

HONEY GARLIC CHICKEN SALAD \$25.99
Toasted Cashewnuts, Crispy Noodle, Pears & Mesclun Salad with 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)

Indian Fusion

MALABARI CHICKEN: \$25.99
A Specialty from South India. Cooked LAMB: \$26.99
With Coconut Cream, Onion Capsicum KING PRAWN: \$26.99
And Authentic Spices, Served With Basmati Rice, Baby Leaves And Poppadum.

PALAK PANEER: \$24.99
Spinach puree with cottage cheese / Lamb / CHICKEN: \$25.99
Chicken with homemade gravy & Indian spices. LAMB: \$26.99

KORMA VEG: \$24.99
Mixed Fresh Vegetable / Chicken / Lamb CHICKEN: \$25.99
Cooked In Cashewnut And Onion Gravy, Served LAMB: \$26.99
With Dry fruit, Basmati Rice, Baby Leaves, Papadum

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

BUTTERCHICKEN \$24.99
Marinated With Indian Spices Chicken Thighs, Cooked In Oven, Tomato And Creamy Sauce, Served With Basmati Rice, Baby Leaves Salad, 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

Indian Breads

PLAIN NAAN / ROTI (Vegan Option) \$4.90
BUTTER NAAN \$4.90
GARLIC NAAN (Vegan Option) \$4.90
CHEESE GARLIC NAAN \$4.90
PESHAWARI NAAN (Vegan Option) \$6.90
ALOO PARATHA (V) \$7.90

Lunch Sides

Falafel With Aioli \$8.99
Fries With Aioli And Tomato Sauce \$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

Cool Drinks

SOFT DRINKS \$5.99
Coke / Coke No Sugar / Diet Coke / Sprite / Fanta / Lemonade
Ginger Beer / Ginger Ale / L&P / Soda Water / Creaming Soda
Dr. Pepper / Lemon Lime & Bitters / Tonic Water

PREMIUM JUICE \$5.99
Orange / Apple / Pineapple / Cranberry / Tomato (spiced/not spiced)

KOMBUCHA \$6.99
Ginger Lemon / Raspberry & Lime / Passionfruit & Lemonade /
Apple & Black Currant / Peach & Mango / Feijoa

ICED DRINKS \$9.99
Ice Coffee / Ice Chocolate / Ice Mocha

MILKSHAKES \$9.99
Caramel / Vanilla / Chocolate / Banana

BON ACCORD SMOOTHIES \$9.99
Mango / Apple And Feijoa / Lemon And Lime / Summer Berry /
Banana / Tropical / Black Forest / Mango / Lime Twist

ANTIPODES WATER (500ML) \$7.99

All Day Breakfast Drinks

HOT DRINKS

	Regular (8oz)	Regular (8oz)	Large (16oz)
Long Black.....	\$4.99	Cappuccino.....	\$4.99 \$5.99
Short Black.....	\$4.99	Flat White.....	\$4.99 \$5.99
Long Macchiato.....	\$4.99	Mochaccino.....	\$4.99 \$5.99
Piccolo.....	\$4.99	Hot Chocolate.....	\$4.99 \$5.99
Kids Fluffy.....	\$3.99	Chai Latte Sweet.....	\$4.99 \$5.99
		Chai Latte Spicy.....	\$4.99 \$5.99

EXTRAS - \$0.99

Decaf | Extra Shot | Soy Milk | Almond Milk | Coconut Milk

FLAVOURS

Caramel.....\$0.99
Vanilla.....\$0.99
Hazelnut.....\$0.99

SPECIALTY DRINKS

Golden Latte.....\$6.99
Matcha Latte.....\$6.99
Beetroot Latte.....\$6.99

HARNEY ORGANIC TEA

English Breakfast.....\$5.99 Hot Apple Spice.....\$5.99
Earl Grey.....\$5.99 Hot Cinnamon.....\$5.99
Citron Green.....\$5.99 Matcha Tea.....\$5.99
Chamomile.....\$5.99 Peppermint Tea.....\$5.99
Goji Berry.....\$5.99 Raspberry Tea.....\$5.99



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

BAGELS Jam / Cream Cheese / Basil Pesto	\$10.99
BAGELS Tomato, Cream Cheese, Basil Pesto, Onion, Pickling Gherkins, Mushrooms & Avocado.	Halloumi \$21.99 Bacon \$21.99 Salmon \$22.99
GRANOLA Yoghurt, Fresh Fruits, Mixed Berry Compote & Milk	\$15.99
PORRIDGE Served With Fruits, Berry Compote, Maple Syrup, Poached Rhubarb And Vanilla Mascarpone	\$14.99
EGGS & TOAST Fried, Poached Or Scrambled Toast :- Sourdough / Ciabatta / 5 Grain / White	\$11.99
BACON & EGGS Any Style Eggs With Grilled Tomato, Sticky Bacon Toast :- Sourdough / Ciabatta / 5 Grain / White	\$16.99
BIG BREAKFAST Grilled Bacon, Pork Sausage, Hash Browns, Grilled Tomato, Mushrooms With Any Style 2 Eggs Toast :- Sourdough / Ciabatta / 5 Grain / White	\$24.99
COUNTRY BIG BREAKFAST Grilled Steak, Kumara & Potato Rosti, Grilled Tomato, Mushrooms, Bearnaise Sauce, With Any Style 2 Eggs Toast :- Sourdough / Ciabatta / 5 Grain / White	\$27.99
EGGS BENEDICT Served On English Muffin Or Kumara & Potato Rosti, With Poached Eggs, Spinach & Hollandaise	Bacon \$24.99 Salmon \$24.99 Vege, Avocado & Mushroom \$22.99
OMELETTE OFF THE DAY Cheese, Baby Spinach, Toasted Ciabatta & Tomato Chutney	Bacon \$22.99 Salmon \$24.99 Avocado & Mushroom \$21.99
ZUCCHINI CAULIFLOWER CORN FRITTERS Portobello Mushroom, Avocado, Sour Cream, Poached Egg, Served With Baby Salad & Tomato Relish (Add :- Salmon OR Bacon: \$7.99)	\$22.99
CRUSHED AVOCADO WITH DUKKHA Served On Sourdough with Feta, Salad & Poached Egg (Add :- Salmon OR Bacon: \$7.99)	\$21.99
BELGIAN WAFFLES Served With Caramelized Banana, Maple Syrup, Berry Compote, Dark Belgian Callebaut Chocolate & Vanilla Ice Cream	\$20.99
CLASSIC VEGETABLES RATATOUILLE Served On Toasted Five Grain With Poached Egg, Hollandaise, Parmesan	\$20.99
SWEDISH CREAMY MUSHROOMS Caramelized Onion, Sautéed Mushrooms In Cream & Parmesan Cheese Sauce, Toasted Sourdough, Bacon & Poached Egg.	\$22.99
QUINOA PANCAKES Streaky Bacon, Berry Compote, Banana, Maple Syrup & Vanilla Whipped Cream	\$21.99

Breakfast Sides

HASH BROWNS	\$5.00
SIDE OF TOAST / GLUTEN FREE TOAST	\$3.99
BAKED BEANS / AVOCADO	\$5.99
MUSHROOMS / 2 EGGS (ANY STYLE)	\$7.99
SAUSAGES / GRILLED BACON / HALLOUMI / SMOKED SALMON	\$7.99

Lunch Menu STARTERS

GARLIC BAP Served With Dukkha, Hummus, & Basil Oil.	\$11.99
BRUSCHETTA On Gluten Free Bread, Crushed Avocado, Confit Cherry Tomato, Dukkha, Feta (G.F)	\$14.99
SOUP OF THE DAY Served With Sourdough Toast.	\$14.99
TOM YUM MUSSELS Steamed With Coconut Cream and Tom Yum Paste Served With toasted bread. (D.F)	\$18.99
CRISPY SOFT SHELL CRAB Served On Guacamole Salad, Confit Garlic, Tomato And Ranch	\$24.99
PISTACHIO ROAST GOAT CHEESE Served With Portobello Mushroom, Rocket And Pears Salad, Caramelized Walnuts & Honey Lemon Dressing	\$22.99
SPICED CHICKEN STRIPS Marinated In Homemade Spiced Boneless Chicken Thigh Served with Coleslaw And Siracha Aioli. (G.F)	\$22.99
DRY CHILLI CHICKEN Indo Chinese style boneless chicken and onion, capsicum, green chilli, soya sauces	\$22.99
SALT & PEPPER SQUID Crispy Flash Fried Calamari With Lemon Pepper, Served with Mesclun Salad and Tartar Sauces (G.F) (D.F)	\$21.99
BUFFALO WINGS Fried Chicken Wings, Marinated with Our Authentic Homemade Spices, Tossed In Southern Hot Sauce, Served With Coleslaw And Ranch (G.F)	\$21.99
CHAR SIU PORK RIBS - HALF Slow Cooked Pork Ribs, Marinated with BBQ Sauce, Served with Fries and Apple Coleslaw. (G.F)	\$25.99
CHAR GRILLED SCALLOPS Served On Pumpkin Puree, Seaweed, Chickpea & Black Pudding, Baby Leaves, Topped With Lemon Dressing & Caviar (D.F) (G.F)	\$25.99
OYSTER THREE WAY 1/2 Dozen: \$28.99 1 Dozen: \$58.99 Natural, Tempura Or Kilpatrick.	
C.L.A.T Smoked Chicken Breast, Lettuce, Avocado, Tomatoes & Mayonnaise In Toasted Focaccia Bread & Served With Curly Fries & Aioli	\$21.99

B.L.A.T Bacon, Lettuce, Avocado, Tomatoes & Mayonnaise, In Toasted Focaccia Bread & Served With Curly Fries & Aioli	\$21.99
OPEN STEAK SANDWICH Beef Sirloin Steak Cooked Medium Rare On Toasted Ciabatta & Sliced Tomatoes With Creamy Mushroom Sauce, Served With Curly Fries & Aioli.	\$27.99
CLASSIC BURGER WAGYU 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 Homemade Veggie Patty, Consisting Of Courgetti Cauliflower & Corn With Vegan Cheese, Iceberg Lettuce, Tomato And Beetroot Relish, Served With Curly Fries.	\$22.99
FISH & CHIPS Fresh Market Fish In Golden Beer Batter, Served With Baby Salad, Fries & Tartar Sauce	\$25.99
FISH OF THE DAY Served With Summer Vegetables Gourmet Potatoes, Creamy Saffron and Champagne Lemon Butter Sauce (G.F)	\$35.99
MEAT LOVERS PLATTER FOR TWO 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 Siracha Aioli Sauce And Coleslaw.	\$55.99
SEAFOOD PLATTER FOR TWO 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	\$64.99

Pasta & Salad

POTATO & PUMPKIN GNOCCHI Served On Roast Pumpkin, Red Pepper, Kalamata Olives, Cherry Tomatoes, Wilted Spinach, Grilled Artichoke, Feta & Cheese Sauce (Add :- Fish \$8.99 / Chicken \$7.99)	\$25.99
HALLOUMI QUINOA & SALAD 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)	\$25.99
SMOKED CHICKEN RAVIOLI Served with Stilton Creamy Sauce with Toasted Pine Nuts, And Dressed with Basil Pesto Oil	\$25.99
THAI SALAD (BEEF / CHICKEN) Served with Red Onions, Mung Beans, Cherry Tomatoes, Fried Shallots, Red Pepper, Cashewnuts, With Mesclun Salad & Siracha Aioli Dressing	\$25.99
TANDOORI CHICKEN SALAD Toasted Cashewnuts, Falafel, Avocado, Olives, Feta, Sundried Tomato, Mesclun Salad With Smoked Paprika & Ranch Dressing.	\$25.99