

Awaba House

Café-Restaurant-Functions

Entree

Middle Eastern Dukkah (vegan)

Sherry glaze, olive oil and grilled Turkish bread

Bruschetta (serves 2) (gf option)

Baked sweet potato, fetta, sage, pine nuts, rocket

Buttermilk Popcorn Chicken

Spring onion, coriander, charred corn, tomato, fresh chilli, smoked paprika mayo

Lime and black pepper calamari (df)

Crispy fried squid, mixed leaves, ginger mayo and fresh lime

Main

Baked Eggplant (gf)

Buffalo mozzarella, tomato sugo, basil and parmesan with a green apple and walnut salad

Moroccan Pumpkin and Chickpea Tagine (vegan option)

Roasted cashew and dried fruit cous cous, mint yoghurt, fried curry leaves and pappadams

Confit Duck (gf)

Spiced apple, fennel, rocket, walnuts, blue cheese and black truffle jus

Tempura Flathead Fillets

w/ garden salad, fries, lemon & tartare

Slow Cooked Emerald Valley Beef Brisket (gf)

Sweet potato mash, oven baked Brussels sprouts, crispy bacon, smoked almonds, red wine jus

Dessert

Your Cake or choice of 3 desserts

served w/ vanilla cream & coulis

Options & Prices

Main only 32pp

Main & your cake cut & plated 35pp

Main & dessert 40pp

Entree, main & your cake cut & plated 48pp

Entree, main & dessert 50pp

Bread, loose leaf & coffee included

