# THE <br> AMBRY <br> BAR \& RESTAURANT 

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
Burrata
100gm burrata, spiced tomato compote V/GF ..... 12/13
Zucchine alla Scapece
Fried zucchini, mint, garlic, vinegar V/DF/VG/GF ..... 10/11
Guindillas Stuffed Olives
Green olives stuffed withmild spiced chilli peppers V/DF/VG/GF9/10
Salt and Pepper Squid
served with shallots, corianderfresh chilli and lime aioli DF14/15
Kingfish Crudo, Leche de Tigre
Semi-cured kingfish with cucumber, coriander, chilli,
lime and coconut cream dressing DF/GF ..... 16/17
PIZZAS ..... M V
GLUTEN FREE BASES AVAILABLE GF ..... 4/4
MargheritaSan Marzano, fior di latte, parmesan, basil, EVOO V 24/26
4 SalumiSan Marzano, fior di latte, chorizo, hot salami,mild salami, prosciutto crudo, chilli flakes28/31
Mari e Monti
San Marzano, fior di latte, mushrooms, prawns, basil ..... 26/29
Ortolana
San Marzano, mozzarella, roasted capsicum, grilled eggplant,olives, artichokes, zucchini, basil V.26/29
CapricciosaSan Marzano, fior di latte, artichokes,mushrooms, olives, shaved ham, EVOO29/31
SIDES ..... M V
ChipsServed with tomato sauce V/DF9/10
Greens
Caramelised Brussels sprouts, honey \& grain mustarddressing, toasted hazelnuts V/DF/N13/14
Pear and Rocket SaladRocket, pear, parmesan and vinaigrette V/GF ...9/10

This menu contains allergens. Please speak to our friendly staff for further detail. 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.
SALADS ..... M V
Cauliflower Salad
Fried cauliflower, burnt grapes, green labneh, toasted almonds, parlsey, lemon vinaigrette V/GF/N ..... 23/25
Nicoise SaladChat potato, eggs, cos lettuce, olives, tomato,green beans, tuna, red onion,capers, vinaigrette DF/GF26/29
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
Sirloin
300gm Riverine MBS2+ sirloin, gravy, roasted potatoes with salsa verde DF/GF ..... 39/43Add: Surf \& Turf - 3 Prawns, white wine sauce 9/10
Lamb Rump
300gm premium lamb rump, gravy, roasted potatoes with salsa verde DF/GF ..... 29/31
Add: Surf \& Turf - 3 Prawns, white wine sauce 9/10
Baked Eggplant
Harissa, lentils, seasonal garden leaves, yoghurt dressing $V$.. ..... 25/28
Barramundi
Pan-fried Barramundi, tahini, saffron blossom cauliflower,crispy kale, parsley oil DF/GF37/41
Ossobuco alla Milanese
Braised veal shanks, cheese polenta, gremolata ..... 39/43
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, aioli, chips ..... 25/28
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
DESSERTS ..... M V
Affogato al Caffe
Madagascar vanilla, Belgian chocolate, espresso V. ..... 14/15
Add: Frangelico 7/8
Tiramisu
Housemade traditional tiramisu V.. ..... 14/15
Nutella Pizza
Nutella, mascarpone and berries on baked pizza base V/N ..... 14/15
Sticky Date Pudding
Butterscotch, crème anglais14/15

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