



# AMBIANCE RISTORANTE

RISTORANTE . CAFÉ . BAR

## Function Packages

(02) 4271 1430

[bookings@ambianceristorante.com.au](mailto:bookings@ambianceristorante.com.au)

\$55pp

\$60pp on Weekends

### *Arancini*

Parmesan & parsley crumb / Gorgonzola  
crème / parmigiano reggiano (v)

### *Beetroot & Walnut Salad*

Red onion / fennel / spinach / roquette /  
pangritata / meredith goats cheese /  
balsamic (v)

### *Spaghettoni Alla Meatball*

San Marzano tomatoes / pork meatballs /  
ricotta salata

### *Maccheroni Alla Vodka*

Vodka sauce / buffalo mozzarella / chilli  
flakes / pangritata (v)

### *Diavloa*

72 hr fermented dough / San Marzano tomatoes  
/ fior di latte / calabrian chillies / sopressa /  
black olives / red onion

### *Margherita*

72 hr fermented dough / San Marzano tomatoes  
/ fior di latte / basil (v)



\$65pp

\$70pp on Weekends

### *Arancini*

Parmesan & parsley crumb / Gorgonzola  
crème / parmigiano reggiano (v)

### *Beetroot & Walnut Salad*

Red onion / fennel / spinach / roquette /  
pangritata / meredith goats cheese /  
balsamic (v)

### *Spaghettoni Alla Meatball*

San Marzano tomatoes / pork meatballs /  
ricotta salata

### *Macaroni Alla Vodka*

Vodka sauce / buffalo mozzarella / chilli  
flakes / pangritata (v)

### *Diavloa*

72 hr fermented dough / San Marzano tomatoes  
/ fior di latte / calabrian chillies / sopressa /  
black olives / red onion

### *Margherita*

72 hr fermented dough / San Marzano tomatoes  
/ fior di latte / basil (v)

### *Chicken Agrodolce*

300g roasted chicken breast / carrot / potato /  
currants / apricot / almond & pistachio  
gremolata / sage lemon butter

\$75pp

\$80pp on Weekends

## *Antipasta On Arrival*

Selection of Italian cured meats /  
marinated cheese / roasted vegetables /  
black olives / house rosemary focaccia

## *Spaghettoni Marinara*

QLD king prawns / Jervis bay mussels /  
baby calamari / San Marzano tomatoes /  
garlic / white wine / lemon / parsley

## *Gorgonzola Gnocchi*

Pangritata / fresh ricotta salata

## *Truffle Mushroom*

72 hr fermented dough / mushroom crème  
/ fior Di latte/ whipped ricotta (v)

## *Carnivore*

72 hr fermented dough / San Marzano tomatoes  
/ sopressa / triple smoked ham / pork and fennel  
sausage / red onion / fior Di latte

## *Etty Bay Barramundi*

Lemon buerre Blanc / charred greens

## *350g Pork Sirloin*

Soft polenta / apple & sage compote / snow  
pea tendril salad / lemon butter / pangritata



## Additional Share Platters

### *Atlantic Salmon.....\$10pp*

Caper salsa verde / fresh lemon

### *Bbq King Prawns.....\$12pp*

chilli / fresh herbs / garlic / vodka butter

### *Cold Seafood Bar....\$25pp*

Fresh Sydney rock oyster / blood orange  
vinaigrette / Giant tiger prawns / Mary  
rose sauce

### *250g Southern Highlands Eye Fillet.....\$20pp*

Port & rosemary jus

### *Dessert Platter.....\$15pp*

Chefs selection of house made desserts / gelato  
/ fresh berries