



Wedding Menu 1 **3 Course \$60**

Select two items from each course. Served alternately.

Entrees

Potato and cauliflower soup drizzled with saffron infused oil

Chicken and leek ravioli with roasted almond and pesto cream sauce

Caesar salad with prosciutto and garlic croutons with wok tossed king prawns

Smoked salmon, mushroom and grilled goat cheese tartlet served with a wild rocket and semi dried tomato salad

Fresh steamed asparagus spears served with chargrilled scallops and drizzled with a pink peppercorn hollandaise

Cumin spiced cuttlefish and avocado salad with basil oil and balsamic syrup

A crepe of chicken, button mushroom and seeded mustard cream sauce, served with a chive beurre blanc

Pork and Chinese cabbage spring rolls served on a vermicelli and peanut salad with a Thai dipping sauce

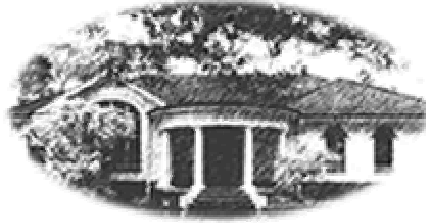
Crab and prawn cakes flavoured with lemongrass, sweet basil, coriander and a hint of chilli, drizzled with a soy, lemongrass and ginger dressing

Moroccan strips of chicken served on a bocconcini and vine ripened tomato salad topped with curry oil, balsamic and garnished with parmesan wafers

awaba house
RESTAURANT-CAFE

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Wedding Menu 1

Mains

Chicken supreme filled with herbs, spices, fetta cheese and olives oven roasted and complemented by a fresh thyme and tomato coulis

Char grilled lamb fillet infused with rosemary and served with red Thai kumara dumplings and sundried tomato and macadamia nut pesto

Fillet of beef with a dijon mustard and sundried tomato pesto crust, garnished with Chinese mushrooms and a light green peppercorn jus

Roasted Atlantic salmon fillet with red pepper aioli and parsley coulis

Garlic infused veal medallions crumbed with parmesan and poppyseed topped with Mediterranean vegetable salsa and tomato and basil relish

Chicken Wellington – tenderloins surrounded with pate, fresh mushrooms, cognac and herbs wrapped in puff pastry with a pink peppercorn beurre blanc

Mustard crusted rack of lamb, braised spring onions, semi dried tomatoes with a honey and rosemary jus

Five spiced pork fillet topped with crispy prosciutto, caramelised apples and a quince jus

Desserts

Candied lemon and lime tart with king Island cream and a tuile

House baked caramel cheesecake with mango puree and double cream

Steamed sticky toffee pudding with a warm butterscotch and pecan sauce

Brandy snap basket filled with Belgium chocolate mousse served with a mixed berry compote and almond wafers

Apple and apricot strudel with blueberry coulis and cinnamon cream

Wild berry bavarois with blended passionfruit and strawberry

Crème caramel with citrus syrup and marinated strawberries

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