



AMBER & ALE
restaurant & bar





BEER

Asahi	\$8.90
Corona	\$8.90
Heineken	\$8.90
Cascade Light	\$6.90
Carlton	\$6.90
Victoria Bitter	\$6.90
Coopers Pale Ale	\$8.90
Peroni	\$8.90
Crown Lager	\$8.90
Kingfisher	\$8.90
Bulmer / Rekorderling Cider	\$10.90
Zero Beer	\$6.90



RED WINE

	<i>Glass</i>	<i>Bottle</i>
House Red	\$6.90	\$26.90
Taylor Ferguson Pino Noir <i>(Nugan Estate, Southeastern Australia)</i>	\$9.90	\$37.90
Scraptoni Shiraz / Merlot / Cab Sav <i>(Maclaren Vale, SA)</i>	\$12.90	\$49.90
Penfolds Bin 28 Shiraz		\$69.90

WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
House White <i>(Chardonnay, Sauvignon Blanc, Brut)</i>	\$6.90	\$26.90
Alexander Hill Moscato	\$8.90	\$34.90
Alexander Hill Rose	\$8.90	\$34.90
Pierre Deville Brut (Sparkling) <i>(France)</i>	\$9.90	\$39.90
Nugan Chardonnay <i>(Maclaren Vale, SA)</i>	\$9.90	\$37.90
Masion House Bay Sauvignon Blanc <i>(Marlborough New Zealand)</i>	\$13.90	\$54.90
Pasqua Pino Grigio <i>(Vento Italy)</i>	\$12.90	\$49.90
Mediterranean Rose <i>(France)</i>	\$15.90	\$59.90
Bellussi Prosecco <i>(Veneto Italy)</i>	\$16.90	\$64.90
Seven Hill Riesling <i>(Clare Vally, SA)</i>	\$15.90	\$59.90



COCKTAILS

Espresso Martini	\$18.90
<i>A sophisticated blend of vodka, coffee liqueur, and fresh espresso, perfect for coffee lovers.</i>	
Negroni	\$18.90
<i>A classic Italian cocktail made with gin, Campari, and sweet vermouth, garnished with an orange twist.</i>	
Margarita	\$18.90
<i>A zesty mix of tequila, lime juice, and orange liqueur, served with a salted rim.</i>	
Pina Colada	\$18.90
<i>A tropical blend of rum, coconut cream, and pineapple juice, served frozen or on the rocks</i>	
Aperol Spritz / Lemoncello	\$18.90
<i>A light and refreshing cocktail made with Aperol, Prosecco, and soda, garnished with an orange slice.</i>	
Cosmopolitan	\$18.90
<i>A stylish mix of vodka, triple sec, cranberry juice, and lime juice, served in a martini glass.</i>	
Long Island Iced Tea	\$18.90
<i>A potent mix of vodka, tequila, rum, gin, triple sec, and a splash of cola, served over ice.</i>	
Dark and Spicy	\$18.90
<i>A flavorful mix of ginger beer and dark rum, with a hint of lime.</i>	



SPIRITS

Whiskies, Bourbon, Vodka, Tequila <i>Red Label, Grants, Jim Beam, Southern Comfort, Gordon Gin, House Vodka, Jose Cuervo</i>	\$7.90
Whiskies, Bourbon, Vodka, Gin <i>Black Label, Chivas, Jack Daniel, Maker's Mark, Smirnoff, Canadian Club</i>	\$8.90
Whiskies, Bourbon, Vodka, Tequila, Gin <i>Gold Label, Glenfiddich, Grey Goose, 1800 Blanco, Hendrick Gin</i>	\$12.90
Premium Whiskies & Tequila <i>Macallan 12 Sherry Cask, Johnnie Walker 18, Don Julio Reposado</i>	\$19.90
Exclusive Whiskies , Tequila <i>Blue Label, Hakushu 12, 1942 Don Julio Anejo</i>	\$39.90



MOCKTAILS

Sunrise

\$14.90

A vibrant mix of orange juice, grenadine, and soda, creating a beautiful, layered effect.

Virgin Mojito

\$14.90

A non-alcoholic version of the classic Mojito, with fresh mint, lime, and soda water.

Shirley Temple

\$14.90

A sweet and fruity mix of ginger ale, grenadine, and a splash of orange juice, garnished with a cherry.

Virgin Pina Colada

\$14.90

A tropical blend of coconut cream and pineapple juice, served frozen.

NON-ALCOHOLIC

Sparkling Mineral Water

\$5.90

Refreshing and crisp sparkling water, served with a slice of lemon or lime.

Fanta, Lemonade, Coke, Coke Zero, Ginger Beer

\$5.90

Pineapple Juice, Orange Juice, Apple Juice, Cranberry Juice

\$5.90



STARTERS

GARLIC BREAD

\$4.90

Toasted Ciabatta topped with garlic & olive oil , herb seasoning, baked to perfection

BRUSCHETTA

\$5.90

Toasted Ciabatta topped with tomato basil, Parmesan cheese and Olive Oil

CHICKEN TIKKA WITH SALAD AND CHIPS

Entrée (2 pcs) \$14.90

Boneless pieces of chicken, marinated in spiced yogurt and cooked in Tandoori oven

Mains (4 pcs) \$24.90

SEEKH KABAB WITH SALAD AND CHIPS

Entrée (2 pcs) \$14.90

Lamb mince seasoned with aromatic spices, shaped into skewers, and grilled to perfection

Mains (4 pcs) \$24.90

GRILLED HONEY SOY CHICKEN SERVED ON SALAD WITH TZATSIKI

Entrée \$14.90

Tender chicken breast marinated in a luscious blend of honey and soy sauce,

Mains \$24.90

SALT AND PEPPER CALAMARI WITH ROCKET SALAD, AIOLI & CHIPS

\$25.90 (M)

Deep fried calamari, slightly dusted in flour, salt and pepper served with aioli

CHILI & GARLIC PRAWNS SERVED WITH RICE PILAF

\$24.90 (M)

Tiger prawns tossed in chilli, garlic and light cream and Napoli and served with rice pilaf

PEANUT MASALA

\$11.90

Peanuts mixed with onions, tomatoes and lemon juice



STARTERS

VEG SAMOSA (2 pcs) <i>Crispy triangle patties filled with potatoes and spices</i>	\$8.90
ONION RINGS <i>Crispy battered onion rings served with a side of tangy dipping sauce</i>	\$9.90
PECORINO WRAPPED IN PROSCIUTO <i>Fresh Pecorino Cheese wrapped in prosciutto and basil served on salad.</i>	\$19.90
EGGPLANT PARMIGIANA <i>Deep-fried crumbed sliced of eggplant served with rich Napoli</i>	Entrée \$14.90 Mains \$24.90
GARLIC MUSHROOM <i>Mushrooms sautéed in garlic, parmesan, and herbs</i>	Entrée \$14.90 Mains \$24.90
PANEER TIKKA WITH SALAD AND CHIPS <i>Indian cottage cheese cubes marinated in a spiced yogurt and cooked in the oven</i>	\$24.90 (M)
SEAFOOD BASKET <i>A selection of seafood, Deep fried calamari, fish and prawns slightly dusted in flour, served with chips</i>	\$29.90
BUFFALO WINGS <i>Chicken wings marinated with a blend of mild herbs and spices</i>	\$22.90
CHICKEN NUGGETS AND CHIPS	\$9.90
POTATO WEDGES OR CHIPS	\$9.90



SOUPS

MINISTRONE

A hearty Italian vegetable soup with beans

\$14.90

CAULIFLOWER SOUP

A smooth, creamy cauliflower soup topped with olive oil

\$14.90

SALADS

GARDEN SALAD

A mix of seasonal greens, cherry tomatoes, cucumbers, tossed with Italian dressing

\$15.90

ROCKET WALNUT AND APPLE SALAD

Fresh rocket leaves, crunchy walnuts, and sliced apples with Italian dressing

\$15.90

CAESAR SALAD

Crisp lettuce with Caesar dressing and topped with ,crispy bacon, eggs , croutons, and Parmesan cheese

\$17.90
(Add Chicken \$7.90)

CAPRESE SALAD

A vibrant medley of ripe tomatoes, creamy mozzarella, and fresh basil, all drizzled with extra-virgin olive oil

\$19.90



MAINS

VEG BURGER <i>A hearty vegetable patty with lettuce, tomato, and onion on a toasted bun</i>	\$18.90
FRIED CHICKEN BURGER <i>A crispy fried chicken fillet with lettuce, tomato, and sauce on a toasted bun</i>	\$22.90
BEEF BURGER <i>A beef pattie with lettuce, tomato and sauce on a toasted bun</i>	\$24.90
CHICKEN SCHNITZEL SALAD AND CHIPS <i>Breaded chicken breast served with chips and salad</i>	\$26.90
CHICKEN PARMIGIANA SALAD AND CHIPS <i>Breaded chicken breast topped with Napoli sauce and melted cheese served with chips and salad</i>	\$26.90
FISH AND CHIPS <i>Fried fish served with chips</i>	\$22.90
POLLO ARRABBIATA <i>Spicy chicken breast cooked in a fiery tomato sauce served with chips and salad</i>	\$26.90
SEASONAL GRILLED FISH <i>Grilled Fish fillet topped with lemon dressing, served with chips and salad</i>	\$31.90
LAMB BACK STRAP <i>Tender lamb back strap topped red wine jus served with wedges and salad</i>	\$39.90



PASTA

SPAGHETTI BOLOGNAISE / NAPOLITANA <i>Spaghetti served with a classic Bolognese or Napolitana sauce</i>	\$24.90
PENNE WITH ROASTED VEGETABLES <i>Penne pasta tossed with seasonal fresh vegetables in light Napoli sauce</i>	\$24.90
PENNE PESTO AND FUNGI (CHICKEN OPTIONAL) <i>Arborio rice tossed with mushroom, pesto sauce and parmesan</i>	\$24.90 (Add Chicken \$5.90)
PENNE AMATRICIANA <i>Penne pasta in a rich tomato and bacon sauce with hint of chilli</i>	\$25.90
FETTUCCINE CARBONARA <i>Fettuccine pasta in a creamy carbonara sauce with bacon</i>	\$26.90
SPAGHETTI WITH PRAWNS AND PISTACHIO <i>Pasta tossed in olive oil with prawns, chili, garlic, rocket and pistachio</i>	\$29.90

RISOTTO

RISOTTO WITH ROASTED VEGETABLES <i>Arborio rice tossed with seasonal fresh vegetables in light Napoli sauce</i>	\$24.90
RISOTTO PESTO FUNGI <i>Risotto with pesto and mushrooms</i>	\$24.90 (Add Chicken \$5.90)
PRAWN RISOTTO <i>Risotto with succulent prawns sauce</i>	\$29.90

DESSERTS

PANNA COTTA SERVED WITH BERRY COULIS

A creamy vanilla panna cotta served with a berry coulis

\$14.90

CASSATA

Layered sponge cake soaked in syrup topped with colourful ice-cream

\$14.90

APPLE CRUMBLES

Baked apples with a buttery crumble topping, served warm

\$14.90





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