

# Awaba House

— on Lake Macquarie —

## **Silver Shores Function Menu**

\$60 per person – Entrée/Main

\$65 per person – Entrée/Main/Cake Cut & Plated

\$70 Entrée/Main/Dessert

***Beverages & decorations not included***

Minimum 40 guests

***Please note: Room Hire in our glass pavilion is an additional \$400***

# Awaba House

— *on Lake Macquarie* —

***Please choose 2 entrees, 2 mains & 2 desserts for alternate service to the tables***

## **Entree**

- Smoked salmon with green apple & fennel finished with a lemon & dill oil
- Roasted pork belly with a vanilla mayonnaise served with an apple, bacon & hazelnut salad
- Duck, fig & pistachio terrine with a pickled beetroot salad & smoked paprika wafers
- Goat's cheese croquettes with a smoked tomato compote, pine nuts & baby herbs
- Poached white seafood mousse on a roasted chilli & corn salsa finished with basil oil
- Grilled haloumi with rocket & watermelon finished with a chilli tomato jam
- Baked puff pastry tart filled with shredded braised beef, truffle & gremolata
- Spanish Serrano ham, rockmelon & mint salad with a peppered goat's cheese mousse
- House made Thai fish cakes with a crunchy Asian salad & Nam Jim dressing
- Warm salad of king prawn & char-grilled zucchini with mint & crumbled feta, pine nuts, rocket leaves & a lemon dressing

## **Main**

- Roasted salmon with a pickled cucumber, crab & fennel salad finished with orange oil
- Roasted chicken supreme with kipfler potatoes, baby carrots & a rosemary & almond butter
- Confit Duck leg with a porcini mushroom risotto, fresh asparagus & gremolata
- Slow cooked local beef with a horseradish mash, red wine jus, fresh asparagus & truffled tomato concasse
- Crispy skin pork belly with a cauliflower puree, green apple & fennel salad finished with an apple & vanilla jus
- Confit lamb shoulder with a smoked eggplant yoghurt, toasted oats, beetroot, dried black olive & jus
- Roasted salt water barramundi with a coconut risotto, mango salsa & fresh lime
- Chick pea, sweet potato & pumpkin tagine, w/ a spiced cous cous, minted yoghurt & cumin roasted cashews
- Prosciutto wrapped pork fillet w/ a parsnip puree, French lentils, crisp kale & a seeded mustard jus
- Roasted chicken supreme with a warm salad of potato, leek & bacon finished with a parsley puree

## **Dessert**

- Warm chocolate fudge terrine w/ candied pecans & maple cream
- Baked lemon curd tart w/ pine nut praline & vanilla bean mascarpone
- Warm sticky date pudding w/ butterscotch sauce & honeycomb ice cream
- Apple & rhubarb crumble tart w/ caramelized ginger cream
- Pecan pie w/ a burnt orange caramel & vanilla bean cream
- Honey & saffron poached pear, caramelized macadamia & orange yoghurt w/ shaved white chocolate
- Turkish delight panna cotta w/ spiced oranges, pistachio crumb & orange cream
- Tiramisu w/ a malt crumble, white chocolate gelato & fresh strawberry