

Awaba House

— on Lake Macquarie —

Silver Shores Cocktail Menu

\$45 per person

Please select 8 hot & cold items

Cold

- Smoked chicken & caramelized onion tartlet
- Pickled beetroot w/ hazelnut & goats cheese (GF)
- Smoked salmon w/ a green apple & shaved fennel salad (GF)
- Prosciutto & rockmelon w/ a black pepper mascarpone (GF)
- Salmon tartare w/ a soy jelly & wasabi aioli (GF)
- Grilled haloumi w/ watermelon & a chilli tomato jam (GF)
- Chai tea smoked duck on a soba noodle & pickled ginger salad
- Duck & pistachio terrine w/ a spiced fig chutney (GF)
- Tomato, basil & bocconcini tartlet
- Harrisia prawn tartlet w/ preserved lemon & mint labna

Hot

- Wild mushroom & goats cheese arancini balls
- Soup shots (see Chef for idea's) (GF)
- 5 spiced pork belly w/ an Asian noodle salad
- Shredded hoi sin duck w/ a cucumber & shallot salad (GF)
- Steamed prawn dumpling w/ soy, ginger & shallot
- Butternut pumpkin, chestnut & sage risotto (GF)
- Satay chicken skewers w/ coriander & coconut (GF)
- Salt & pepper tofu w/ a warm noodle salad
- Puff pastry sausage rolls w/ chorizo, basil & parmesan
- Sweet corn, bacon & basil risotto (GF)

Glass Pavilion Room Hire is an additional \$400

02 49506366

Awaba House Restaurant & Café

Function Manager – Julie Wood

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awabahouse.com.au

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Golden Shores Cocktail Menu

\$50 per person

Please select 8 hot & cold items

Cold

- Gin cured salmon w/ cucumber, mint & lime (GF)
- Duck liver pate w/ hazelnut crumble on lavoche
- Smoked beef carpaccio w/ rocket & horseradish crème fraiche (GF)
- Poached king prawn w/ a gazpacho shooter (GF)
- Seared 5 spiced yellow fin tuna w/ an avocado salsa (GF)
- Poached seafood mousse w/ baby spinach & a vanilla mayonnaise (GF)
- Smoked salmon salsa w/ cucumber & an avocado aioli (GF)
- Gorgonzola w/ a pear chutney & truffled honey (GF)
- Thai style king prawns w/ a lychee & coriander salsa (GF)
- Chilli & coriander blue swimmer crab tartlet
- Hoi sin duck w/ pickled ginger, shallots & cucumber (GF)

Hot

- Baked puff pastry tartlet filled w/ shredded braised beef, truffle & gremolata
- Vanilla roasted pork belly w/ an apple, bacon & hazelnut salad (GF)
- Thai style blue swimmer crab tartlets
- Moroccan braised lamb w/ spiced cous cous & mint yoghurt
- Thai green prawn curry w/ kaffir lime & shredded coconut (GF)
- Duck pate tartlets w/ a fig & orange chutney
- Tandoori chicken w/ lime chutney (GF)
- Salt & pepper squid w/ a green papaya & water chestnut salad
- Hazelnut crumbed baby mozzarella w/ a chilli tomato jam (GF)
- 5 spiced duck tartlet w/ a pear & ginger chutney

Dessert

Chef's favourite selection of homemade petite four desserts served on 3 tier platters

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