



Awaba House Restaurant & Café

Located on the foreshore of Lake Macquarie adjacent to Lake Macquarie City Art gallery, Awaba House has become one of the Hunter's finest tourism destinations and was awarded the Best New Restaurant in the 2003 and Best Cafe Hunter 2004 Restaurant and Catering Hunter Region Awards for Excellence. Providing casual cafe lunch overlooking the lake to elegant fine dining in the historic surrounds of the house, Awaba House is a must visit.



CHARGRILLED TUNA STEAK ON A WHITE BEAN MEDITERRANEAN SALAD WITH SEA SCALLOPS AND A BLACK OLIVE SALSA

Mediterranean Salad

1 x 420g cannellini beans drained
200g fetta cheese, cut into small dice
1 small Lebanese cucumber, seeds removed and cut into small dice
1 punnet cherry tomatoes, quartered
1 Spanish onion, cut into small dice

Dressing

60g wild rocket, 1 clove garlic,
1 tablespoon mild English mustard,
100ml extra virgin olive oil,
2 tablespoon lemon juice,
1/2 teaspoon sugar, salt and pepper

Black Olive Salsa

200g pitted Kalamata olives, chopped
1 Spanish onion, diced finely
2 Roma tomatoes, deseeded, diced
2 tablespoon chopped basil
1 tablespoon olive oil
1 tablespoon red wine vinegar

4 x 200g tuna steaks
12 roe off scallops, tossed in a little olive oil, salt, pepper and lime juice

- 1** Process all salad dressing ingredients in food processor until rocket is chopped finely and ingredients are well combined, season well and then add to cannellini salad mix and set aside.
- 2** Combine all the salsa ingredients, season to taste and mix well.
- 3** Heat chargrill to smoking point, then place tuna which has been sprayed with olive oil and salt and pepper. Cook on chargrill for two minutes then rotate and cook for a further two minutes. Turn the tuna over and repeat until cooked.
- 4** Heat a frypan until smoking point. Place scallops face down and cook for three minutes each side.
- 5** To assemble dish, place a spoonful of salad mix in centre of plate then place a few rocket leaves on top. Place tuna on top and drizzle with olive salsa and finish with sea scallops.