



*“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...

HOUSE MADE BREAD SELECTION	16
Selection of House Made Artisan Breads, Dukkah, EVOO, Hummus	
SPICED GARLIC FICELLES	9
House Made Bread, Toasted Cheese & Spiced Garlic Ficelles	
BRUSCHETTA	18
House Made Ciabatta, Rocket, Tomato, Prosciutto, Pesto, Ricotta, Olive	

Small / Sharing Plates...

SOUP of the DAY <small>GFO</small>	17
Please ask for Todays Choice, Toasted House Made Bread, Whipped Butter	
MARKET FISH CARPACCIO <small>PESC/GF/DF</small>	22.5
Fresh Market Fish, Citrus Dressing, Crushed Pink Pepper, Radish, Caper, Seafood Dressing	
MAC & GRUYERE CHEESE BITES <small>V</small>	19
Crumbed, House Made Macaroni & Gruyere Bites, Peri Peri Aioli, Rocket, Balsamic Glaze	
STEAM POT MUSSELS <small>GFO</small>	16
Garlic & White Wine, Cream, Toasted House Made Ciabatta	1 KG 23.5
MUSHROOM PARFAIT <small>V/GFO</small>	19
House Made Focaccia Bread, Mushroom Parfait, Mascarpone, Parmesan Crisps	
FALAFEL & HUMMUS <small>V</small>	17
House Made Falafel & Hummus, Tahini, Dukkah Spice, House Made Ciabatta	

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



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

Oscar Wilde



SALADS...

LAMB GREEK SALAD GF/DFO	25.5
Seared Lamb Rump, Red Onion, Cucumber, Capsicum, Cherry Tomato, Minted Yoghurt, Pomegranate Balsamic Glaze	
SEARED BEEF CARPACCIO GF/DF	22
Rare Seared Beef Tenderloin, Basil Pesto, Mesclun, Parmesan, Balsamic Glaze, Pine Nut, Capers	
CAESAR SALAD	22.5
Ciabatta Croûtons, Crisp Prosciutto, Shaved Parmesan, Soft Egg, Romaine Lettuce, Anchovy Dressing	
Add Smoked Chicken	7
TUNA TARTAR GF/DF	23.5
Line Caught Fresh Diced Tuna, Avocado, Roasted Sesame, Mango Salsa, Capers	
GROWERS SALAD VGNO/DFO/GF	20.5
Beetroot, Carrot, Feta, Spinach, Lettuce Mix, Maple & Mustard Dressing, Dukkah Spice	
POACHED PEAR SALAD V/DF/GF	22.5
Red Wine Infused Poached Pear, Mixed Garden Lettuce, Goats Cheese, Walnut, Lemon Maple Dressing	
Add Lamb	7.5

GF Gluten Free
 GFO Gluten Free Option
 DFO Dairy Free Option
 DF Dairy Free
 V Vegetarian
 VO Vegetarian Option
 VGN VEGAN
 VGNO



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

- Mad Hatter



LIGHTER MAINS, PASTA & BURGERS...

STEAK AND CHIPS DFO/GFO		28.9
Scotch/Ribeye 250gram		25.9
Sirloin 200gram		
Prime Aged New Zealand Beef, Cooked To Your Liking,	Add	5
Fries, Garden Salad, Red Wine Jus	Egg Add Mushroom	5
	Sauce	
FISH AND CHIPS DF/PESC		26.9
House Made Tiger Beer Batter, Today's Fresh Fish, Fries,		
Slaw, Fresh Lemon, Sauce Tartare	Add Egg	5
TAGLIATELLE AI FUNGHI V		25.5
Button Mushroom, Truffle Cream Sauce, House Made		
Tagliatelle Pasta, Parmesan Shaved,		
Add Smoked Chicken		7
LAMB SHANK GF		26
Slow Cooked Tender Lamb Shank, Buttered Mash Potato,		
Vegetable Ratatouille, Romesco Sauce		
GOURMET AMBROSIA BEEF BURGER GFO		23
Dual House Made Beef Patties, American Cheddar,		
Bacon, Caramelized Onion, Pickle, House Made Burger		
Sauce, Lettuce, Tomato, Toasted Bun	Add Egg	
	Add Fries	5
		3
PULLED PORKER BURGER		22
10 Hours Low 'n' Slow Braised Pork Shoulder,		
Chipotle Aioli, Slaw, Toasted Bun	Add Fries	3
HENNY PENNY BURGER		21
Korean Fried Chicken Fillet, Slaw, Sriracha Aioli,		
Korean Sauce, Crispy Onion, Toasted Bun		
	Add Fries	3
GROWERS BURGER GFO/VGN		19
Vegetarian Pattie, Garden Lettuce, Tomato, Vegan		
Aioli, Toasted Bun	Add Fries	3
AMBROSIA KIWI BURGER GFO		24.5
Ground Beef Pattie, American Cheddar, Bacon,		
Beetroot, Fried Egg, House Made Burger Sauce,		
Lettuce, Tomato, Toasted Bun	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...

LOW "n" SLOW PORK BELLY	34.5
Twice Cooked, 12 Hour, Pork Belly, Caramelized Apple & Bacon, Parsnip Puree, Red Cabbage Pickle,	
CHICKEN BREAST GF	31.5
Pan Roasted Chicken Breast, Mushroom Sauce, Beetroot, Baby Carrot, Kale, Romesco	
VENISON RACK 350 gm GF/DFO	46.5
Tender Venison Rack, Cooked Rare, Roast Seasonal Vegetable, Steamed Green, Romesco Sauce, Pomegranate Balsamic Glaze	
MARKET FISH OF THE DAY	P.O.A
Please ask our front of house for today's style and fish	

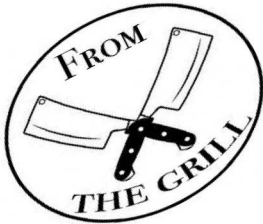
SIDES

SEASONAL ROASTED ROOT VEGETABLE GF	9
Medley Of Seasonal Vegetables	
MACARONNI CHEESE	9
3 Cheese Macaroni Cheese	
GOURMET POTATOES GF	9
Confit Potatoes, Lemon & Garlic Dressing	
STEAMED GREENS GF	9
Steamed Greens, Garlic Butter	
FRIES	Lrg 12
	Sml 6.5



“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 GFO Canterbury Lamb Rack, Seasonal Roasted Vegetables, Seasonal Vegetables, Minted Yoghurt Plus Your Choice of Sauce	46
CANTERBURY LAMB RUMP GFO Sous Vide Lamb Rump, Cumin Spiced, Minted Yoghurt, Beetroot, Roasted Baby Carrot	36
CANTURBURY LAMB LEG STEAK GFO Bone in Lamb Leg Steaks, Marinated, Carrot Puree, Gratin Potato, Roasted Baby Carrot, Beetroot, Romesco Sauce	34
SURF 'n' TURF GFO Aged NZ Sirloin, Roasted Duck Fat Gourmet Potato's, Garlic White Wine Poached Prawns, Cheese Sauce	30
PRIME AGED BEEF MENU All Prime Aged Steaks come with Roasted Seasonal Vegetables, Steamed Greens, Romesco, Beef Jus & Your Choice of Sauce GFO	

PRIME AGED BONE IN RIB EYE 450grm+	49.5
PRIME AGED EYE FILLET 200g	42
PRIME AGED SCOTCH/RIB EYE 250g	38.5
PRIME AGED SIRLOIN 250g	36.5

SAUCES

GARLIC BUTTER

PEPPERCORN SAUCE

MUSHROOM SAUCE

TRUFFLE HOLLINDAISE

HOLLINDAISE



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



The Final Fling...

SALTED CARAMEL APPLE PIE	18.5
Sweet Short Crust Pastry, Stewed Apple, Vanilla Bean Ice Cream, Salted Caramel Drizzle	
MIXED BERRY CHEESECAKE	18.5
Mixed Forrest Berry Cheesecake, Berry Coulis, Pistachio Crumble, Raspberry Sorbet	
CRÈME BRÛLÉE GF	18.5
Pineapple Crème Brûlée, Coconut Sorbet, Pineapple Compote, Shredded Coconut	
KIWI MOUSSE GF	17.5
Kiwi Fruit Mousse, Mixed Berry Compote, Meringue Shards, Chocolate Crumbs	
AMBROSIA GF	17.5
Strawberry Mousse, Marshmallow, Greek Yoghurt, Mixed Berry Compote, Woven Sugar Basket, Berry Coulis	
STICKY DATE PUDDING	18.5
Warm Golden Sticky Date Pudding, Butterscotch Sauce, Double Cream, Vanilla Bean Ice Cream	

CHEESE...

CHEESE PLATTER	19.5
You Choose Ethier Blue Cheese, Aged Cheddar, Camembert	
Quince Jelly, Pickled Grape, Walnut, Gherkin, Olive, Cracker, Ciabatta, 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