

Pasta & Salad

HOMEMADE POTATO & PUMPKIN GNOCCHI Served On Roast Pumpkin, Red Pepper, Kalamata Olives, Confit Cherry Tomatoes, Wilted Bok Choy, Grilled Artichoke, Feta Chesses Sauce, And Truffle Oil. <i>Add :- Fish \$8.50 / Chicken \$7.00)</i>	\$22.00
ORGANIC MULTIGRAIN QUINOA & GRILLED HALLOUMI SALAD Mix Quinoa, Roast Pumpkin, Grilled Courgette, Red Pepper, Cherry Tomato, Mixed Leaves Salad, And Goddess Dressing.	\$22.00
SMOKED CHICKEN RAVIOLI Served With Stilton Creamy Sauce With Toasted Pine Nut, Shaved Parmesan And Dressed With Basil Pesto Oil.	\$22.00
THAI BEEF SALAD Marinated Beef Sirloin, Red Onions, Red Pepper, Mung Beans, Cherry Tomatoes, Cashew Nuts Salad, Fried Shallots And Siracha Aioli Dressing.	\$21.00
TANDOORI CHICKEN SALAD Toasted Cashew Nut, Crispy Noodles, Rockmelon And Olives, Sundry Tomato, Mescun Salad With Siracha Sauce Dressing.	\$20.00



Sides

FRIES AND AIOLI TOMATO SAUCES	\$7.00
ROASTED BABY POTATOES SERVED WITH OLIVE OIL AND SEA SALT	\$7.00
MESCULUN SALAD, TOMATO, ONION, CARROT & LEMON DRESSING	\$7.00
SEASONED WEDGES WITH SOUR CREAM & SWEET CHILLI	\$8.50
KUMARA BITES SERVED WITH SRIRACHA AIOLI SAUCE	\$8.50
BUTTER NUT PUMPKIN WITH HUMMUS AND DUKHA	\$7.00



Dinner 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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Breads

BREAD & DIPS Warm Ciabatta & Sour Dough With A Duo Of Dips Pizza Bread - Sweet Onion & Mozzarella.	\$10.00
GARLIC BAP Served With Dukkha & Basil Oil.	\$8.50
BRUSCHETTA On Gluten Free Bread Avocado, Confit Cherry Tomato, Dukkha, Fetta.	\$12.50

Starters

SOUP OF THE DAY Served With Sourdough Toast.	\$12.00
TOM YUM MUSSELS Steamed With Coconut Cream And Tom Yum Paste Served With Toasted Bread.	\$16.50
CRISPY SOFT SHELL CRAB Served On Goucamauli, Confit Toamtoe Bruschetta And Salad	\$20.00
PISTACHIO ROAST GOAT CHEESE Served With Portable Mushroom, Rocket And Apple Salad, Caramelizes Popcorn, Honey Lemon Dressing	\$20.00
SPICED CHICKEN STRIPS Marinated In Homemade Spiced Boneless Chicken Thigh Served With Coleslaw And Siracha Aioli	\$18.50
SALT & PEPPER SQUID Crispy Flash Fried Lemon Pepper Served With Salad And Tartar Sauces.	\$18.50
BUFFALO WINGS Marinated Chicken Wings With Our Authentic Homemade Spiced And Fried Tossed In Southern Hot Sauce, Served With Coleslaw And Ranch.	\$18.50
CHAR SIU PORK RIBS - HALF Marinated With Bbq Sauce And Slow Cooked In The Oven Served With Fries With Coleslaw.	\$21.00
PAN FRIED SCALLOPS Served On Pumpkin Puree, And Lamb Fry, Fried Shallot.	\$22.50
OYSTER THREE WAY Natural, Tempura Or Kilpatrick.	1/2 Dozen 1 Dozen \$24.00 \$42.00
MEAT LOVERS PLATTER FOR TWO Shredded Thai Beef, Pork Ribs, Crispy Chicken Strips, Chorizo Sausages, Spiced Chicken Wings, Marinated Olives, Pita Breads & Dips With Siracha Aioli Sauce And Coleslaw Salad	\$42.00
SEAFOOD PLATTER FOR TWO Grilled Market Fish, Crispy Calamari, Smoked Salmon, Garlic Prawns, Steamed Green Lipped Mussels, Fresh Oysters, Marinated Olives, Pita Breads & Dips With, Tartar Sauce Coleslaw	\$48.00

Mains

VENISON DENVER LEG (200 GRAMS) Served With Roots Vegetables, Couscous And Plum Jus	\$38.50
CHAR SIU PORK RIBS FULL Marinated With Bbq Sauce And Slow Cooked Served With Fries With Apple And Coleslaw. (G.F) (D.F)	\$35.50
GRILLED SALMON FILLET Served On Cream Fraîche Kumara, Cucumber And Cilantro, Salmon Caviar.	\$32.00
SEAFOOD BOUILLABAISSÉ Cook In A Saffron Infused Tomato Broth, Green Lipped, Mussels, Fresh Clams, Calamari, Fresh Fish, Whole Tiger Prawns, Crab, Chesses Croutons.	\$35.50
PRIME EYE FILLET (200 GRAMS) Served With Fondant Potatoes, Caramelized Baby Onions, Wilted Green & Mustard Brule & Red Wine Jus.	\$35.00
SLOW COOKED CONFIT DUCK LEG & BREAST Purchioto Served On Risotto Rice And Green Pea Puree Honey Jus	\$35.00
MOROCCAN & APRICOT BRAISED HIND LAMB SHANK	SINGLE DOUBLE
Served On Creamy Mashed Potatoes, Mushroom And Red Wine Jus	\$24.00 \$35.00
FISH OF THE DAY Served With Summer Vegetable, Gourmet Potatoes, Creamy Saffron And Champagne Lemon Butter Sauces.	\$32.00
FIVE SPICE & BRAISED PORK BELLY Marinated With Five Spice Pork Belly Served On Truffle Creamy Mash Potatoes With Apple And Mango Chutney, Jus	\$28.50
PISTACHIO CRUSTED STUFFING CHICKEN BREAST Stuffing With Brie Cheese And Sun-Dried Tomato Served On Kumara And Potatoes Rosti Braised Roast Cabbage And Red Wine Jus	\$28.50
SUMAC AND CHAR-GRILLED VEGETABLES TOFU Eggplant, Portobello Mushrooms, Zucchini, Fennel Bulb, Roasted Red Pepper Served With Saffron Risotto Rice, Hummus, Tahina And Coconut Yoghurt Dressing	\$25.00
CLASSIC WAGYU BEEF BURGER Grilled Angus Beef Pâté On Brioche Bun With Cheese Slice, Onion And Figs Jam, Tomato, Iceberg Lettuce, Served With Fries And Aioli	\$22.00
CAJUN CHICKEN BURGER Grilled Chicken Breast On Brioche Bun With Cheese Slice, Lettuce, Tomatoes, Mango Chutney, Avocado, Served With Fries & Sriracha	\$21.00
HALLOUMI AND VEGETABLE BURGER Homemade Vegetables, Courgette Pumpkin Cauliflower Patty, Iceberg Lettuce, Tomato, Avocado, Mayonnaise, Beet Root Relish, Served With Fries And Aioli	\$20.00