



*"A good meal is the most trusted  
currency in the world."*

*-Victoria Alexander*



*“Common sense is like deodorant.  
The people who need it most never use it.”  
—Anonymous.*



## Breads...

<b>HOUSE MADE BREAD SELECTION</b>	<b>14</b>
Selection of House Made Artisan Breads, Dukkah, EVOO, Flavoured Butter	
<b>SPICED GARLIC FICELLES</b>	<b>8</b>
House Made Bread, Toasted Cheese & Spiced Garlic Ficelles	
<b>REWENA FRY BREAD</b>	<b>10</b>
House Made Rewena Fry Bread, Garlic & Kawakawa Butter	

## Small / Sharing Plates...

<b>MARKET FISH CEVICHE</b> <small>PESC/GF</small>	<b>22</b>
Fresh Market Fish, Citrus Dressing, Crushed Pink Pepper, Radish, Caviar, Capers, Truffle Oil	
<b>TRUFFLED ARANCINI</b> <small>V</small>	<b>19</b>
Truffle Arancini, Truffle Aioli, Shaved Parmesan, Balsamic Glaze, Rocket	
<b>SEARED BEEF CARPACCIO</b> <small>GF</small>	<b>22.5</b>
Rare Seared Beef Tenderloin, Basil Pesto, Rocket, Parmesan, Balsamic Glaze, Pine Nut	
<b>BEER BATTERED CAULIFLOWER</b> <small>V</small>	<b>16</b>
Tempura Battered Crispy Cauliflower Florets, Chipotle Aioli, Fragrant Paprika Salt	
<b>STEAM POT MUSSELS</b> <small>GFO/PESC</small>	<b>14</b>
Garlic and White Wine, Cream, Toasted House Made Bread	<b>1 KG</b> <b>20.5</b>

GF Gluten Free  
 GFO Gluten Free Option  
 DFO Dairy Free Option  
 DF Dairy Free  
 PESC Pescatarian  
 V Vegetarian  
 VO Vegetarian Option



"I am so clever that sometimes I  
don't understand a single word of  
what I am saying."

Oscar Wilde



## SALADS...

<b>GREEK</b> GF/DFO	<b>22.5</b>
Whipped Feta, Kalamata Olives, Red Onion, Cucumber, Capsicum, Fresh Herbs, Oregano Dressing, Balsamic Glaze	
<b>QUINOA &amp; AVOCADO</b> VGN	<b>19.5</b>
Quinoa, Avocado, Cherry Tomato, Red Onion, Olive, Lemon Maple Dressing	
<b>CAESAR SALAD</b>	<b>22.5</b>
Ciabatta Croûtons, Crisp Prosciutto, Shaved Parmesan, Soft Egg, Romaine Lettuce, Anchovy Dressing	
Add Smoked Chicken	<b>5</b>
<b>TUNA TARTAR</b> GF/DF	<b>22.5</b>
Fresh Diced Tuna, Shallots, Avocado Puree, Apple Mash, Mesclun Lettuce	
<b>VERDE with FENNEL VINIGRETTE</b> DF/VO/VGNO	<b>20.5</b>
Kale, Rocket, Broccoli, Cucumber, Avocado, Capsicum, Fresh Herbs, Sesame Seeds	
Add Tuna	<b>7.5</b>
Add Smoked Chicken	<b>5</b>
Add Smoked Salmon	<b>7.5</b>

GF Gluten Free  
 GFO Gluten Free Option  
 DFO Dairy Free Option  
 DF Dairy Free  
 V Vegetarian  
 VO Vegetarian Option



*"You mean you can't take less. It's very easy to take more than nothing."*

*- Mad Hatter*



## LIGHTER MAINS, PASTA & BURGERS...

<b>STEAK AND CHIPS</b> <small>GF/DFO</small>		<b>26.9</b>
Prime Aged Rib Eye Cooked To Your Liking, Fries, Slaw, Red Wine Jus		
	Add Egg	5
	Add Mushroom Sauce	4
<b>FISH AND CHIPS</b> <small>DF/PESC</small>		<b>26.9</b>
House Made Tiger Beer Batter, Today's Fresh Fish, Fries, Slaw, Fresh Lemon, Sauce Tartare		
	Add Egg	5
<b>TAGLIATELLE AI FUNGHI</b> <small>VO</small>		<b>24.5</b>
Mushroom Medley, Portobello, Porcini, Button, House Made Tagliatelle Pasta, Grated Parmesan, Fresh Herbs		
Add Smoked Chicken	Add Smoked Chicken	5
<b>LAMB SHANK</b>		<b>25</b>
Slow Cooked Tender Lamb Shank, Buttered Mash Potato, Vegetable Ratatouille, Salsa Verde		
<b>GOURMET AMBROSIA BEEF BURGER</b> <small>GFO</small>		<b>22.5</b>
Dual House Made Beef Patties, American Cheddar Cheese, Bacon, Caramelized Onion, Pickle, Truffle Aioli, Lettuce, Tomato, Toasted Pretzel Bun		
	Add Egg	5
	Add Fries	3
<b>PULLED PORKER BURGER</b> <small>GFO, DFO</small>		<b>21</b>
10 Hours Low 'n' Slow Braised Pork Shoulder, Chipotle Aioli, Slaw, Toasted Pretzel Burger Bun		
	Add Fries	3
<b>HENNY PENNY BURGER</b>		<b>20</b>
Southern Fried Chicken Fillet, Swiss Cheese, Garden Lettuce, Slaw, House Sauce, Toasted Pretzel Bun		
	Add Fries	3
<b>BEETROOT FLAFEL BURGER</b> <small>GFO/VGN</small>		<b>19</b>
Beetroot Infused Falafel, Avocado Mash, Sliced Tomato, Garden Lettuce, Sage & Onion Focaccia		
	Add Fries	3



"If you're going to be crazy, you have to  
get paid for it or else you're going to be  
locked up."

- Hunter S. Thompson





## The Main Event...

<b>LOW "n" SLOW PORK BELLY</b> GF	<b>33.5</b>
Twice Cooked, 12 Hour, Crispy Pork Belly, Caramelized Apple & Bacon, Parsnip Puree, Beetroot, Shallot,	
<b>CHICKEN ROULADE</b> GF	<b>30.5</b>
Chicken Breast, Stuffed with Ricotta & Spinach, Polenta, Mushroom, Roasted Carrot Puree	
<b>VENISON RACK</b> GF	<b>38.5</b>
Tender Venison Rack, Cooked Rare, Roast Pumpkin Puree, Crisp Kale, Toasted Walnut, Pomegranate Balsamic Glaze	
<b>MARKET FISH OF THE DAY</b>	<b>P.O.A</b>
Please ask our front of house for today's style and fish	

## SIDES

<b>SEASONAL ROASTED ROOT VEGETABLE</b>	<b>9</b>
Medley Of Seasonal Vegetables	
<b>MACARONNI CHEESE</b>	<b>9</b>
3 Cheese Macaroni Cheese	
<b>GOURMET POTATOES</b> GF	<b>9</b>
Confit Potatoes, Lemon & Garlic Dressing	
<b>STEAMED GREENS</b> GF	<b>9</b>
Steamed Greens, Garlic Butter	
<b>FRIES</b>	<b>Lrg 11</b>
	<b>Sml 6</b>



“I am enough of an artist to draw  
freely upon my imagination. Imagination  
is more important than knowledge.  
Knowledge is limited. Imagination  
encircles the world.”

- Albert Einstein



We at Ambrosia have our animal welfare in mind and all the farms where we source our meats from (duck from Cambridge, lamb from Canterbury, beef from Te Awamutu, venison from Mamaku) are ethically run. They have all been independently accredited and verified. All our butchery products are cage free, free range & from New Zealand.

So please enjoy knowing that you are helping New Zealand grow.

**CANTERBURY LAMB RACK** <sup>GF</sup> **43**

Canterbury Lamb Rack, Served with Cauliflower Gratin, Crispy Prosciutto, Seasonal Steak Vegetables, Your Choice of Two Sauces

**CANTERBURY LAMB RUMP** <sup>GFO</sup> **36**

Sous Vide Lamb Rump, Carrot Puree, Roasted Carrot, Beetroot, Feta, Red Wine Jus, Mint, Fresh Herbs

**PRIME AGED BEEF MENU**

**ROASTED TOMAHAWK SPECIAL** <sup>GFO</sup> **49.5**

Served with Cauliflower Gratin, Crispy Prosciutto, Seasonal Steak Vegetables, Your Choice of Two Sauces

All Prime Aged Steaks come with Roasted Seasonal Vegetables, Steamed Greens & Your Choice of Two Sauces <sup>GFO</sup>

**PRIME AGED EYE FILLET 200g** **42**

**PRIME AGED SCOTCH/RIB EYE 250g** **37**

**PRIME AGED SIRLOIN 300g** **38**

**SAUCES**

GARLIC BUTTER

PEPPERCORN SAUCE

MUSHROOM SAUCE

TRUFFLE HOLLINDAISE

HOLLINDAISE

RED WINE JUS



*"I haven't spoken to my wife in years.  
I didn't want to interrupt her."  
—Rodney Dangerfield*



## The Final Fling...

<b>PEAR TART</b>	<b>17.5</b>
Sweet Short Crust Pastry, Baked Pears, Sugar & Cinnamon Glaze, Vanilla Bean Ice Cream, Pistachio Crumb	
<b>DATE PUDDING</b>	<b>17.5</b>
Warm Golden Date Pudding, Butterscotch Sauce, Double Cream, Vanilla Bean Ice Cream	
<b>MANGO PANNA COTTA</b> GF	<b>16.5</b>
Vanilla Bean & Mango Set Cream, Diced Mango, Shredded Coconut.	
<b>NUTELLA &amp; COFFEE MOUSSE</b> GF	<b>17.5</b>
Hazelnut Chocolate, Coffee infused mousse, Chocolate Flake	
<b>AMBROSIA</b> GF	<b>16.5</b>
Strawberry Mousse, Marshmallow, Greek Yoghurt, Mixed Berry Compote, Woven Sugar Basket, Berry Coulis	
<b>CHEESECAKE</b>	<b>17</b>
Sweet & Silky Dulce de Leche Cheesecake, Lemon Curd, Summer Berry Compote	

## Cheese...

<b>CHEESE PLATTER (FOR 2 or More)</b>	<b>40</b>
Soft, Hard & Blue Cheese, Quince Jelly, Pickled Grape, Candid Walnut, Prosciutto, Olive, Cracker, Focaccia, Fruit	



"Have I gone mad?  
I'm afraid so but let me tell you.  
something, the best people usually are."  
- Lewis Carroll, Alice in Wonderland



“If I were a headmaster, I would get rid of the history teacher and get a chocolate teacher instead.”

...Roald Dahl