

where we've been...



AMBROSIA Silverdale

The bonus of dining at Ambrosia Seafood Restaurant at Silverdale is the drive. Particularly at the moment with the countryside lush and green.

My city girl Kirsty is an equine fanatic and this region northwest of Camden is dominated by horse studs. Our drive was interspersed with, "oohs" and "aahs" as Kirsty spotted Greys, Appaloosas and a few Clydesdales.

We arrived at our destination after a few anxious moments finding Eltons Road at 90kmph. Remember the famous Ambrosia Seafood Restaurant on the Hume Highway at Lansvale? Yes, these are the same owners. The food is Mediterranean and yes, there is a lot of seafood on the menu. The family have done a great job with the restaurant on their farm at Silverdale. Floor to ceiling glass offers views of either a large pond and waterfall on one side or the olive grove on the other.

Geese wander around the property that produces a wide range of fresh fruit and vegies on just about every square metre. This is a working farm. Thankfully there is a large parking area, because there were stacks of cars. This was our first indication of just how popular this destination restaurant is.

We entered the restaurant and were guided to our table against the glass on the grove side of the restaurant. Do not just turn up. You will not get a table. The restaurant was packed. I'm sure Sunday lunch is a popular sitting, but

still make sure you book.

You may have seen Ambrosia's famous Seafood Platter in their ad or on the magazine's Facebook page. It is huge! We saw many of them float past our table as we were deciding what to eat. "I don't think we could eat all that," Kirsty whispered across the table. I agreed without hesitation, although when we go again I will order it. The massive platter seems to be their signature dish, so it might be rude of me not to have a go.

We ordered mostly from a long list of 'specials'. Quite a few sounded really enticing. We shared Grilled Tasmanian Scallops with Ginger, Shallots, Soy, Fresh Coriander for entree. Full of flavour and excellent produce this dish was also pretty as a picture. So much colour.

My main was Veal Stabros: Veal medallions topped with king prawns, mussels, scallops, with a creamy lemon sauce. Kirsty won with her Pan Fried Cod, also from the specials list. High quality seafood presented simply and perfectly cooked.

We looked at the dessert menu. "Crème brûlée, surely we could share a crème brûlée," Kirsty pushed. We did, and yes it was lovely. Did we need it? No. But that's what dining out is all about, enjoying the moment and indulging. Indulge yourself at Ambrosia. Order the Seafood Platter for two and see how you go.