

Pasta & Salad

POTATO & PUMPKIN GNOCCHI	\$24.90
Served On Roast Pumpkin, Red Pepper, Kalamata Olives, Confit Cherry Tomatoes, Wilted Spinach, Grilled Artichoke, Feta Cheese Sauce (Add :- Fish \$9.00 / Chicken \$8.00)	
NOURISH MULTI GRAIN QUINOA & GRILLED HALLOUMI SALAD	\$24.90
Mix Quinoa, Roast Pumpkin, Grilled Courgette, Red Pepper, Cherry Tomato, Mixed Leaves Salad, And Goddess Dressing. (Add :- Fish \$9.00 / Chicken \$8.00)	
SMOKED CHICKEN RAVIOLI	\$24.90
Served with Stilton Creamy Sauce With Toasted Pine Nuts, And Dressed With Basil Pesto Oil.	
HONEY GARLIC CHICKEN SALAD	\$24.90
Toasted Cashew Nuts, Crispy Noodle, Pears & Mesclun Salad with Ranch Dressing.	
THAI SALAD (BEEF / CHICKEN)	\$24.90
Served With Red Onions, Red Pepper, Mung Beans, Cherry Tomatoes, Cashew Salad, Fried Shallots And Sriracha Aioli. (D.F) (G.F)	
TANDOORI CHICKEN SALAD	\$24.90
Toasted Cashew Nut, Falafel, Avocado And Olives, Sundried Tomato, Mesclun Salad With Smoked Paprika Aioli.	
CALAMARI SALAD	\$24.90
Crispy Lemon Pepper Calamari Served With Bocconcini Cheese, Confit Garlic, Mesclun Salad And Orange Lemon Dressing (G.F) (D.F)	

Pizzas (with fries)

SURF N TURF	\$24.90
With Roasted Beef, Prawns, Calamari, Red Onion, Capsicums, Served With Tzatziki Sauces.	
LEMON & BASIL CHICKEN	\$22.90
Roasted Capsicums, Grilled Chicken, Red Onion, Mushroom, Brie Cheese, Topped With Rocket Leaves & Parmesan.	
TANDOORI CHICKEN	\$22.90
Roasted Capsicums, Onions, Tandoori Chicken, Sun-dried Tomatoes, Olives, Mushrooms, Served With Mango Chutney.	
BBQ MEAT LOVERS	\$24.90
With Beef, Lamb, Ham, Chorizo, Red Onion, Mushrooms And Artichoke served BBQ Sauce.	
ROAST BEEF	\$22.90
Field with Fungi Mushrooms, Caramelized rosemary Onion & Mozzarella, Finished With Red Wine Jus.	
MEDITERRANEAN - VEGAN	\$22.90
Roasted Capsicums Eggplant, Mushrooms, Tofu, Tomato, Artichoke, Black Olives, Red Onion, Vegan, Cheese Served With Fresh Basil, Vegan Aioli.	
MARGARITA	\$20.90
Buffalo Mozzarella, Tomato. Served With Fresh Basil And Pesto.	
VEGAN VEGGIE KORMA PIZZA (CHEF'S SPECIAL)	\$20.90
Roasted Capsicums & Red Onion Mix Vegetables Cauliflower, Courgette, Green Pea, Green Beans, Dairy Free Cheese, Served With Roast Cashew Vegan Paprika Aioli.	



Sides

FALAFEL WITH AIOLI	\$8.50	PEAR, ROCKET & BLUE CHEESE SALAD	\$8.50
FRIES WITH AIOLI & TOMATO SAUCE	\$8.59	KUMARA BITES WITH SRIRACHA AIOLI	\$8.50
ROSEMARY & ROASTED BABY POTATOES, SEA SALT	\$8.50	SEASONED WEDGES WITH SOUR CREAM & SWEET CHILLI	\$8.50
BUTTERNUT PUMPKIN WITH HUMMUS DUKKHA	\$8.50	MARKET VEGETABLES WITH BEARNAISE SAUCE	\$8.50



Dinner Menu

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

 @Ambrosia Bar & Restaurant
  @ambrosiabarrestaurant18

Breads

BREAD & DIPS	\$12.50
Warm Ciabatta & Sourdough with A Duo Of Dips	
PIZZA BREAD	\$12.50
Sweet Onion & Mozzarella	
GARLIC BAP	\$10.50
Served With Dukkha & Truffle Oil.	
BRUSCHETTA	\$14.90
On Gluten Free Bread Avocado, Confit Cherry Tomato, Dukkha, Feta (G.F)	

Starters

SOUP OF THE DAY	\$13.90
Served With Sourdough Toast.	
TOM YUM MUSSELS	\$18.00
Steamed With Coconut Cream and Tom Yum Paste Served with Toasted Bread (D.F)	
CRISPY SOFT SHELL CRAB	\$22.90
Served On Guacamole, Confit Tomato and Salad	
PISTACHIO ROAST GOAT CHEESE	\$20.90
Served With Portobello Mushroom, Rocket And Apple Salad, Caramelized Popcorn, Honey Lemon Dressing	
SPICED CHICKEN STRIPS	\$21.90
Marinated In Homemade Spiced Boneless Chicken Thigh Served With Coleslaw And Siracha Aioli. (G.F) (D.F)	
SALT & PEPPER SQUID	\$20.90
Crispy Flash Fried Lemon Pepper Served with Mesclun Salad And Tartar Sauces (G.F) (D.F)	
BUFFALO WINGS	\$19.90
Fried Chicken Wings, Marinated with Our Authentic Homemade Spices, Tossed In Southern Hot Sauce, Served With Coleslaw And Ranch (D.F.) (G.F)	
CHAR SIU PORK RIBS - HALF	\$24.90
Marinated With BBQ Sauce And Slow Cooked In The Oven, Served With Fries And Coleslaw. (G.F) (D.F)	
CHAR GRILLED SCALLOPS	\$24.90
Served On Pumpkin Puree, Seaweed, Chickpea & Black Pudding, Lemon Dressing & Caviar (D.F) (G.F)	
OYSTER THREE WAY	1/2 Dozen: \$28.90 1 Dozen: \$58.90
Natural, Tempura Or Kilpatrick.	
MEAT LOVERS PLATTER FOR TWO	\$51.90
Shredded Thai Beef, Pork Ribs, Crispy Chicken Strips, Chorizo Sausages, Spiced Chicken Wings, Marinated Kalamata Olives, Homemade Spiced Pickles, Pita Breads, Coleslaw, Falafel And Beetroot Dip With Sriracha Aioli.	
SEAFOOD PLATTER FOR TWO	\$58.90
Grilled Market Fish, Crispy Calamari, Smoked Salmon, Garlic Prawns, Steamed Green Lipped Mussels, Fresh Oysters, Marinated Kalamata Olives, Homemade Spiced Pickles, Pita Breads, Coleslaw, Falafel With Beetroot Dip & Tartar Sauce.	

Mains

VENISON DENVER LEG	\$36.90
Served With Kumara & Potato Rosti, Bok Choy & Caramalized Shallots and Plum Jus.	
SEAFOOD BOUILLABAISSE	\$40.90
Cook In a Saffron Infused Tomato Broth, Green Lipped, Mussels, Fresh Clams, Calamari, Fresh Fish, Whole Tiger Prawns, Crab, Sourdough Bread.	

CHAR SIU PORK RIBS FULL	\$38.90
Slow Cooked Pork Ribs, Marinated With BBQ Sauce, Served With Fries, Apple And Coleslaw. (G.F) (D.F)	
SLOW COOKED CONFIT DUCK LEG & BREAST	\$38.90
Served On Risotto Rice with Braised Red Cabbage & Honey Jus (D.F) (G.F)	
MOROCCAN & APRICOT BRAISED HIND LAMB SHANK	SINGLE: \$25.90 DOUBLE: \$38.90
Served On Creamy Mashed Potatoes, Roasted Portobello Mushroom And Red Wine Jus.	
PRIME EYE FILLET (200 GRAMS)	\$38.90
Served With Fondant Potato, Caramelized Baby Beetroot, Wilted Green, Mustard Brule & Red Wine Jus. (G.F)	
PAN FRIED SALMON FILLET	\$34.90
Served On Kumara And Cream Fresh Chives Sauce, Cucumber, Cilantro & Salmon Caviar.	
FISH OF THE DAY	\$34.90
Served With Summer Vegetables Gourmet Potatoes, Creamy Saffron And Champagne Lemon Butter Sauce (G.F)	
PISTACHIO CRUSTED CHICKEN BREAST	\$34.90
Stuffing With Brie Cheese, Sun-Dried Tomato, Served On Potato And Kumara Rosti, Asparagus, Braised Portobello Mushroom, Red Wine Jus.	
FIVE SPICE & BRAISED PORK BELLY	\$33.90
Marinated With Five Spices, Served On Roast Pumpkin, Multi Grain Quinoa, Apple And Mango Chutney And Jus (DF) (G.F)	
VEGAN CHAR-GRILLED VEGETABLE TOFU	\$28.90
Eggplant, Portobello Mushrooms, Zucchini, Fennel Bulb, Roasted Red Pepper Served With Saffron Risotto Rice, Hummus, Tahini And Coconut Yoghurt Dressing (G.F) (D.F)	
CLASSIC WAGYU BEEF BURGER	\$22.90
Grilled Angus Beef Patty On Brioche Bun With Slice Cheese, Onion And Fig Jam, Tomato, Iceberg Lettuce, Served With Fries & Aioli.	
VEGAN BURGER	\$22.00
Homemade Veggie Patty (Consisting Of Courgette, Cauliflower & Corn) Vegan Cheese, Iceberg Lettuce, Tomato, Beetroot Relish, Served With Fries & Vegan Aioli.	

Indian Fusion

KING PRAWN MALABARI	\$25.90
A Specialty from South India Cooked With Coconut Cream Onion Capsicum And An Assortment Of Spices Served With Basmati Rice, Baby Leaves Salad & Papadum.	
LAMB ROGAN JOSH	\$24.90
Slow Cooked Lamb With Exotic Blend Of Herbs And Spices In Thick Gravy, Served With Basmati Rice, Baby Leaves Salad & Papadum.	
BUTTER CHICKEN	\$22.90
Chicken Thighs Marinated With Indian Spices, Cooked In The Oven With Creamy Tomato Sauce, Served With Basmati Rice, Baby Leaves Salad & Papadum.	
VINDALOO	CHICKEN: \$22.90 LAMB: \$24.90
Tendered Chicken Or Lamb Cooked With Red Hot Curry Of Goa, Served With Basmati Rice, Baby Leaves Salad & Papadum.	
VEGAN KORMA	\$21.90
Mixed Fresh Vegetable Cooked in Cashew And Onions Gravy, Served With Dry fruit, Basmati Rice, Baby Leaves Salad & Papadum. (V)	
CHAR GRILL BUTTER SCALLOPS	\$26.90
Marinated With Indian Spices, Cooked In Tomato And Creamy Sauce, Served With Basmati Rice, Baby Leaves Salad & Papadum.	