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
FLAT BREAD, STRINGY HALLOUMI, ZAATAR
RAW SCALLOP DOLMA, SPICED RICE
JERUSALEM ARTICHOKE TAR, TAHINI YOGHURT
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 LAMB DUMPLING, WHEY, CHILLI

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

Live stations

LIVE OYSTER SHUCKING	+ $600
SHAWARMA STATION	+ $1000
MESHWI (SKEWERS) STATION	+ $750
DOLMA STATION	+ $500

canapé beverage packages

BASIC $60PP
(Choose 1 from each category)

sparkling

Prosecco	Cantina Colli Vicentini CarloV Cuvee dell' Imperatore DOC

white

Riesling	Castle Rock Estate Riesling
Sauvignon blanc	Greywacke Sauvignon Blanc
Chardonnay	McHenry Hohnen 'Laterite Hills' Chardonnay

red

Pinot noir	Fetherston Estate Pinot Noir
Shiraz	Hentley Farm Estate Shiraz Cellar Release 2017
Grenache	Willunga 100 Grenache

beer

Pilsner	Almaza

canapé beverage packages

PREMIUM $90PP
(Choose 2 whites and 2 reds)

sparkling

Champagne	Louis Roederer Collection 246 Cuvee NV

white

Riesling	Castle Rock Estate Riesling
Sauvignon blanc	Greywacke Sauvignon Blanc
Chardonnay	McHenry Hohnen 'Laterite Hills' Chardonnay
Chablis	Domaine Poitout L&C Chablis AOC

rosé

Rosé	Domaine Pinchinat Cotes de Provence Rose (O)

red

Pinot noir	Fetherston Estate Pinot Noir
Shiraz	Hentley Farm Estate Shiraz Cellar Release 2017
Grenache	Willunga 100 Grenache
Red Blend	Coates “Iberian” Red Blend

beer

Pilsner	Almaza

sit down lunch/dinner sharing style

choose between our menus or enquire for a tailored experience

SET MENU $105PP

YELLOWFIN TUNA KIBBEH NAYEH, FERMENTED CHILLI, KAMOUNEH
BURNT BUTTER KUBANEH BREAD
SMOKED CARROT TARATOR, CUMIN OIL, PICKLES
EGGPLANT MAGHMOUR, SPICED TOMATO, CHICK PEAS
SPANNER CRAB NOODLES, PINENUTS, ALEPPO PEPPER

LAMB SHOULDER, FREEKEH, SOUR YOGHURT
CABBAGE AND ZUCCHINI SALATA, TOASTED SESAME
BATATA HARRA, TOUM

COCONUT MOHALLABIA, FIGS, ROSE WATER MERINGUE

SET MENU $129PP

RJERUSALEM ARTICHOKE TART, TAHINI YOGHURT
RAW TUNA KIBBEH NAYEH, BETEL LEAF, FERMENTED CHILLI
BURNT BUTTER KUBANEH BREAD
SMOKED CARROT HUMMUS, CUMIN OIL, PICKLES

WOODFIRED EGGPLANT, SPICED TOMATO, CHICKPEAS
SPANNER CRAB NOODLES, YOGHURT, ALEPPO PEPPER

MARKET FISH, SAFFRON BEURRE BLANC, ALMOND CREAM
or
DRY AGED CAROB GLAZED DUCK CROWN, NECK SAUSAGE

CABBAGE AND ZUCCHINI SALAD, TOASTED SESAME
WOODFIRED RICE, LENTIL, CARAMELISED ONIONS

CHOCOLATE AND HALVA CAKE, SUMAC CHANTILLY
PETIT FOUR

Sample Menus subject to changes due to seasonality



PREMIUM MENU $189PP

WHITE STURGEON CAVIAR, POTATO AWAMAT, CLOTTED CREAM
ROCK OYSTER, PRESERVED LEMON MIGNONETTE
RAW SCALLOP DOLMA, SPICED RICE

CONFIT GARLIC FLAT BREAD
SMOKED OYSTER TARAMA
YELLOWFIN TUNA KIBBEH NAYEH, FERMENTED CHILLI, KAMOUNEH
CHICKEN SKEWER, CARAMELISED WHEY, PICKLED TURNIP
OCTOPUS SKEWER, MUHAMMARA, WALNUTS

MB7 WAGYU RIB EYE ON THE BONE, HOUSE CONDIMENT
AND
MARKET FISH, SAFFRON, ALMOND

CAULIFLOWER, BARBERRY JAM, PUMPKIN SEEDS
CABBAGE AND ZUCCHINI SALATA, TOASTED SESAME

SOUR CHERRY OM ALI PUDDING, CHANTILLY CREAM

Sample Menus subject to changes due to seasonality

KIDS MENU $49PP

FLAT BREAD, TOMATO, CHEESE

CHICKEN TENDERS, CABBAGE SLAW or BEEF SKEWER , TOMATO SALAD

CHAT POTATOES, TOMATO SAUCE

FIORDILATTE GELATO, CHOCOLATE CRUMB /



event cake/wedding cake

GIANT BAKLAVA — $120

Sesame parfait, pistachio dacquoise, pistachio praline all wrapped in crispy caramelized kataifi, topped with spiced sugar syrup and served alongside ashta cream

Each baklava serves 8-10 guests

CARAMEL AND CHANTILLY MILLEFEUILLE — $15PP min 20 guests

crispy puffed pastry , layered with creme diplomat, caramel and chantilly cream, built in front of you by our chefs

Sample Menus subject to changes due to seasonality



room hire minimum spend guide

The venue is able to accomodate sitting: 60-80 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+)

	monday	tuesday	wednesday	thursday	friday	saturday	sunday
lunch (12pm-4:30pm)	$9,000	$9,000	$9,000	$10,000	$11,000	$13,500	$11,000
dinner (5pm-11:45pm)	$12,500	$12,500	$14,000	$19,000	$30,000	$35,000	16,500

Minimum spends do not include 10% service charge

room hire minimum spend guide

The venue is able to accomodate sitting: 60-80 Downstairs, 40 Upstairs, 50 Outside
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THE OLIVE ROOM (12-40PAX)

Groups of 20+ are required to take the space for the entire evening

	tuesday	wednesday	thursday	friday	saturday	sunday
lunch (space back at 4:30pm)				$3,000	$3,000	$3,000
dinner 1st sitting (5pm-7:30pm) 2.5 hours	$2,500	$2,500	$2,750	$3,500	$3,750	$2,500
dinner 2nd sitting (7:30pm-9pm) until close	$2,750	$2,750	$3,000	$3,750	$4,000	$2,750
entire evening(5:30pm-until close)	$4500	$4500	$5000	$7000	$8000	$5000

Minimum spends do not include 10% service charge



opening hours

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

enquiries

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