

THE AMBRY

BAR & RESTAURANT

MON - THURS
Lunch 12:00 - 14:30
Dinner 17:00 - 21:00

FRI - SUN
Lunch 12:00 - 15:00
Dinner 17:00 - 21:00

AVAILABLE FOR EVENT HIRE

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@THEAMBRY.WAVERLEY



ANTIPASTI - Great for sharing! M V

Garlic Pizza

Confit garlic, EVOO *V/DF* 8/9

Prosciutto Crudo

Freshly sliced prosciutto crudo
di Parma 18 months *GF/DF* 12/13

Soppressata

Freshly sliced hot salami *DF* 9/10

Burrata

100g burrata, cherry tomato, basil pesto,
seasonal mixed leaves *V/GF* 12/13

Zucchine alla Scapece

Fried zucchini, mint, garlic, vinegar *V/DF/VG/GF* 10/11

Guindillas Stuffed Olives

Green olives stuffed with
mild spiced chilli peppers *V/DF/VG/GF* 9/10

Salt and Pepper Squid

served with shallots, coriander,
fresh chilli and aioli *DF* 14/15

Kingfish Crudo, Leche de Tigre

Semi-cured kinkfish with cucumber, coriander, chilli, lime and
coconut cream dressing *DF/GF* 16/17

KIDS MENU AVAILABLE
ASK STAFF FOR DETAILS

V - Vegetarian • Vg - Vegan • DF - Dairy Free • GF - Gluten Free • N - Contains Nuts

This menu contains allergens. Please speak to our friendly staff for further details.
Please note that whilst all reasonable efforts are taken to accommodate guests dietary requirements,
we are unfortunately unable to guarantee that our food will be completely allergen free.

PIZZAS M V

GLUTEN FREE BASES AVAILABLE *GF* 4/4

Margherita

San Marzano, fior di latte, parmesan, basil, EVOO *V* 24/26

4 Salumi

San Marzano, fior di latte, chorizo, hot salami,
mild salami, prosciutto crudo, chilli flakes 28/31

Mari e Monti

San Marzano, fior di latte, mushrooms, prawns, basil 26/29

Ortolana

San Marzano, fior di latte, roasted capsicum, grilled eggplant,
olives, artichokes, zucchini, basil *V* 26/29

Capricciosa

San Marzano, fior di latte, artichokes,
mushrooms, olives, shaved ham, EVOO 29/31

Cotto é Funghi

San Marzano, fior di latte, mushrooms,
shaved ham, EVOO 27/30

Quanto é Buona

Fior di latte, cherry tomato, marinated zucchini,
basil, stracciatella, basil oil *V* 28/31

Sfiziosa

Fior di latte, prosciutto crudo, cherry bocconcini,
basil, Nduja cream, pistacchio 25/28

Ragú Alla Bolognese

Fior di latte, slow-cooked bolognese sauce,
parmesan, parsley 28/31

SIDES M V

Chips

Served with tomato sauce *V/DF/VG* 9/10

Greens

Caramelised Brussels sprouts, honey & grain mustard
dressing, toasted hazelnuts *V/VG/DF/N* 13/14

Pear and Rocket Salad

Rocket, pear, parmesan and vinaigrette *V/GF* 9/10

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SALADS

M V

Cauliflower Salad 2.0

Fried cauliflowers, burnt grape, green labneh, toasted almonds, parsley, lemon vinaigrette V/GF 23/25

Green Apple & Goat Cheese

Green apple, Goat cheese, cherry tomatoes, mixed leaves, Dijon vinaigrette V/GF 22/24

Nicoise Salad

Chat potato, eggs, cos lettuce, olives, tomato, green beans, fresh seared tuna, red onion, capers, vinaigrette DF/GF 26/29

Add:

- Pan fried haloumi V/GF 7/8
- Crispy tofu DF/V/GF/Vg 7/8
- 3 poached Tiger prawns DF/GF 7/8
- Grilled chicken DF/GF 7/8

MAINS

M V

Chicken Maryland

Chicken maryland, dijon veloute, chat potatoes 28/31

Sirloin

300g Riverine MBS2+ sirloin, gravy, chat potatoes DF/GF 39/43

Add: Surf & Turf - 3 Prawns, white wine sauce 9/10

Lamb Rump

300g premium lamb rump, gravy, chat potatoes DF/GF 29/31

Add: Surf & Turf - 3 Prawns, white wine sauce 9/10

Beef Rump

250g beef rump, gravy, chat potatoes DF/GF 32/35

Add: Surf & Turf - 3 Prawns, white wine sauce 9/10

Seafood Stew

Rich tomato and squid sauce, prawns, mussels, monkfish, toasted sourdough, lemon 39/43

Baked Eggplant

Harissa, lentils, seasonal garden leaves, yoghurt dressing V 25/28

Barramundi

Pan-fried Barramundi, spicy pumpkin puree, mushroom ragú, parsley and almond pesto N 37/41

FAVOURITES

M V

Chicken Schnitzel

Panko chicken schnitzel, lemon, gravy, chips, salad DF 25/28

Fish & Chips

Beer battered flathead fillets, chips, salad, tartare sauce, lemon DF 25/28

Beef Burger

Beef patty, cheese, lettuce, tomato, pickles, burger sauce, chips 25/28

Fish Burger

Crumbed Flounder, fennel & cabbage slaw, pickles, tartare sauce, chips 23/25

PASTAS

M V

Calamarata

Prawns, calamari, mussels, bisque, cherry tomatoes, confit garlic, parsley, lemon zest 28/31

Mafaldine

Mafaldine, lamb ragu, pecorino romano, parsley, EVOO 28/31

Tortiglioni

San Marzano, stracciatella, crispy breadcrumbs, basil oil V 28/31

Risotto

Nduja, lemon, mascarpone 26/29

DESSERTS

M V

Affogato al Caffè

Madagascar vanilla, Belgian chocolate, espresso V 14/15

Add: Frangelico 7/8

Tiramisu

Housemade traditional tiramisu V 14/15

Passionfruit Tart

Labneh cream, Chantilly, shaved toasted coconut V 14/15

Nutella Pizza

Nutella, mascarpone and berries on baked pizza base V/N 14/15

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RESERVATIONS CAN
BE MADE ONLINE HERE:

