

<b>CLEVEDON OYSTERS</b>	<b>1/2 Dozen</b>	<b>1 Dozen</b>
Natural, Tempura Or Kilpatrick	\$22.00	\$40.00

### MEAT LOVERS PLATTER FOR TWO

Shredded Thai Beef Strips, Pork Ribs, Crispy Chicken Strips, Chorizo, Spiced Chicken Wings, Marinated Olives, Pita Bread & Dips with Sriracha Sauce & A Coleslaw salad	\$40.00
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### SEAFOOD PLATTER FOR TWO

Grilled Market Fish, Fried Calamari, Smoked Salmon, Garlic Prawns, Steamed Green Lipped Mussels, Fresh Oysters, Marinated Olives, Pita Bread & Dips With Sriracha & A Coleslaw Salad	\$45.00
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## Lunch Mains

### C.L.A.T

Smoked Chicken Breast, Iceberg Lettuce, Avocado, Tomatoes & Mayonnaise On Toasted Focaccia Bread Served With Fries & Aioli	\$18.50
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### B.L.A.T

Crispy Bacon, Iceberg Lettuce, Avocado, Tomatoes & Mayonnaise On Toasted Focaccia Bread Served With Fries & Aioli	\$18.50
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### AMBROSIA VEGETARIAN BURGER

Grilled Chickpea & Cauliflower Patty On Brioche Bun With Cheese Slice, Courgette, Pumpkin, Iceberg Lettuce, Tomato, Avocado, Beetroot Relish, Served With Fries & Aioli	\$20.00
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### FISH & CHIPS

Fresh Market Fish In Golden Beer Batter, Served With Baby Salad, Fries & Tartar Sauce	\$21.00
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### CAJUN CHICKEN BURGER

Grilled Chicken Breast On Brioche Bun With Cheese Slice, Lettuce, Tomatoes, Mango Chutney, Avocado, Served With Fries & Sriracha	\$21.00
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### CLASSIC WAGYU BEEF BURGER

Grilled Beef Patty On Brioche Bun With Cheese Slice, Onion & Fig Jam, Tomato, Iceberg Lettuce Served With Fries & Aioli	\$22.00
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### OPEN STEAK SANDWICH

Beef Sirloin Steak Cooked Medium Rare On Toasted Ciabatta, Sliced Tomatoes With A Creamy Mushroom Sauce Served With Fries & Aioli	\$22.50
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### FISH OF THE DAY

Served With Summer Vegetable, Gourmet Potatoes, Creamy Saffron & Champagne Lemon Butter Sauce.	\$32.00
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### CHAR SIU PORK RIBS FULL

Slow Cooked & Marinated With BBQ Sauce Served With Coleslaw & Fries	\$35.50
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## Pasta & Salad

### HOMEMADE POTATO & PUMPKIN GNOCCHI

Served On Roast Pumpkin, Red Pepper, Kalamata Olives, Confit Cherry Tomatoes, Wilted Bok Choy, Grilled Artichoke, Feta Cheese Sauce, & Truffle Oil. Add :- (Fish \$8.00) (Chicken \$6.50)	\$20.00
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### SMOKED CHICKEN RAVIOLI

Cooked With Stilton Creamy Sauce With Toasted Pine Nuts, Shaved Parmesan Cheese & Dressed With Basil Oil.	\$20.50
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### THAI BEEF SALAD

Marinated Beef Sirloin Strips, Red Onions, Red Pepper, Mung Beans, Cherry Tomatoes, Cashew Nut Salad With Fried Shallots & Sriracha Aioli Sauce.	\$20.00
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### TANDOORI CHICKEN SALAD

Toasted Cashew nut, Crispy Popcorn, Caramelised Pineapple, Tomato & Mesclun Salad with Ranch Sauce Dressing.	\$20.00
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### ORGANIC MULTI GRAIN QUINOA & GRILLED HALLOUMI SALAD

A Mix Of Quinoa, Roast Pumpkin, Grilled Courgette, Red Pepper, Cherry Tomato, Mixed Leaves Salad & Goddess Dressing.	\$20.00
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### HONEY GARLIC CHICKEN SALAD

Toasted Cashew Nuts, Crispy Noodle, Papaya, & Mesclun Salad with Ranch Dressing.	\$20.00
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## Lunch Sides

### FRIES WITH AIOLI & KETCHUP

\$7.00

### MESCLUN SALAD, TOMATO, ONION, CARROT & LEMON DRESSING

\$7.00

### SEASONED WEDGES WITH SOUR CREAM & SWEET CHILLI

\$7.00

### KUMARA BITES SERVED WITH SRIRACHA AIOLI SAUCE

\$7.00

### MARKET VEGETABLES

Beans, Broccoli, Carrot, Cauliflower Served With Béarnaise Sauce	\$7.50
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### WILD ROCKET SALAD

Pear, Blue Cheese, Extra Virgin Olive Oil & Caramelised Walnuts	\$7.50
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# Breakfast & Lunch Menu

Please let us know if you have any food allergies or any dietary restrictions, We will do our best to accommodate you.



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## All Day Breakfast

<b>BAGELS</b>		
Jam / Cream Cheese / Basil Pesto		\$8.50
<b>VEG BAGELS</b>		
Avocado, Grilled Halloumi, Tomato, Cream Cheese, Onion, Basil Pesto, Mushrooms		\$18.50
<b>MEAT BAGELS</b>	<b>Bacon</b>	<b>Salmon</b>
Tomato, Cream Cheese, Onion, Basil Pesto With Smoked Salmon / Bacon	\$17.50	\$18.50
<b>GRANOLA</b>		
Served With Fresh Fruits, Mixed Berry Compote & Yoghurt		\$14.00
<b>EGGS &amp; TOAST</b>		
Fried, Poached Or Scrambled		\$10.00
<b>Toast :- Sourdough / Ciabatta / 5 Grain / White (\$1)</b>		
<b>BACON &amp; EGGS</b>		
Any Style Eggs With Grilled Sticky Bacon & Grilled		\$14.50
<b>Toast :- Sourdough / Ciabatta / 5 Grain / White (\$1)</b>		
<b>BIG BREAKFAST</b>		
Grilled Bacon, Pork Sausage, Hash Browns, Grilled Tomato, Mushrooms With Any Style 2 Eggs		\$21.50
<b>Toast :- Sourdough / Ciabatta / 5 Grain / White (\$1)</b>		
<b>COUNTRY BIG BREAKFAST</b>		
Grilled Steak, Hash Browns, Grilled Tomato, Mushrooms With Any Style 2 Eggs & Bearnaise Sauce		\$23.50
<b>Toast :- Sourdough / Ciabatta / 5 Grain / White (\$1)</b>		
<b>EGGS BENEDICT</b>		
Served On English Muffin Or Kumara & Potato Hash Cake With Poached Eggs, Spinach & Hollandaise	<b>Bacon</b> <b>Salmon</b> <b>Avocado &amp; Mushroom</b>	\$18.50 \$19.50 \$18.50
<b>OMELETTE OFF THE DAY</b>		
Served With Ciabatta & Tomato Chutney		\$18.50
<b>ZUCCHINI CAULIFLOWER CORN FRITTERS</b>		
Portobello Mushroom, Avocado, Sour Cream, Poached Egg, Served With Baby Salad & Tomato Relish		\$18.50
<b>Add :- (Salmon \$7.00) (Bacon \$6.00)</b>		
<b>CRUSHED AVOCADO WITH DUKKHA</b>		
Served On Sourdough with Feta, Salad & Poached Egg		\$18.50
<b>Add :- (Salmon \$7.00) (Bacon \$6.00)</b>		
<b>BELGIAN WAFFLES</b>		
Served With Caramelized Banana, Maple Syrup, Dark Belgian Callebaut Chocolate & Vanilla Mascarpone		\$18.50
<b>CLASSIC VEGETABLES RATATOUILLE</b>		
Served On Toasted Five Grain With Poached Egg, Sour Cream, Parmesan		\$18.00
<b>BUCKWHEAT PANCAKES</b>		
Served With Streaky Bacon, Berry Compote, Banana, Maple Syrup & Whipped Cream		\$19.00
<b>SWEDISH CREAMY MUSHROOMS</b>		
Sautéed Swedish Mushrooms In A Cream & Parmesan Cheese Sauce, On Toasted Sourdough With Bacon, Poached Egg		\$19.50

## Breakfast Sides

SIDE OF TOAST /HASH BROWNS/GRILLED TOMATO	\$3.00
GLUTEN FREE TOAST	\$3.50
BAKED BEANS / AVOCADO	\$4.50
MUSHROOMS / 2 EGGS (ANY STYLE)	\$5.50
SAUSAGES / GRILLED BACON	\$6.00
HALLOUMI/ SMOKE SALMON	\$7.00

## All Day Breakfast Drinks

	<b>HOT DRINKS</b>		
		(8oz) Regular	
Long Black			\$4.00
Short Black			\$4.00
Long Macchiato			\$4.00
Piccolo			\$4.00
Kids Fluffy			\$2.00
	<b>Regular</b>	<b>Medium</b>	<b>Large</b>
	(8oz)	(12oz)	(16oz)
Cappuccino	\$4.50	\$5.00	\$5.50
Flat White	\$4.50	\$5.00	\$5.50
Mochaccino	\$4.50	\$5.00	\$5.50
Hot Chocolate	\$4.50	\$5.00	\$5.50
Chai Latte Sweet	\$4.50	\$5.00	\$5.50
Chai Latte Spicy	\$4.50	\$5.00	\$5.50
	<b>EXTRAS</b>		
Decaf			\$0.50
Extra Shot			\$0.50
Soy Milk			\$0.80
Almond Milk			\$0.80
Coconut Milk			\$0.80
	<b>FLAVOURS</b>		
Caramel			\$0.80
Vanilla			\$0.80
Hazelnut			\$0.80
	<b>SPECIALTY DRINKS</b>		
Golden Latte			\$6.00
Matcha Latte			\$6.00
Beetroot Latte			\$6.00
	<b>HARNEY ORGANIC TEA</b>		
English Breakfast	\$5.00	Hot Apple Spice	\$5.00
Earl Grey	\$5.00	Hot Cinnamon	\$5.00
Citron Green	\$5.00	Matcha Tea	\$5.00
Chamomile	\$5.00	Peppermint Tea	\$5.00
Goji Berry	\$5.00	Raspberry Tea	\$5.00

## COLD DRINKS

<b>SOFT DRINKS - SIX BARRELL SODA CO</b>	
Cola, Ginger Ale, Raspberry Lemon, Lemonade, Cherry Pomegranate	\$5.00
<b>PREMIUM JUICE</b>	
Orange, Apple, Pineapple, Cranberry, Tomato (spiced/not spiced)	\$5.50
<b>KOMBUCHA</b>	
Lemon Ginger, Feijoa, Pineapple Mango, Raspberry and Lime Passionfruit Guava	\$6.50
<b>ICED DRINKS</b>	
Ice Coffee, Ice Chocolate Or Ice Mocha	\$8.00
<b>MILKSHAKES</b>	
Caramel, Vanilla, Chocolate, Banana	\$8.00
<b>SMOOTHIES</b>	
Mango, Apple And Fejoa, Lemon And Lime, Summer Berry, Banana, Tropical, Black Forest, Mango And Lime Twist	\$8.00
<b>ANTIPODS WATER</b>	
Still OR Sparkling	\$7.50

## Lunch Menu

### STARTERS

<b>BREAD &amp; DIPS</b>	
Warm Ciabatta & Sour Dough With A Duo of Dips	\$10.00
<b>BAP</b>	
Stuffed With Garlic Butter & Served With Dukkha	\$8.50
<b>BRUSCHETTA</b>	
On Gluten Free Bread With Confit Tomato & Avocado Dukkha Ricotta	\$12.50
<b>SOUP OF THE DAY</b>	
Served With Sourdough Toast	\$12.00
<b>TOMYUM MUSSELS</b>	
Steamed With Coconut Cream & Tom Yum Paste With Toasted Sourdough	\$16.50
<b>SPICED CHICKEN STRIPS</b>	
Boneless Chicken Thigh Marinated In Homemade Spices, Served With Coleslaw & Siracha	\$18.50
<b>SALT &amp; PEPPER SQUID</b>	
Crispy Flash Fried Lemon Pepper Squid, Served With Salad & Tartar Sauce	\$18.50
<b>BUFFALO WINGS</b>	
Marinated In Authentic Homemade Spices, Fried & Tossed In Southern Hot Sauce, Served With Coleslaw & Ranch Dressing	\$18.50
<b>CHAR SIU PORK RIBS - HALF</b>	
Slow Cooked & Marinated With BBQ Sauce Served With Coleslaw & Fries	\$21.00
<b>PISTACHIO ROAST GOAT CHEESE</b>	
Served With Crispy Popcorn, Rocket Salad, Apple & Honey Lemon Dressing	\$20.00