

Awaba House

CAFE

RESTAURANT

FUNCTIONS

Food from our premises may contain allergens or traces of allergens including fish, shellfish, nuts, tree nuts, sesame seeds, eggs, milk, soy, wheat, gluten & sulphides. If you have any questions please ask our wait staff.

Our dietary abbreviations are:
gf - Gluten Free, df - Dairy Free,
v - Vegetarian, Vegan.

Cafe Trading Hours:
Closed Mondays. Open Tuesday to
Sunday 10.00am till 4.00pm.
Sunday Breakfast from 8.30am.

Tuscany - Italian Dinner Menu available
Friday & Saturday Evenings
(bookings essential).

High Tea served in our beautiful
Heritage House for parties of 4 to 22
(bookings essential).

02 4950 6366
manager@awabahouse.com.au
1A First Street, Booragul 2284

ENTREE

Olives
warm marinated olives 7

Grilled Sourdough (4)
w/ confit garlic butter 9

Bruschetta (2)
smashed peas, lemon ricotta, house grown wild rocket & basil oil 12

Piri Piri Chicken Skewers (4)
w/ a fennel and rocket salad and charred lemon 18

Pork & Chive Dumplings (4)
in an asian broth w/ sesame, shallots & lime (df) 18

Hoi Sin Duck Spring Rolls
w/ a crunchy asian salad & ginger plum sauce (df) 18

Fennel & Onion Indian Bhajis
w/ spiced carrot yoghurt, house made flat bread, fresh lime & leaves from the garden (v) 18

Salt & Pepper Squid
w/ aioli & lemon or as a main w/ fries & garden salad 18/26

MAIN

Warm Beetroot Salad
fetta, mint, snow pea vine and a pistachio nut dressing (gf,v) 25

Burrito Bowl
shredded beef, grilled corn, mexican rice, crisp salad, corn chips
w/ a tomato dressing & whipped avocado (gf, df & vegan option) 26

Roasted Cauliflower & Gorgonzola Mac & Cheese
pear, pecan & rocket salad w/ fresh lemon (v) 25

Tandoori Roasted Pumpkin
w/ wild rice, pepitas, dried fruits & minted yoghurt (gf & vegan option) 25

Seafood Linguine
market fish, prawns, fennel, chilli & garlic w/ lemon and fresh herbs (df) 26

Hand Crumbed Panko, Parmesan & Herb Chicken Schnitzel
w/ fresh lemon, fries & garden salad 26

Tempura Flathead Fillets
served w/ garden salad, fries, lemon & house made tartare 28

Coconut Lamb Curry
chilli, ginger, garlic, coriander & lime w/ roasted cashews, papadums & saffron rice (gf,df) 28

Confit Duck
baby beets, goats cheese, dutch carrots & prosciutto w/ a red wine jus (gf) 28

Slow Cooked Local Beef
swiss brown mushrooms, leek, sweet potato, roasted garlic & red elk w/ rosemary jus (gf,df) 28

Baked Pork Dinner
potatoes, seasonal vegetables, spiced apple chutney & pan juice gravy (gf) 29

Fresh Market Fish
please check today's specials (gf on request) 30

SIDES

Jacket Potatoes w/ Sour Cream, Chives & Chorizo Crumb (gf) 10

Seasonal Greens in Citrus Butter (gf) 9

Charred Corn on the Cob w/ Sea Salt, Chilli Flakes & Lime (gf) 9

Crispy Fries w/ Aioli 8

Garden Salad (gf) 8