



*We welcome you to Villa Howden*

## *Entree*

Tasmanian Oysters Au Naturelle and zesty lemon 3pcs

Tasmanian Oysters Kilpatrick shredded bacon with house made Worcestershire 3pcs

Soft shell crab spring roll – on a fresh celeriac and Royal Gala apple salad  
with a sweet and sour citrus glaze

## *Main*

Grilled rib-eye- creamy watercress  
purée with house made crispy onion ring

Crispy Skin Tasmania Salmon - egg tagliatelle  
with a Beurre Blanc sauce and crispy capers and asparagus

## *Dessert*

Molten Chocolate Pudding - with a salted chocolate caramel sauce  
and peanut praline and house made vanilla ice-cream

*\$75 per person with 3 courses menu and a glass of Tasmania r/w wine*