

## ENTREE

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**Baked Sweet Potato**-fetta, sage, pecans, pepita pesto (gf)

**Poached Asparagus** – fried hens egg, prosciutto, truffle oil, fine parmesan (gf)

**Vannamei Prawns** – smoked tomato, Turkish crouton, charred herb emulsion (df, gf option)

**Char Sui Pork Belly** – pickled cabbage, watercress, puffed rice, sesame (gf &df)

## MAIN

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**Lazy Eggplant Lasagna** – tomato, basil, buffalo mozzarella, dried porcini béchamel, fine parmesan, black olive (v, gf option)

**Jerk Chicken** – pearl cous cous, dried fruit, cashews, coconut, mint yoghurt, grilled lime (df option)

**Dukkah Crusted Market Fish** – peas, mint, zucchini ribbons, sautéed potato, citrus butter

**Confit Duck** – pear & parsnip puree, fennel, walnuts, pickled cherries, pinot demi-glace (gf)

**Emerald Valley Beef Brisket** – braised chickpeas, pumpkin, horse radish, gremolata, shiraz reduction (gf & df option)

## DESSERT

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**Baked New York Cheesecake** - glazed cherries, dark chocolate soil, hazelnut praline

**Sticky Apple & Fig Pudding**– pistachio crumb, white chocolate ice cream & spiced rum caramel

**Cheese Plate** – king island blue, barbers vintage reserve cheddar & peppered goats cheese served with house fermented garlic honey, assorted nuts, pickled grapes, tomato bush chutney & lavosh

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AWABA HOUSE  
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