

Events and Private Dining



aambra



# Welcome to the Jewel of the Levant





## Events at Aambra

Aambra was built for coming together. Whether it's an intimate celebration in our glass-walled private room or a long-table feast under the glow of stained glass, our space is made for sharing food, stories, and time.

From birthdays and milestone dinners to corporate events and full-venue takeovers, we shape each gathering around what matters most - connection. Menus are designed for abundance, with dishes that flow across the table, encouraging guests to eat, talk, and celebrate together.

Our team will work with you to create an experience that feels personal, seamless, and memorable.





## Canapé Packages

selection of 6 canapés for \$69PP / 8 canapés for \$90  
dietaries alternatives upon request

ROCK OYSTER, FERMENTED ONION, ISOT OIL  
BURNT BUTTER KUBANEH BREAD, BLACK CUMIN BUTTER  
FLAT BREAD, STRINGY HALLOUMI, ZAATAR  
RAW SCALLOP DOLMA, SPICED RICE  
MORETON BAY BUG BOREK, DAGGA GAZAWIYA

WAGYU BEEF TARTARE, RICOTTA LOUKMA  
SAMKE HARRA WHITING SANDO, WHIPPED TAHINI  
LAMB TONGUE SKEWER, ROSE HARISSA, SUMAC ONIONS  
TUNA KIBBEH NAYEH, FERMENTED CHILLI, BETEL LEAF  
WAGYU BEEF SFIHA, FENNEL TORSHI  
OCTOPUS SKEWER, MUHAMMARA, WALNUTS  
WOODFIRED CHICKEN DUMPLING, WHEY, KOUSA  
CHOCOLATE HALVA CAKE, SUMAC ASHTA

WHITE STURGEON CAVIAR, POTATO AWAMAT, CLOTTED CREAM + \$10PP  
MB9 WAGYU SKEWER, SMOKED DATE BUTTER + \$10PP  
SKULL ISLAND PRAWN SKEWER, SMOKED OYSTER TARAMA + \$10PP



## canapé beverage packages

BASIC \$60PP

(Choose 1 from each category)

### sparkling

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Prosecco

Cantina Colli Vicentini CarloV Cuvee dell' Imperatore DOC

### white

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Riesling

Castle Rock Estate Riesling

Sauvignon blanc

Greywacke Sauvignon Blanc

Chardonnay

McHenry Hohnen 'Laterite Hills' Chardonnay

### red

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Pinot noir

Fetherston Estate Pinot Noir

Shiraz

Hentley Farm Estate Shiraz Cellar Release 2017

Grenache

Willunga 100 Grenache

### beer

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Pilsner

Almaza



## canapé beverage packages

PREMIUM \$90PP

(Choose 2 whites and 2 reds)

### sparkling

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Champagne

Louis Roederer Collection 246 Cuvee NV

### white

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Riesling

Castle Rock Estate Riesling

Sauvignon blanc

Greywacke Sauvignon Blanc

Chardonnay

McHenry Hohnen 'Laterite Hills' Chardonnay

Chablis

Domaine Poitout L&C Chablis AOC

### rosé

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Rosé

Domaine Pinchinat Cotes de Provence Rose (O)

### red

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Pinot noir

Fetherston Estate Pinot Noir

Shiraz

Hentley Farm Estate Shiraz Cellar Release 2017

Grenache  
Red Blend

Willunga 100 Grenache  
Coates "Iberian" Red Blend

### beer

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Pilsner

Almaza



## sit down lunch/dinner sharing style

### SET MENU \$105PP

YELLOWFIN TUNA KIBBEH NAYEH, FERMENTED CHILLI, KAMOONEH  
BURNT BUTTER KUBANEH BREAD  
SMOKED CARROT TARATOR, CUMIN OIL, PICKLES  
EGGPLANT , BUFFALO LABNEH, ZAATAR OIL  
MACARON BIL LABAN, SPANNER CRAB, PINENUTS, ALEPPO PEPPER

MAKANEK STUFFED LAMB SADDLE, ZHOUG  
FRESH AND PICKLED SEASONAL LEAVES, SHANKLISH,  
POMEGRANATE MOLASSES  
BATATA HARRA, TOUM

COCONUT MOHALLABIA, FIGS, ROSE WATER MERINGUE

### SET MENU \$129PP

RAW SCALLOP DOLMA, SPICED RICE  
SUJUK AND RICOTTA LOUKMA, CILBIR EGGS

MOLASSES FLAT BREAD  
YELLOWFIN TUNA KIBBEH NAYEH, FERMENTED CHILLI, KAMOONEH  
EGGPLANT , BUFFALO LABNEH, ZAATAR OIL  
OCTOPUS SKEWER, MUHAMMARA, WALNUTS

DRY AGED CAROB DUCK, CLAYPOT MUJADARA RICE  
AND  
BLUE GROUPER MASGOUF, TAMARIND, TOMATO

CAULIFLOWER, GOAT AREESH, BARBERRY JAM, PUMPKIN SEED DUKKA  
FRESH AND PICKLED SEASONAL LEAVES, SHANKLISH, Z/AATAR

CHOCOLATE HALVA CAKE, SUMAC ASHTA

Menu subject to changes due to seasonality





## sit down lunch/dinner sharing style

### PREMIUM MENU \$159PP

ROCK OYSTER, FERMENTED ONION, ISOT OIL  
RAW SCALLOP DOLMA, SPICED RICE

MOLASSES FLAT BREAD

YELLOWFIN TUNA KIBBEH NAYEH, FERMENTED CHILLI, KAMOUNEH

LAMB TONGUE SKEWER, ROSE HARISSA, SUMAC ONIONS

OCTOPUS SKEWER, MUHAMMARA, WALNUTS

MB7 WAGYU RIB EYE ON THE BONE, SMOKED DATE BUTTER  
AND

BLUE GROUPER MASGOUF, TAMARIND, TOMATO

CAULIFLOWER, GOAT AREESH, BARBERRY JAM, PUMPKIN SEEDS DUKKA

FRESH AND PICKLED SEASONAL LEAVES, SHANKLISH, ZAATAR

SOUR CHERRY OM ALI PUDDING, CHANTILLY CREAM

### ULTRA PREMIUM MENU \$189PP

WHITE STURGEON CAVIAR, POTATO AWAMAT, CLOTTED CREAM  
ROCK OYSTER, FERMENTED ONION, ISOT OIL  
RAW SCALLOP DOLMA, SPICED RICE

MOLASSES FLAT BREAD

SMOKED OYSTER TARAMA

YELLOWFIN TUNA KIBBEH NAYEH, FERMENTED CHILLI, KAMOUNEH

LAMB TONGUE SKEWER, ROSE HARISSA, SUMAC ONIONS

OCTOPUS SKEWER, MUHAMMARA, WALNUTS

MB7 WAGYU RIB EYE ON THE BONE, SMOKED DATE BUTTER  
AND

WHOLE MARKET FISH, SAFFRON, ALMOND

CAULIFLOWER, GOAT AREESH, BARBERRY JAM, PUMPKIN SEEDS DUKKA

FRESH AND PICKLED SEASONAL LEAVES, SHANKLISH, ZAATAR

SOUR CHERRY OM ALI PUDDING, CHANTILLY CREAM

Menu subject to changes due to seasonality





## room hire minimum spend guide

The venue is able to accommodate sitting: 60 Downstairs, 40 Upstairs, 50 Outside  
Please note that these areas are quite distinctly separated and that the outside area is not covered and IS weather dependent.

### FULL VENUE (40PAX+)

	tuesday	wednesday	thursday	friday	saturday	sunday
lunch (12pm-4:30pm)			\$9,000	\$10,000	\$12,000	\$10,000
dinner (5pm-11:45pm)	\$12,500	\$12,500	\$17,500	\$27,500	\$35,000	15,000

to open Monday \$12,500

Minimum spends do not include 10% service charge



## room hire minimum spend guide

The venue is able to accommodate sitting: 60 Downstairs, 40 Upstairs, 50 Outside  
Please note that these areas are quite distinctly separated and that the outside area is not covered and IS weather dependent.

### UPSTAIRS MEZZANINE (12-40PAX)

Groups of 20+ (up to 40) are required to take the space for the entire evening

	tuesday	wednesday	thursday	friday	saturday	sunday
lunch (space back at 4:30pm)			\$2,500	\$3,000	\$3,000	\$2,300
dinner 1st (5pm-6:30pm) 2.5 hours	\$2,500	\$2,500	\$2,750	\$3,500	\$3,750	\$2,500
dinner 2nd (7:30pm-9pm) until close	\$2,750	\$2,750	\$3,000	\$3,750	\$4,000	\$2,750

to open Monday \$12,500

Minimum spends do not include 10% service charge



## opening hours

Tuesday - Wednesday from 5pm  
Thursday - Sunday from 12:00pm

## enquiries

Contact  
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