



AMBLER

Café & Bistro

BRUNCH MENU UNTIL 3PM

Croissant / bagel / toasts with berry compote or yuzu jam & butter (v)	9
Lime & coconut granola, coconut yoghurt, autumn fruits, pineapple caramel (v, DF, NG)	18
Buttermilk waffles, Guarana chocolate sauce, seasonal fruits, almonds (v)	25
add bacon	29
Baked croissant filled with champagne ham, emmental cheese & salad	16
Cured salmon bagel, feta cream cheese, chilli, capers, red onion, lemon, rocket	23
Free range eggs on toast any style (v, DF)	15
Eggs benedict on potato rosti, spinach, citrus hollandaise, with your choice of:	
Bacon or mushrooms (NG) *	25
House cured salmon (NG) *	27
Crispy buttermilk chicken	27
Breakfast bruschetta, vine tomatoes, avocado, basil, poached eggs, hollandaise (v)	24
Crispy bacon	28
House cured salmon	28
Oeufs à la coque, boiled eggs, cured salmon gravlax, crème fraîche & polenta soldiers	23
Croque monsieur / madame (fried egg) served with rosemary salted fries & salad	24/26
Creamy mushrooms on five grain toast, rocket, pecorino romano (v) *	24
add one poached egg	26
Smashed avocado on five grain toast, feta, lemon, chilli, coriander (v) *	23
add one poached egg	25
Organic quinoa bowl, fennel, maple kumara, olives, sprouts, lemon & thyme dressing (v, DF, NG)	24
add grilled chicken or house cured salmon	28

SIDES

Egg any style (each)	3
Bread: white sourdough or five grains	5
Sesame bagel or OM Goodness GF bread	6
Smashed avo, potato rosti	6
Crispy bacon, cured salmon gravlax, Toulouse sausage, mushrooms or halloumi	7

COFFEE

Our coffees come standard as a double shot	
Espresso, short macchiato, long black, long macchiato, piccolo	4.5
Flat white, cappuccino	5
Latte, mochaccino, hot chocolate, chai latte	5.5
Hakanoa Chai, Turmeric, Matcha green or Beetroot & Sri Lankan spices (v, DF, NG)	5.5
Fluffy	1.5
Milk soy, almond, coconut or oat	0.5
Tea earl grey, english breakfast, paris, whitepeach, pomegranate oolong, hot cinnamon, peppermint, citron green, chamomile, lemon & ginger	4.5
Iced coffee / chocolate / mocha	6.5
Iced Hakanoa Chai / Turmeric / Matcha green	6.5

Whenever possible, we use natural, seasonal and locally sourced ingredients. Our chicken & eggs are free range and our gluten free bread is OMGoodness.

While we make every attempt to ensure a low allergen environment, we cannot guarantee against cross contamination. Please advise your server of any allergies.

V - Vegetarian | DF - Dairy Free | NG - No Gluten | * DF or GF on request

BISTRO MENU FROM 11AM TILL LATE

Smoked olives & roasted spicy cashews (v, DF, NG)	10
Warm sourdough & house made olive butter (v)	10
Te Mātuku oysters (Waiheke), shucked to order shallots vinaigrette (DF, NG) half/Doz	32/60
House smoked trevally rillettes, crispy capers, pickles, toasted baguette (DF) *	22
Soup of the day & bread, ask your wait staff	21
Market fish ceviche, lemongrass, gochujang chilli, pickled onions & shitake (DF) *	24
Duck & chicken liver parfait, toasted baguette, baby gherkins, onion relish	25
Ambler caesar salad, baby cos, tomato, maple kumara, pecorino, soft boiled egg & croutons (v) *	25
add halloumi or prosciutto	29
Organic quinoa bowl, fennel, maple kumara, olives, sprouts, lemon & thyme dressing (v, DF, NG)	24
add grilled chicken or house cured salmon	28
Pan fried gnocchi, kale pesto, butternut, almonds, coconut labneh, macadamia (v, DF, NG)	29
Wagyu beef burger, raclette cheese, tomato, relish, lettuce, fries & salad	29
Fish & chips, petite salade, tartare sauce (DF)	28
Market fish (Ask your wait staff)	37
Hand picked bavette steak, potato gratin, wild mushroom sauce (GF) *	39

SIDES

Fries, truffle oil, grated pecorino, parsley (v, NG)	12
Polenta chips & crème fraîche (NG)	15
Burnt broccoli, persillade, sliced almonds, pea purée (VG, DF, NG)	14
Garden salad, house pickles, chardonnay vinaigrette (v, DF, NG)	12
Potato gratin, wild mushroom sauce, pecorino (GF)	14

CHEESES & DESSERTS

Fromages: Pick one, two or three cheeses from our blackboard, chutney & breads *	17 / 30 / 45
Classic crème brûlée (GF)	16
Valrhona caramel chocolate mousse, mandarine & macadamia (GF)	16
Warm apple & pear crumble, filo pastry & Kohu Road salted caramel ice cream	16
2016 Chateau Belingard Monbazillac FR	14/67
NV Reserve Taylor's port PT	14

COCKTAILS

Please ask for a list of our signature cocktails

BEER

Sawmill pilsner on tap, Matakana NZ	13
Sawmill hazy pale ale on tap, Matakana NZ	14
Heke lager, Waiheke NZ	11
Asahi super dry JAPAN	11
Garage Project, hapi daze pale ale, Wel. NZ	11
Garage Project garagista IPA, Wellington NZ	11
Garage Project fugazi 2.2% light beer NZ	9.5
Sawmill Bare Beer No Alcohol Pale Ale	10
Cassels Brewing milk stout, Christchurch NZ	11
MorningCider apple cider, Auckland, NZ	11

WINE

	glass/bottle
NV Veuve du Vernay, Methode traditionnelle, Loire valley FR	14/67
NV Mimi, Sparkling Rosé Mediterranée FR	15/72
NV Louis Roederer brut collection Champagne FR glass/375ml/750ml	26/74/148
2023 Black Barn Rosé, Hawke's Bay NZ	14/67
2022 La Vie en Rose, Provence Rosé FR	16/78
2022 Clos Henri, Sauvignon Blanc, Marlborough NZ	67
2022 Dog Point, Sauvignon Blanc, Marlborough NZ	16/78
2022 Odyssey, Chardonnay, Gisborne NZ	16/78
2021 Domaine Seguinot, Chablis FR	19/90
2020 The Landing, Chardonnay, Bay of Islands NZ	79
2021 Hawkshood Pinot Gris, Otago NZ	16/78
2021 Alba Martin, Albariño, Galicia ESP	72
2019 Dordogne, Chenin Blanc, Vouvray FR	16/78
2020 Saddleback, Pinot Noir, Otago NZ	16/78
2021 Felton Road, Pinot Noir, Otago NZ	24*/115
2020 Givry 1er Cru Pinot Noir, Bourgogne FR	105
2015 Wild Rock Merlot Cab Malbec, HBA NZ	67
2020 Chateau Villefranche, Bordeaux FR	15/72
2019 Lalande de Pomerol, Bordeaux FR	95
2021 Domaine Lafond Côtes du Rhône FR	16/78
2020 D'Arenberg Shiraz, McLaren Vale AUS	15/72
2021 Sam Harrop Cabernet franc, H. Bay NZ	20*/95
2019 N Zero Negroamaro, Puglia ITA	67

2018 Chateau Belingard Monbazillac FR 15/72
*Exceptional wines by the glass using the Coravin

COLD DRINKS

Freshly squeezed juice of the day	9
Mixed berry & coconut smoothie	9
Newleaf kombucha earl grey	12
Newleaf kombucha butterfly pea flower	12
Juices: orange, apple, grapefruit, cranberry, apricot or tomato	6
Coke, coke zero, lemonade, ginger beer, lime & soda, lemon, lime & bitters, sweet & sour citrus soda	6
Antipodes water sparkling 500ml / 1000ml	7/13
Ambler spicy bloody mary	16