

Pasta & Salad

POTATO & PUMPKIN GNOCCHI	\$25.99
Served On Roast Pumpkin, Red Pepper, Kalamata Olives, Cherry Tomatoes, Wilted Spinach, Grilled Artichoke, Feta & Cheese Sauce (Add :- Fish \$8.99 / Chicken \$7.99)	
HALLOUMI QUINOA & SALAD	\$25.99
Mix Quinoa, Roast Pumpkin, Grilled Courgette, Red Pepper, Cherry Tomato, Feta, Mixed Leaves Salad, And Goddess Dressing, Served With Sunflower & Pumpkin Seeds. (Add :- Fish \$8.99 / Chicken \$7.99)	
SMOKED CHICKEN RAVIOLI	\$25.99
Served with Stilton Creamy Sauce with Toasted Pine Nuts, And Dressed with Basil Pesto Oil	
HONEY GARLIC CHICKEN SALAD	\$25.99
Toasted Cashewnuts, Crispy Noodle, Pears & Mesclun Salad with Ranch Dressing.	
THAI SALAD (BEEF / CHICKEN)	\$25.99
Served with Red Onions, Mung Beans, Cherry Tomatoes, Fried Shallots, Red Pepper, Cashewnuts, With Mesclun Salad & Sriracha Aioli Dressing	
TANDOORI CHICKEN SALAD	\$25.99
Toasted Cashewnuts, Falafel, Avocado, Olives, Feta, Sundried Tomato, Mesclun Salad With Smoked Paprika & Ranch Dressing.	
CALAMARI SALAD	\$25.99
Crispy Fried Calamari, Served With Bocconcini Cheese, Confit Garlic, Mesclun Salad And Orange Lemon Dressing (G.F) (D.F)	

Pizzas (with fries)

SURF N TURF	\$24.99
With Roasted Beef, Lamb, Prawns, Calamari, Red Onion, Capsicum, Served With Ranch Sauce.	
PEPPERONI SALAMI	\$22.99
Fresh Homemade Tomato Pizza Sauce, Roasted Capsicum, Red Onion Served With Basil Pesto	
LEMON & BASIL CHICKEN	\$22.99
Roasted Capsicum, Grilled Chicken, Red Onion, Mushroom, Brie Cheese, Topped with Rocket Leaves & Parmesan	
TANDOORI CHICKEN	\$22.99
Roasted Capsicum, Onions, Tandoori Chicken, Sun-dried Tomatoes, Olives, Mushrooms, Served With Mango Chutney	
BBQ MEAT LOVERS	\$24.99
With Beef, Lamb, Ham, Chorizo, Red Onion, Mushrooms And Artichoke Served BBQ Sauce	
ROAST BEEF	\$22.99
Filled with Mushrooms, Caramelized Onion & Mozzarella, Finished With Red Wine Jus	
MEDITERRANEAN – VEGAN	\$22.99
Roasted Capsicum Eggplant, Mushrooms, Tofu, Tomato, Artichoke, Kalamata Olives, Red Onion, Vegan Cheese, Served With Fresh Basil & Vegan Aioli.	
MARGARITA	\$22.99
Buffalo Mozzarella, Tomato, Served With Basil Pesto.	



Sides

FALAFEL WITH AIOLI / FRIES WITH AIOLI AND TOMATO SAUCE	\$8.99
ROASTED PUMPKIN WITH HUMMUS & DUKKHA	\$8.99
ROSEMARY & ROASTED BABY POTATOES, SEA SALT	\$8.99
PEAR AND ROCKET SALAD, WALNUT BLUE CHEESE OLIVE OIL	\$8.99
SEASONED WEDGES WITH SOUR CREAM & SWEET CHILLI	\$8.99
KUMARA BITES SERVED WITH SRIRACHA AIOLI	\$8.99
MARKET VEGETABLES SERVED WITH BEARNAISE SAUCE	\$8.99



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 and restaurant  ambrosia bar and restaurant 18

Breads

BREAD & DIPS	\$12.99
Warm Ciabatta & Sour Dough with A Duo Of Dips	
GARLIC BAP	\$11.99
Served With Dukkha, Hummus, & Basil Oil.	
BRUSCHETTA	\$14.99
On Gluten Free Bread, Crushed Avocado, Confit Cherry Tomato, Dukkha, Feta (G.F)	

Starters

SOUP OF THE DAY	\$14.99
Served With Sourdough Toast.	
TOM YUM MUSSELS	\$18.99
Steamed With Coconut Cream and Tom Yum Paste Served With toasted bread. (D.F)	
CRISPY SOFT SHELL CRAB	\$24.99
Served On Guacamole Salad, Confit Garlic, Tomato And Ranch	
PISTACHIO ROAST GOAT CHEESE	\$22.99
Served With Portobello Mushroom, Rocket And Pears Salad, Caramelized Walnuts & Honey Lemon Dressing	
SPICED CHICKEN STRIPS	\$22.99
Marinated In Homemade Spiced Boneless Chicken Thigh Served with Coleslaw And Siracha Aioli. (G.F)	
SALT & PEPPERSQUID	\$21.99
Crispy Flash Fried Calamari With Lemon Pepper, Served with Mesclun Salad and Tartar Sauces (G.F) (D.F)	
BUFFALO WINGS	\$21.99
Fried Chicken Wings, Marinated with Our Authentic Homemade Spices, Tossed In Southern Hot Sauce, Served With Coleslaw And Ranch (G.F)	
CHAR SIU PORK RIBS - HALF	\$25.99
Slow Cooked Pork Ribs, Marinated with BBQ Sauce, Served with Fries and Apple Coleslaw. (G.F)	
CHAR GRILLED SCALLOPS	\$25.99
Served On Pumpkin Puree, Seaweed, Chickpea & Black Pudding, Baby Leaves, Topped With Lemon Dressing & Caviar (D.F) (G.F)	
OYSTER THREE WAY	1/2 Dozen: \$28.99 1 Dozen: \$58.99
Natural, Tempura Or Kilpatrick.	
MEAT LOVERS PLATTER FOR TWO	\$55.99
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.	
SEAFOOD PLATTER FOR TWO	\$64.99
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	

Mains

VENISON DENVER LEG	\$38.99
Served With Polenta Cake & Rosted Vegetables, Wilted Baby Spinach And Plum Jus	
SEAFOOD BOUILLABAISSE	\$45.99
Cooked 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	\$38.99
Slow Cooked Pork Ribs, Marinated with BBQ Sauce, Served with Fries and Apple Coleslaw. (G.F)	
SLOW COOKED CONFIT DUCK LEG & BREAST	\$38.99
Served On Potato & Kumara Rosti, Baby Carrots, With Wilted Bok Choy & Honey Jus (G.F)	
MOROCCAN & APRICOT BRAISED HIND LAMB SHANK	SINGLE: \$27.99 DOUBLE: \$39.99
Served On Creamy Agria Mashed Potatoes, Roasted Portobello Mushroom And Red Wine Jus (GF) (DF)	
PRIME EYE FILLET (200 GRAMS)	\$38.99
Served With Fondant Potato, Caramelized Baby Beetroot, Wilted Greens And Mustard Brule, Red Wine Jus. (G.F)	
PAN FRIED NZ SALMON FILLET	\$35.99
Served On Rissoto Rice, Seaweed, Cucumber, Cilantro, Salmon Caviar With Lemon & Herb Butter Sauce.	
MARKET FISH	\$35.99
Served With Summer Vegetables, Gourmet Potatoes, Creamy Saffron and Champagne Lemon Butter Sauce (G.F)	
CRUSTED PISTACHIO CHICKEN BREAST	\$34.99
Stuffed With Brie Cheese And Sun-dried Tomato, Served On Kumara And Potato Rosti, Asparagus, Braised Portobello Mushroom, Plum And Red Wine Jus.	
FIVE SPICE & BRAISED PORKBELLY	\$34.99
Marinated With Five Spices, Served On Roasted Pumpkin, Multi Grain Quinoa With Apple & Mango Chutney And Red Wine Jus. (DF) (G.F)	
VEGAN CHAR-GRILLED TOFU & POLENTA	\$28.99
Eggplant, Portobello Mushrooms, Zucchini, Fennel Bulb, Roasted Red Pepper, Served With Hummus, Tahini & Coconut Yoghurt Sauce (G.F) (D.F)	
CLASSIC WAGYU BEEF OR CHICKEN BURGER	BEEF: \$23.99 CHICKEN: \$22.99
Served On Brioche Bun With Cheddar Slice Cheese, Onion And Fig Jam, Tomato, Iceberg Lettuce, Served With Curly Fries.	
VEGAN BURGER	\$22.99
Homemade Veggie Patty, Consisting Of Courgetti Cauliflower & Corn With Vegan Cheese, Iceberg Lettuce, Tomato And Beetroot Relish, Served With Curly Fries.	

Indian Fusion

KING PRAWN MALABARI	\$26.99
A Specialty from South India. Cooked With Coconut Cream, Onion Capsicum And Authentic Spices, Served With Basmati Rice, Baby Leaves And Poppadam.	
LAMB ROGAN JOSH	\$25.99
Slow Cooked Lamb With Exotic Blend Of Herbs And Spices In Thick Gravy, Served With Basmati Rice, Baby Leaves & Papadum	
BUTTER CHICKEN	\$24.99
Marinated With Indian Spices Chicken Thighs, Cooked In Oven, Tomato And Creamy Sauce, Served With Basmati Rice, Baby Leaves Salad, Papadum	
VINDALOO	CHICKEN: \$24.99 LAMB: \$25.99
Tendered Chicken Or Lamb Cooked With Red Hot Curry Of Goa, Served With Basmati Rice, Baby Leaves Salad, Papadum	
VEGAN KORMA	\$22.99
Mix, Fresh Vegetable Cooked In Cashewnut And Onion Gravy, Served With Dry fruit, Basmati Rice, Baby Leaves, Papadum	
CHAR GRILL BUTTER SCALLOPS	\$26.99
Marinated With Indian Spices, Cooked In Tomato And Creamy Sauce, Served With Basmati Rice, Baby Leaves Salad, Papadum	