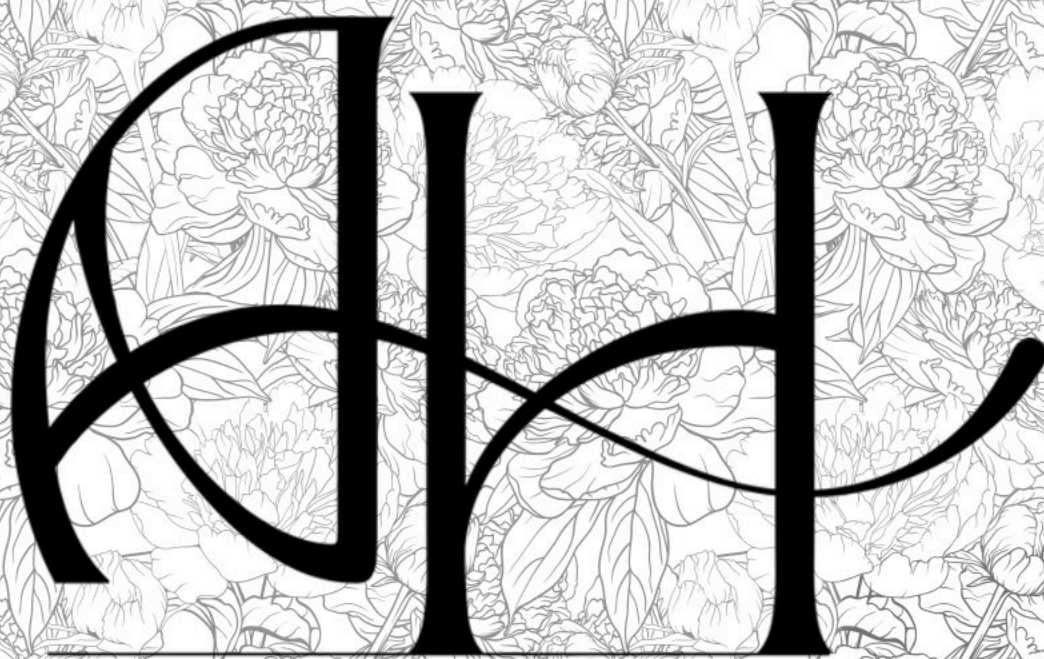




AWABA HOUSE

EST 1878

WWW.AWABAHOUSE.COM



The Story of Awaba House

Set on the shores of Lake Macquarie in Booragul, Awaba House stands on Awabakal Country, a landscape whose history extends far beyond the building itself. The lake has long been central to Awabakal life, culture and connection to Country, providing food, gathering places and sites of cultural and spiritual significance. The word "Awaba" is the Awabakal name for Lake Macquarie, describing the lake as a flat or level surface. The name Awabakal is associated with the people of Awaba — the people of Lake Macquarie.

The European history of the Awaba House site dates to the 1870s, when the Quigley family established a home on the property. The house recognised today was constructed in 1927, when Newcastle architect Edwin Sara was commissioned to design a new residence for the Braye family. Its distinctive inter-war architecture, waterfront position and surrounding landscape would eventually make it one of Lake Macquarie's most recognisable buildings.

In 1993, Lake Macquarie City Council acquired Awaba House, beginning its transition from private residence to a place for the wider community. It operated as a public gallery until the opening of what is now the Museum of Art and Culture, Yapang in 2001. Awaba House subsequently became a much-loved hospitality and function venue, hosting weddings, celebrations and community gatherings beside the lake.

That chapter came to an abrupt end in 2019, when a major fire significantly damaged the building. Rather than erase what remained, the subsequent restoration was approached with a strong focus on conservation. Significant elements including the northern and western façades, porch, verandah and chimney were retained, while spaces including the foyer, lounge room and inglenook were restored or reconstructed in keeping with the building's late-1920s character. Some fire-affected masonry has deliberately been left visible, allowing the building's more recent history to remain part of its story. Today, Awaba House begins another chapter — respecting the heritage of the building, acknowledging the much deeper history of Awabakal Country on which it stands, and once again creating a place for people to gather on the shores of Awaba.

For us, reopening Awaba House is about more than opening another venue. It is about caring for an important local landmark, understanding the stories that came before us, and creating something the Lake Macquarie community can once again call its own.

DRINKS

COFFEE

	SMALL	LARGE	ICED
LATTE	\$5.20	\$5.70	\$6.20
FLAT WHITE	\$5.20	\$5.50	
CAPPUCCINO	\$5.20	\$5.50	
MOCHA	\$5.70	\$6.20	\$7.00
LONG BLACK	\$5.00	\$5.50	\$6.00
CHAI LATTE	\$5.20	\$5.70	\$6.50
HOT CHOCOLATE	\$5.50	\$6.00	\$6.70
MACCHIATO	\$5.00		
ESPRESSO	\$5.00		
PICCOLO	\$5.00	\$6.20	\$7.50
MATCHA	\$5.70		\$10.00
BABYCINO	\$2.00		

Extras:

+\$1 Soy, almond, oat, lactose free

+\$2 Whipped cream, ice cream

FRAPPES

All FRAPPES \$11.00

CHOCOLATE
CHAI
STRAWBERRY
SALTED CARAMEL
VANILLA
BANANA

+\$1 ESPRESSO FRAPPE

+\$2 EXTRA SHOT OF ESPRESSO



JUICES

All JUICES \$9.50

WATERMELON

Watermelon, apple, strawberry and lime

HEART BEAT

Beetroot, apple, carrot, ginger and lime

ORANGE

Sun ripened oranges

DAILY GREENS

Apple, celery, spinach, kale, lemon, cucumber and parsley

TROPICAL

Pineapple, pear, green apple, lemon and mint

TEAS

All TEAS \$5.00

ENGLISH BREAKFAST

EARL GREY

LEMONGRASS & GINGER

CHAMOMILE

JASMINE GREEN

PEPPERMINT

BEVERAGE

SOFT DRINK CAN	\$4.00
SPARKLING WATER	\$8.00
REDBULL	\$7.00
BOTTLED WATER	\$4.00
LEMON LIME AND BITTERS	\$5.50

SMOOTHIES

MANGO

Mango, honey, mango syrup, milk

\$11.00

BERRY BUTTER

Blueberry, strawberry, raspberry, peanut butter, cinnamon, honey, milk

\$11.00

BANANA

Banana, banana syrup, milk

\$11.00

SERVICE FROM 10AM

WINES & COCKTAILS

WINES

SPARKLING

Bianca Vigna Prosecco Brut NV

WHITE

Deep Woods Estate Sauvignon Blanc

The Other Wine Co Pinot Gris

Deep Woods Estate Chardonnay

ROSE

Robert Stein Farm Series Rosé

RED

Yangarra Circle Shiraz

Deep Woods Estate Cabernet Merlot

REGION	BOTTLE	GLASS
Veneto Italy	\$65.00	\$16.00
Margaret River	\$65.00	\$16.00
Adelaide Hills	\$58.00	\$15.00
Yarra Valley	\$65.00	\$16.00
Mudgee	\$48.00	\$14.00
Mclaren Vale	\$52.00	\$15.00
Margaret River	\$65.00	\$18.00



COCKTAILS

MOJITO

White rum, mint, lime juice and soda

\$20.00

HUGO SPRITZ

Mint, prosecco, elderflower liqueur and soda

\$20.00

CLASSIC MARGARITA

Tequila, lime juice, Cointreau and raw sugar syrup

\$22.00

SALTED CARAMEL ESPRESSO MARTINI

Double espresso, Mr black, vodka, salt and caramel

\$24.00

SPIRITS

ARCHIE ROSE VODKA	\$13.00
PATRON SILVER BLANCO	\$13.00
ARCHIE ROSE WHISKY	\$15.00
FOUR Pillars GIN	\$12.00
BAILEYS	\$12.00
APEROL	\$10.00



BEERS

MODUS CERVEZA	\$12.00
BALTER XPA	\$10.00
MODUS PACIFIC ALE	\$12.00

BREAKFAST ALL DAY

BREAKFAST

LIGHT SIDE

TOAST OPTIONS

SOURDOUGH / LINSEED / WHOLEMEAL / THICK CUT WHITE
+\$2 TURKISH / +\$2.50 BLACK CHARCOAL GLUTEN FREE

TOAST OF YOUR CHOICE [GFO]

+\$1 Extra butter / Peanut butter / Jam / Organic honey /
Vegemite

HOUSE-BAKED GRANOLA [GF,VGO]

House granola with fresh strawberries, banana,
coconut yoghurt, honey and your choice of milk

FREE RANGE EGGS ON TOAST [V,GFO]

Fried / Poached / Scrambled on your choice of toast

BACON AND EGG ROLL [GFO]

Free range eggs, bacon and sauce on a milk bun
Spicy mayo / Tomato / BBQ / Aioli
+\$1 Tomato relish



EXTRAS

Bacon \$6
House hash \$4
Chicken breast \$6
Smoked salmon \$7
2 Eggs \$5
Avocado \$5
Mushrooms \$4
Roast Tomatoes \$4
Spinach \$4
Hollandaise \$5
Ice cream \$3

SUBSTANTIAL

EGGS BENNY MUFFIN [GFO]

\$24.00

Spinach | Hollandaise | Bacon
Bacon
Smoked salmon +\$4

PANCAKES [V]

\$22.00

Banana | Strawberries | Maple | Honeycomb
Butter
+\$3 Ice cream

ACAI BOWL [GF,V, VGO]

\$24.00

Fruits | Granola | Local Honey | Bee Pollen | Peanut
Butter

WILD MUSHROOMS [V,GFO]

\$24.00

Mixed Mushrooms | Herbs | Pecorino | Green Sauce

HEIRLOOM TOMATO TOAST [V, GFO]

\$24.00

Avocado | Heirloom Tomato Salsa | Fetta | Basil |
Balsamic | Poached eggs

BREKKY BOWL [VG]

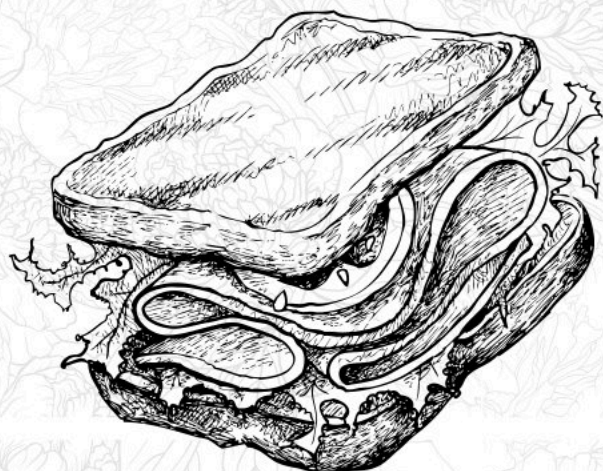
\$24.00

Pumpkin | Spinach | Bush Tomato | Avocado |
Beetroot | Hash Brown | Mushroom | Grilled tomato

CRAB OMELETTE

\$30.00

Potato | Caramelised Onion | Local Blue Swimmer
Crab | Crème Fraiche | Toast



V- vegetarian, VG-vegan, VGO- vegan option, GF- gluten free, GFO- gluten free option

LUNCH FROM 11AM

LUNCH SUBSTANTIAL



FRIED CHICKEN BURGER [GFO]

\$25.00

Fried Chicken Burger | Pickled Slaw | Cheese | Chilli Aioli

SMASHED CHEESEBURGER [GFO]

\$26.00

180g Beef | Cheddar | Pickles | Onion | Mustard | Tomato Relish | Milk Bun

STEAK PANINI [GFO]

\$26.00

Sirloin | Rocket | Peppers | Onion | Provolone | chimichurri

FISH AND CHIPS

\$35.00

Fish of the day in batter, chips, salad, tartare and lemon

SIDES

FRITES

\$16.00

Cooked in Tallow | Vegan option available

CABINET

DELI SANDWICHES

ASSORTED PASTRIES

PASTA

BUCATINI BURRATA [V]

\$30.00

Napoli | Chilli | Capers | Olives | basil | Parmesan

CHICKEN ALFREDO

\$32.00

Hand made spaghetti, marinated chicken, semi dried tomato, spinach, tomato in a white wine and cream sauce

SALADS

POKE BOWL [V]

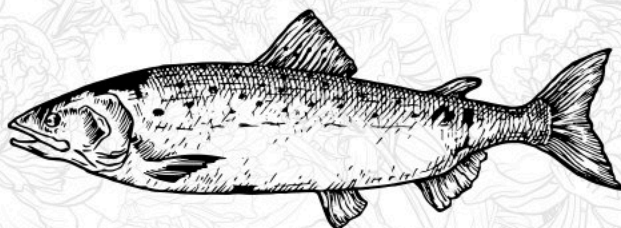
\$28.00

Sashimi Tuna | Rice | Wakame | Pumpkin | Avo | Slaw | Spicy Mayo
+\$6 Spicy chicken breast

WELLNESS SALAD [VG]

\$24.00

Pumpkin, kale, shallots, mint, chickpeas, broccolini, quinoa, cranberries, house dressing and macadamia cream
+\$6 Spicy chicken breast



EXTRAS

Bacon \$6
House hash \$4
Chicken breast \$6
Smoked salmon \$7
2 Eggs \$5
Avocado \$5
Mushrooms \$4
Roast Tomatoes \$4
Spinach \$4
Hollandaise \$5
Ice cream \$3

KIDS

CHEESEBURGER & CHIPS	\$16.00
PANCAKES	\$12.00
PASTA	\$14.00
CHICKEN TENDERS & CHIPS	\$14.00
BACON AND EGG ROLL	\$14.00
FRUIT & YOGHURT	\$8.00

V- vegetarian, VG-vegan, VGO- vegan option, GF- gluten free, GFO- gluten free option

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