CAFE & DINING



## BREAKFAST UNTIL 4PM

## BEST SELLER



### **SMASHED AVOCADO**

\$17

Smashed avocado, poached eggs, cherry tomatoes, feta, pomegranate, rocket on toasted sourdough, with beetroot hummus and pistachio dukkah

<b>EGGS ON TOAST</b> Two eggs your way (scrambled, fried, poached), zaatar, rocket on toasted sourdough	\$10
BREAKFAST BURGER Fried egg, bacon or beef rasher, American cheese, BBQ/ketchup in a bun Add: Hashbrown \$2, Avocado \$3	<b>\$7</b>
EGGS BENEDICT Poached eggs, spinach, hollandaise and paprika on sourdough Add: Bacon \$3, Smoked Salmon \$5	\$14
AMBROSE BIG BREAKFAST  Eggs your way, toasted sourdough, beef sausage, bacon/beef rashers, hashbrown, halloumi, grilled tomato, spinach, mushrooms, beetroot hummus	\$22
BAKED ITALIAN EGGS  Eggs cooked in Neapolitan sauce with beef sausage, halloumi, eggplant, capsicum, olives, topped with feta, parsley, oregano served with Turkish bread	\$17



### **MEDITERRANEAN PLATTER**

**\$45** (feeds 2-3)

Selection of cheeses, marinated mixed olives, honey, jam, seasonal fruits, vegetables, baked Italian eggs, focaccia bread

#### **BREAKFAST EXTRAS**

Toast \$3, Avocado \$3, Tomato \$3, Sausage \$3, Beef Rashers \$3, Bacon \$3, Grilled Halloumi \$3, Mushrooms \$3, Spinach \$2, Hashbrown \$2, Egg \$2

## ENTREE

FOCACCIA BREAD With rosemary, salt and olive oil	\$8
GARLIC BREAD  House made bread with garlic, butter and herbs	\$10
BURRATA Burrata, salt, olive oil, cherry tomatoes and balsamic pearls	\$17
<b>BRUSCHETTA</b> Sourdough, tomatoes, onion and basil, drizzled with balsamic glaze	\$14
ARANCINI house-made bolognese, mozzarella and grana padano rice balls	\$20
MIXED OLIVES Warm marinated olives	\$10
SALT AND PEPPER CALAMARI Salt and pepper battered squid, served with lemon and tartare sauce	\$16
GARLIC PRAWN HOT POT  Garlic butter grilled prawns in a rich chilli napolitana with Turkish bread	\$20
GRILLED HALLOUMI Honey glazed grilled halloumi, pomegranate and rocket drizzled with balsamic glaze	\$14



### **ANTIPASTO PLATTER** \$32

Selection of cheeses, olives, mortadella, salami, prosciutto, seasonal fruit, mixed nuts, dried fruits, house bread



**LAND** 

**BEEF BURGER** 

**CRISPY CHICKEN BURGER** 

## CHICKEN SCHNITZEL **\$26** Crispy lemon & herb chicken schnitzel served with chips, creamy slaw and mushroom sauce CHICKEN BOSCAIOLA **\$32** Grilled chicken breast and bacon in a creamy garlic mushroom sauce served with creamy truffle mash SCOTCH FILLET STEAK (300G) \$44 Served with roasted broccolini and salsa verde **RIBEYE STEAK (450G)** \$62 Served with creamy truffle mash, dutch carrots and gravy SEA **SALMON FILLET** \$38 Grilled salmon served with pumpkin puree and roasted green beans \$32 **BARRAMUNDI FILLET** Grilled barramundi served with broccolini, grilled cherry tomatoes and lime coriander sauce **FISH AND CHIPS** \$26 Crumbed lemon & herb barramundi fillet served with chips, garden salad and tartare sauce **BURGERS**

signature sauce on a bun with a side of chips

Crispy fried chicken, pickles, slaw, tomato, American cheese, signature sauce on a bun with a side of chips

Beef patty, cos lettuce, pickles, tomato, caramelised onions, American cheese,

\$21

\$21

### **SALADS**

\$26 **CHICKEN SALAD** Grilled chicken, mixed leaf, avocado, walnuts, halloumi, cherry tomatoes, with pomegranate balsamic dressing **CEASER SALAD** Romanian lettuce, croutons, crispy bacon, parmesan, with creamy caesar dressing (Add chicken \$5) **ROCKET & PEAR SALAD** Rocket, pear and parmesan tossed in balsamic vinaigrette dressing **GREEK SALAD** Tomato, cucumber, onion, capsicum, mixed leaf, olives, feta, tossed in oregano and greek dressing **CAPRESE SALAD** Mozzarella, tomatoes, basil drizzled with olive oil drizzled with balsamic glaze

\$20

\$18

\$18

\$22

### **SIDES**

HOT CHIPS Served with garlic aioli sauce	\$6
SWEET POTATO FRIES Served with garlic aioli sauce	\$8
TRUFFLE PARMESAN CHIPS Hot chips topped with parmesan and truffle mayo	\$10
BROCCOLINI	\$10
TRUFFLE MASH Creamy mash with truffle and truffle oil	\$10
<b>SAUCES</b> Mushroom, Gravy, Hollandaise, Truffle Mayo, Garlic Aioli	\$4



Gluten Free Base Add \$5	
GARLIC & CHEESE PIZZA Garlic base, fior di latte and oregano	\$16
MARGHERITA PIZZA San Marzano tomato base, fior di latte, basil and olive oil	\$18
VEGETARIAN San Marzano tomato base, fior di latte, onion, mushroom, tomato, olives, capsicum and oregano	\$20
SUPREME San Marzano tomato base, fior di latte, pepperoni, ham, o mushroom, capsicum, olives and pineapple	<b>\$22</b> onion,
HAWAIIAN San Marzano tomato base, fior di latte, ham and pineappl	<b>\$22</b> e
PEPPERONI San Marzano tomato base, fior di latte, pepperoni, chilli honey	<b>\$20</b>
MEAT LOVERS BBQ sauce, fior di latte, salami, sausage, ham	\$24
BBQ CHICKEN  BBQ sauce, chicken, fior di latte, mushroom, roasted capsicum and caramelised onion	\$24
MEDITERRANEAN San Marzano tomato base, fior de latte, lamb, feta, olives onion, capsicum, mushroom, tomato, oregano and garlic drizzle	<b>\$26</b>
GARLIC PRAWNS San Marzano tomato base, fior di latte, spinach, cherry tomatoes, prawns, capsicum, garlic and oregano	\$26
PROSCIUTTO	\$26

San Marzano tomato base, fior di latte, prosciutto, rocket and

grana padano





## PASTA

Gluten Free Add \$4

All pasta topped with grana padano cheese

<b>SPAGHETTI BOI</b>	LOGNESE
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\$20

Spaghetti in a traditional bolognese sauce

### **CHICKEN & MUSHROOM**

\$22

Fettuccine, grilled chicken, mushroom, in a creamy garlic sauce

### **FETTUCCINE BOSCIOLA**

**\$22** 

Fettuccine, bacon, mushroom, in a creamy garlic sauce

#### **ARRABIATTA**

\$20

Penne, capsicum, olives, cherry tomatoes, in a rich chilli napolitana sauce

TRUFFLE

\$24

Fettuccine, truffle oil, truffle, creamy white sauce, burrata

### **POLLO PESTO**

\$24

Penne, grilled chicken, spinach, cherry tomatoes in a creamy garlic & pesto sauce (Add burrata \$8)

### NAPOLITANA GNOCCHI

\$22

House-made gnocchi in a napolitana sauce

### **PESTO GNOCCHI**

\$22

House-made gnocchi in a creamy garlic & pesto sauce

#### **PRAWNS**

\$24

Fettuccine, garlic prawns, cherry tomatoes, parmesan, parsley in a napolitana sauce

### **BEEF LASAGNA**

\$24

Traditional house-made beef bolognese lasagna served with cos salad

# **KIDS**











