THE AMBARVALE HOTEL

SNACKS & STARTERS

GARLIC BREAD (V) **14**
garlic butter and herbs
add cheese **3**

BRUSCHETTA (V) **16**
baked baguette slices, tomato, onion, basil, garlic and balsamic vinegar
add cheese **3**

POTATO WEDGES (V) **17**
sweet chilli and sour cream

HOUSE FRIES (V) **14**

LOADED FRIES **20**
chipotle pulled pork, melted cheddar, mozzarella and chives

STICKY KOREAN CHICKEN Reg **24** | Lge **29**
crispy chicken, sticky sauce, chilli, coriander and pickles

FRIED CHICKEN **20**
house seasoned boneless chicken pieces, Frank's Red Hot sauce and ranch

SALT & PEPPER CALAMARI (I) **24**
fennel salt, lime aioli and lime wedge

CHICKEN WINGS Reg **23** | Lge **28**
Choice of: Smokey BBQ or Buffalo Hot Sauce

PEA AND MOZZARELLA ARANCINI **18**
capers, lemon aioli and parmesan

BEEF NACHOS **29**
guacamole, sour cream and pico de gallo

STICKY PORK BELLY BITES **24**
honey glazed sauce, coriander, garnished with chilli and sesame seed

SALADS

SOBA NOODLE SALAD **25**
Chinese cabbage, cucumber, snow peas, sesame seeds, sesame dressing served with spring onions, mint leaves and crispy shallots

CLASSIC CAESAR (GFO) **(I)** **24**
cos lettuce, salted anchovies, boiled egg, herb croutons, crispy pancetta, Caesar dressing with grated cheese

MAPLE GLAZED PUMPKIN SALAD (V) **24**
pumpkin, chickpea, lentil, kale, feta, pomegranate, pine nuts and zaatar

▶ **Add a Protein:**
Lamb Souvlaki Skewers **12**, Beef **10**, Prawns **(I) 10**, Chicken **7**, Pulled Pork **7**, Grilled Salmon **(A) 10**, Chorizo **6**, Bacon **4**, Avocado **3**

CHARCOAL GRILL & ROTISSERIE

300G RUMP **38**

300G SCOTCH FILLET **46**

300G PORTERHOUSE **46**

400G T-BONE **49**

300G WAGYU RUMP MBS 4+ **50**

Choice of 2 Sides:
salad, chips, mash, vegetables, coleslaw

Choice of 1 Sauce:
gravy, mushroom, pepper, diane, rosemary and garlic jus, bearnaise, chimichurri, dianne sauce

Finishing Touches:

+ bacon	4
+ garlic prawns (I)	10
+ fried egg	3
extra sauce	3
upgrade to sweet potato fries	4
cream corn	6

STEAK FRITES **45**
served with Café de Paris butter, red wine jus and shoestring fries

STEAK SANDWICH **30**
rump steak on sour dough, mixed leaf, tomato, pickle, dijon mustard, aioli, caramelised onion and chips

ROAST PORK BELLY **36**
roasted Dutch carrots, cauliflower puree, grain mustard and caper jus with sliced chives, watercress salad and citrus vinaigrette dressing

LAMB SOUVLAKI SKEWERS **35**
pita bread, Greek salad, feta, tzatziki and chips

AMERICAN BBQ RIBS (GFO) Full Rack **62** | Half Rack **47**
fries, jalapeno salsa and coleslaw

▶ **Choice of:**
• Original BBQ • Honey BBQ • Hot • Hot As

GREEK MEAT FEAST

CHARCOAL ROTISSERIE CHICKEN OR PORK **70** (Serves 2) **130** (Serves 4)
fries with crumbled feta and dried oregano, grilled pita, Greek salad, tzatziki, lemon

Saturday & Sunday until sold out

CLASSICS, MAINS & BURGERS

BEEF BURGER **28**
Angus beef pattie, American cheese, lettuce, Spanish onion, pickles, tomato, beetroot, burger sauce and fries
add extra patty **5** add bacon **4**

SMASH BURGER **25**
Angus beef pattie, American cheese, Spanish onion, pickles, burger sauce and fries
add extra patty **5**

BUTTERMILK FRIED CHICKEN BURGER **27**
coleslaw, chipotle aioli and chips
add extra fried chicken **4**

MUSHROOM BURGER **25**
grilled mushrooms, grilled haloumi, lettuce, Spanish onion, pickles, aioli, salsa verde and fries

▶ **Burger Add-ons:**
avocado **3**, bacon **4**, extra patty **5** cheese **3**, fried egg **3**, onion **2**

FISH & CHIPS (I) **30**
Pale Ale battered market fish, lemon and tartare
+ local green salad **3**

PAN ROASTED BARRAMUNDI OR SALMON (A) **38**
crushed Dutch cream potatoes, Mediterranean vinaigrette, salsa verde, basil served with lemon wedges

PORK COTOLETTA **34**
Potato puree, slaw, capers, fried sage with lemon wedge and diane sauce, dusted with parmesan

LAMB SHANK **33**
with mash and jus

PASTA

PRAWN LINGUINE (I) **36**
chilli, garlic, tomato with parsley, chives, basil and lemon

LINGUINE BOSCAIOLA **30**
bacon, mushroom and garlic cream

VODKA PASTA **31**
rigatoni with chilli, cream, napolitana sauce, vodka, garlic, parmesan cheese and herbs

Gluten Free (GFO) Gluten Free Option Contains Nuts (V) Vegetarian Contains Legumes
(A) Australian (I) Imported (M) Mixed Australian & Imported

1.5% surcharge for MasterCard and Visa payments, 3% for American Express.
15% surcharge on public holidays.

The Ambarvale Hotel endeavours to accommodate requests from customers with food allergies and intolerances, however we cannot guarantee meals will be completely allergy-free or gluten free. Please see our friendly staff for dietary requirements.

PLEASE TURN OVER

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SHARING

BBQ MEAT PLATTER 56
beef short rib, pork ribs, southern fried wings, onion rings, chorizo, pickles, grilled corn ribs and slaw with ranch and BBQ sauce

HOT SEAFOOD PLATTER (M) 50
grilled fresh prawns, half shell scallops with chimichurri dressing, pale ale battered market fish, salt and pepper calamari, served with chips, salad, lemon, tartare and cocktail sauce

SCHNITZELS

CHICKEN SCHNITZEL 30
herb crumbed dusted with parmesan

Choice of 2 Sides:
salad, chips, mash, vegetables, coleslaw

Choice of 1 Sauce:
gravy, mushroom, pepper, diane, rosemary and garlic jus, bearnaise, chimichurri

Add On:
+ fried egg 3
extra sauce 3
upgrade to sweet potato fries 4
cream corn 6

TOPPERS

PARMIGIANA 6
napoletana sauce, smoked ham, melted mozzarella and grated parmesan

PORK & PINEAPPLE 6
pineapple, pork, melted mozzarella and BBQ sauce

PRAWNS & AVOCADO (I) 8
prawns, avocado and mozzarella

MEXICAN 6
pico de gallo, beef and beans, melted mozzarella, sour cream, guacamole and corn chips

CHECK OUT OUR BLACKBOARD SPECIALS AT THE BAR & BISTRO

WOOD-FIRED PIZZAS

AVAILABLE FROM
Monday – Friday: 5:00pm
Saturday & Sunday: Lunch & Dinner

CHEESE & HERB PIZZA 19
garlic and herb butter, confit garlic, mozzarella and herbs

MARGHERITA 25
San Marzano tomato, fior di latte and basil

PEPPERONI 28
Italian pepperoni, San Marzano tomato, fior di latte and oregano

BBQ MEAT 30
Pork and fennel sausage, hot sopressa, salami, parma prosciutto, fior di latte and house made BBQ sauce

GAMBERESSA (I) 30
Prawns, San Marzano tomato, fior di latte, cherry tomato, rocket, roasted capsicum and chilli

QUATTRO FORMAGI 29
Danish blue, Grana Padano, fior di latte and stracciatella

CAPRICCIOSA 28
Double smoked ham, San Marzano tomato, fior di latte, mushrooms, artichoke heart and kalamata olives

EGGPLANT 27
Eggplant, San Marzano tomato, fior di latte, Grana Padano, capers and cherry tomato

PERI-PERI CHICKEN 30
Marinated chicken, San Marzano tomato, fior di latte, cherry tomato, red onion, roasted capsicum and peri-peri mayo

SUPREME 30
San Marzano tomato, fior di latte, pepperoni, bacon, red onion, roasted capsicum, kalamata olives and herbs

HAWAIIAN 27
Double smoked ham, San Marzano tomato, fior di latte and pineapple

▶ **Add:** Burrata **12** Prosciutto **12** Gluten Free Base* **5**

KIDS

Under 12 Years Old

FISH & CHIPS (I) 15
CHICKEN NUGGETS & CHIPS 15
JUNIOR BURGER & CHIPS 16
SPAGHETTI BOLOGNESE 15
MINUTE STEAK 17
mash and vegetables
ICE CREAM 5

DESSERTS

BANANA SPLIT 15
Banana, vanilla ice cream, vanilla cream, maraschino cherry, chocolate sauce, peanut brittle, dusted with icing sugar

STICKY DATE PUDDING 16
pecans, berries and vanilla ice cream

CHOC MUD CAKE 16
salted caramel ice cream

LEMON CURD MERINGUE SUNDAE 16
lemon curd, French meringue, vanilla cream, strawberry and raspberry compote, fresh berries and raspberry coulis

LIGHT LUNCHES

AVAILABLE FROM
Monday – Thursday: 11:30am – 3:00pm
(Excluding public holidays)

CHICKEN SCHNITZEL BURGER 17
lettuce, aioli and chips

SOUP OF THE DAY 17
please ask staff for today's soup

CRISPY BEER BATTERED FISH & CHIPS (I) 17
lemon and tartare

LAMB SOUVLAKI WRAP & CHIPS 17
cucumber, tomato, mixed lettuce, red onion and tzatziki

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