

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,
Vegetarian, Vegan.

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

Formal Dining 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)

beetroot, fetta, fried chickpeas & young herbs (vegan option available) 12

Cayenne Squid

crispy fried calamari, apple, almonds, fresh leaves, lemon & roasted garlic aioli (df) 18

Spiced Sweet Corn & Pumpkin Fritters (4)

coriander, lime & greek yoghurt 18

Midori Compressed Rockmelon with Prosciutto

whipped fetta, mint & roasted hazelnuts (gf, with a df & vegan option available) 18

Soy-glazed Peeking Duck Spring Rolls

w/ snow pea sprouts & spicy peanut sauce (df) 18

San Choy Bow (4)

pork, rice, shitake, water chestnuts & chinese aromats, served with lettuce cups, roasted peanuts, sesame & fresh lime (gf, df with a vegan option available) 21

MAIN

Cracked Wheat Salad with Pear & Goats Cheese

pumpkin seeds, rocket, fresh pomegranate & citrus emulsion
(vegan option available) 24

Fried Polenta

garlic roasted cherry tomatoes, basil, dried black olive, goats cheese &
a pomegranate dressing (gf, vegan option available) 25

Herb Roasted Cauliflower

beetroot hummus, quinoa tabouli, pistachios, preserved lemon & cumin yoghurt
(gf, vegan option available) 25

Sea Clam & Calamari Spaghetti

tomato, chilli, garlic, fresh sorrel, lemon & parmesan 26

House-Crumbed Chicken Schnitzel

beer battered chips & garden salad w/ thyme roasted mushroom sauce 27

Crispy Skin Pork Belly

honey roasted peach, fennel, creamed corn, hazelnuts, rocket leaves, cider jus (gf, df) 27

Chicken Tandoori

pilaf rice, dried apricots, coriander, coconut, smoked almonds, char-grilled lime (gf) 27

Tempura Flathead Fillets

beer battered chips, garden salad, lemon & house-made tartare 28

Aromatic Duck

duck maryland, chilli, ginger, soy, sautéed potatoes, charred greens,
sesame, lime & fried shallots (df) 28

300g Pan-roasted Sirloin

w/ chimichurri & hand-cut sweet potato chips 28

Fresh Market Fish

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

SIDES

Polenta chips w/ smoked paprika, charred lemon & roasted garlic aioli (gf, df) 9

Honey-glazed carrots w/ sesame & fresh lime (gf, df) 9

Fennel, rocket, smoked almond & parmesan salad (gf) 9

Crispy fries w/ aioli 8

Garden salad (gf) 8