

MUSHROOMS / 2 EGGS (ANY STYLE)	\$7.00
SAUSAGES / GRILLED BACON	\$7.50
HALLOUMI/ SMOKED SALMON	\$8.50

Indian Fusion

KING PRAWN MALABARI	\$22.50
A Speciality From South India Cooked With Coconut Cream Onion Capsicum And An Assortment Of Spices Served With Basmati Rice, Baby Leaves And Poppadam	

LAMB ROGAN JOSH	\$21.50
Slow Cooked Lamb With Exotic Blend Of Herbs And Spices In Thick Gravy, Served With Basmati Rice, Baby Leaves & Papadam	

BUTTER CHICKEN	\$20.50
Marinated With Indian Spices Chicken Thighs, Cooked In Oven Tomato And Creamy Sauce, Served With Basmati Rice, Baby Leaves Salad, Papadam	

VINDALOO	CHICKEN	LAMB
Tendered Chicken Or Lamb Cooked With Red Hot Curry Of Goa	\$20.50	\$21.50

VEGETABLE KORMA	\$20.00
Vegetable Cooked In a Cashew Nuts And Onions Gravy, Sultanas And Very Mild Spices, Served With Basmati Rice, Baby Leaves, Papadam (V)	

CHAR GRILL BUTTER SCALLOPS	\$25.50
Marinated With Indian Spices, Scallops, Cooked In Tomato And Creamy Sauce, Served With Basmati Rice, Baby Leaves Salad, Papadam	

Lunch Sides

FALAFEL WITH AIOLI	\$8.50
FRIES WITH AIOLI & TOMATO SAUCE	\$8.50
ROASTED BABY POTATOES SERVED WITH ROSEMARY AND SEA SALT	\$8.50

PEAR, ROCKET & BLUE CHEESE SALAD	\$8.50
SEASONED WEDGES WITH SOUR CREAM & SWEET CHILLI	\$8.50

KUMARA BITES SERVED WITH SRIRACHA AIOLI SAUCE	\$8.50
MARKET VEGETABLES SERVED WITH BEARNAISE SAUCE	\$8.50

COOL DRINKS

SOFT DRINKS	\$5.50
Coke, Coke No Sugar, Diet Coke, Sprite, Lemonade, Ginger Beer, Ginger Ale, L&P, Fanta, Tonic Water, Soda Water Creaming Soda, Dr. Pepper, Lemon Lime & Bitters	

PREMIUM JUICE	\$5.50
Orange, Apple, Pineapple, Cranberry, Tomato (spiced/not spiced)	

AMPLIFY KOMBUCHA	\$6.50
Ginger Lemon, Raspberry & Lime, Passion fruit & Lemonade, Pineapple & Coconut, Apple & Black Currant, Peach & Mango	

ICED DRINKS	\$8.00
Ice Coffee, Ice Chocolate Or Ice Mocha	

MILKSHAKES	\$8.00
Caramel, Vanilla, Chocolate, Banana	

BON ACCORD SMOOTHIES	\$8.00
Mango, Apple And Feijoa, Lemon And Lime, Summer Berry, Banana, Tropical, Black Forest, Mango And Lime Twist	

ANTIPODES WATER	\$7.50
Still OR Sparkling	

All Day Breakfast Drinks

HOT DRINKS

	(8oz) Regular
Long Black.....	\$4.50
Short Black.....	\$4.50
Long Macchiato.....	\$4.50
Piccolo.....	\$4.50
Kids Fluffy.....	\$2.50

	Regular (8oz)	Large (16oz)
Cappuccino.....	\$4.50	\$5.50
Flat White.....	\$4.50	\$5.50
Mochaccino.....	\$4.50	\$5.50
Hot Chocolate.....	\$4.50	\$5.50
Chai Latte Sweet.....	\$4.50	\$5.50
Chai Latte Spicy.....	\$4.50	\$5.50

EXTRAS

Decaf.....	\$0.60
Extra Shot.....	\$0.60
Soy Milk.....	\$0.90
Almond Milk.....	\$0.90
Coconut Milk.....	\$0.90

FLAVOURS

Caramel.....	\$0.90
Vanilla.....	\$0.90
Hazelnut.....	\$0.90

SPECIALTY DRINKS

Golden Latte.....	\$6.00
Matcha Latte.....	\$6.00
Beetroot Latte.....	\$6.00

HARNEY ORGANIC TEA

English Breakfast.....	\$5.50	Hot Apple Spice.....	\$5.50
Earl Grey.....	\$5.50	Hot Cinnamon.....	\$5.50
Citron Green.....	\$5.50	Matcha Tea.....	\$5.50
Chamomile.....	\$5.50	Peppermint Tea.....	\$5.50
Goji Berry.....	\$5.50	Raspberry Tea.....	\$5.50



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.

@ambrosiabarrestaurant @ambrosiabarrestaurant18

All Day Breakfast

BAGELS	\$8.50
Jam / Cream Cheese / Basil Pesto	
VEG BAGELS	\$18.50
Avocado, Grilled Halloumi, Tomato, Cream Cheese, Onion, Basil Pesto, Mushrooms	
MEAT BAGELS	Bacon Salmon
Tomato, Cream Cheese, Onion,	\$17.50 \$18.50
Basil Pesto With Smoked Salmon / Bacon	
GRANOLA	\$14.00
Served With Fresh Fruits, Mixed Berry Compote & Passionfruit Coconut Yoghurt	
PORRIDGE	\$13.00
Served with Poached Rhubarb And Vanilla Mascarpone	
EGGS & TOAST	\$10.00
Fried, Poached Or Scrambled	
Toast :- Sourdough / Ciabatta / 5 Grain / White (\$1)	
BACON & EGGS	\$15.50
Any Style Eggs With Grilled Steak Bacon & Grilled	
Toast :- Sourdough / Ciabatta / 5 Grain / White (\$1)	
BIG BREAKFAST	\$24.00
Grilled Bacon, Pork Sausage, Hash Browns, Grilled Tomato, Mushrooms With Any Style 2 Eggs	
Toast :- Sourdough / Ciabatta / 5 Grain / White (\$1)	
COUNTRY BIG BREAKFAST	\$25.00
Grilled Steak, Hash Browns, Grilled Tomato, Mushrooms, Mustard Brulee, With Any Style 2 Eggs	
Toast :- Sourdough / Ciabatta / 5 Grain / White (\$1)	
EGGS BENEDICT	
Served On English Muffin Or Kumara &	Bacon \$19.50
Potato Hash Cake With Poached Eggs,	Salmon \$21.00
Spinach & Hollandaise	Avocado & Mushroom \$19.50
OMELETTE OFF THE DAY	\$18.00
Served With Ciabatta & Tomato Chutney	
ZUCCHINI CAULIFLOWER CORN FRITTERS	\$20.50
Portobello Mushroom, Avocado, Sour Cream, Poached Egg, Served With Baby Salad & Tomato Relish Add :- (Salmon \$7.00) (Bacon \$6.00)	
CRUSHED AVOCADO WITH DUKKHA	\$20.50
Served On Sourdough with Feta, Salad & Poached Egg	
Add :- (Salmon \$7.00) (Bacon \$6.00)	
BELGIAN WAFFLES	\$18.50
Served With Caramelized Banana, Maple Syrup, Dark Belgian Callebaut Chocolate & Vanilla Mascarpone	
CLASSIC VEGETABLES RATATOUILLE	\$18.50
Served On Toasted Five Grain With Poached Egg, Sour Cream, Parmesan	
BUCKWHEAT PANCAKES	\$20.50
Served With Streaky Bacon, Berry Compote, Banana, Maple Syrup & Whipped Cream	
SWEDISH CREAMY MUSHROOMS	\$21.50
Sautéed Swedish Mushrooms In A Cream & Parmesan Cheese Sauce, On Toasted Sourdough With Bacon, Poached Egg	

Lunch Menu

STARTERS

SOUP OF THE DAY	\$12.50
Served With Sourdough Toast.	
TOMYUM MUSSELS	\$17.50
Steamed With Coconut Cream And Tom Yum Paste Served With Toasted Bread (D.F)	
CRISPY SOFT SHELL CRAB	\$20.00
Served On Guacamole, Confit Tomato And Salad	
PISTACHIO ROAST GOAT CHEESE	\$20.00
Served With Portobello Mushroom, Rocket And Apple Salad, Caramelized Popcorn, Honey Lemon Dressing	
SPICED CHICKEN STRIPS	\$18.50
Marinated In Homemade Spiced Boneless Chicken Thigh Served With Coleslaw And Sriracha Aioli.(G.F) (D.F)	
SALT & PEPPER SQUID	\$19.50
Crispy Flash Fried Lemon Pepper Served With Mesclun Salad And Tartar Sauce (G.F) (D.F)	
BUFFALO WINGS	\$18.50
Marinated Chicken Wings With Our Authentic Homemade Spiced And Fried, Tossed In Southern Hot Sauce, Served With Coleslaw And Ranch (D.F.) (G.F)	
CHAR SIU PORK RIBS - HALF	\$22.50
Marinated With BBQ Sauce And Slow Cooked In The Oven, Served With Fries With Coleslaw. (G.F) (D.F)	
OYSTER THREE WAY	1/2 Dozen 1 Dozen
Natural, Tempura Or Kilpatrick.	\$25.00 \$46.00
MEAT LOVERS PLATTER FOR TWO	\$49.50
Shredded Thai Beef, Pork Ribs, Crispy Chicken Strips, Chorizo Sausages, Spiced Chicken Wings, Marinated Kalamata Olives, Homemade Spiced Pickles, Pita Breads, Falafel And Dips With Sriracha Aioli Sauce And Coleslaw Salad	
SEAFOOD PLATTER FOR TWO	\$55.00
Grilled Market Fish, Crispy Calamari, Smoked Salmon, Garlic Prawns, Steamed Green Lipped Mussels, Fresh Oysters, Marinated Kalamata Olives, Homemade Spiced Pickles, Pita Breads, Falafel & Dips With Tartar Sauce Coleslaw	

Lunch Mains

C.L.A.T	\$19.50
Smoked Chicken Breast, Iceberg Lettuce, Avocado, Tomatoes & Mayonnaise On Toasted Focaccia Bread Served With Fries & Aioli	
B.L.A.T	\$19.50
Crispy Bacon, Iceberg Lettuce, Avocado, Tomatoes & Mayonnaise On Toasted Focaccia Bread Served With Fries & Aioli	
FISH & CHIPS	\$22.50
Fresh Market Fish In Golden Beer Batter, Served With Baby Salad, Fries & Tartar Sauce	

VEGAN VEGETABLE BURGER	\$21.50
Homemade Veggie Patty, Courgette Cauliflower, Corns, Iceberg Lettuce, Tomato And Beetroot Relish, Served With Fries	
CAJUN CHICKEN BURGER	\$21.00
Grilled Chicken Breast On Brioche Bun With Cheese Slice, Lettuce, Tomatoes, Mango Chutney, Avocado, Served With Fries & Sriracha	
CLASSIC WAGYU BEEF BURGER	\$22.50
Grilled Beef Patty On Brioche Bun With Cheese Slice, Onion & Fig Jam, Tomato, Iceberg Lettuce Served With Fries & Aioli	
OPEN STEAK SANDWICH	\$24.00
Beef Sirloin Steak Cooked Medium Rare On Toasted Ciabatta, Sliced Tomatoes With A Creamy Mushroom Sauce Served With Fries & Aioli	
FISH OF THE DAY	\$32.50
Served With Summer Vegetable, Gourmet Potatoes, Creamy Saffron & Champagne, Lemon Butter Sauce.	
CHAR SIU PORK RIBS FULL	\$36.50
Slow Cooked & Marinated With BBQ Sauce Served With Apple & Wild Rocket Salad & Fries	

Pasta & Salad

POTATO & PUMPKIN GNOCCHI	\$22.50
Served On Roast Pumpkin, Red Pepper, Kalamata Olives, Confit Cherry Tomatoes, Wilted Spinach, Grilled Artichoke, Feta Cheese Sauce (Add :- Fish \$8.50 / Chicken \$7.00)	
NOURISH MULTIGRAIN QUINOA & GRILLED HALLOUMI SALAD	\$22.50
Mix Quinoa, Roast Pumpkin, Grilled Courgette, Red Pepper, Cherry Tomato, Mixed Leaves Salad, And Goddess Dressing. (Add :- Fish \$8.50 / Chicken \$7.00)	
SMOKED CHICKEN RAVIOLI	\$22.50
Served With Stilton Creamy Sauce With Toasted Pine Nuts, And Dressed With Basil Pesto Oil	
HONEY GARLIC CHICKEN SALAD	\$20.50
Toasted Cashew Nuts, Crispy Noodle, Pears & Mesclun Salad with Ranch Dressing.	
THAI BEEF SALAD	\$22.00
Marinated Beef Sirloin, Red Onions, Red Pepper, Mung Beans, Cherry Tomatoes, Cashew Nuts Salad, Fried Shallots And Sriracha Aioli Dressing. (D.F) (G.F)	
TANDOORI CHICKEN SALAD	\$20.50
Toasted Cashew Nut, Falafel, Avocado And Olives, Sundried Tomato, Mesclun Salad With Smoked Paprika Aioli Dressing	

Breakfast Sides

HASH BROWNS.....	\$4.00
SIDE OF TOAST / GLUTEN FREE TOAST.....	\$3.50
BAKED BEANS / AVOCADO.....	\$5.00