

NOUR

APERITIF			
NV Perrier Jouet ‘Grand Brut’ Champagne Reims, France	32	Negroni Rosa Forty Spotted Wild Rose Gin, Campari, 78 Degrees Rosso Vermouth, Strawberry	24
		Four Pillars Olive Leaf G&T (45ml) Fresh Lemon & Olives, Strangelove Dirty Tonic	23

MEZZE		FROM THE COAL GRILL & WOODFIRE OVEN		BANQUET 89PP	SIGNATURE BANQUET 119PP
Freshly shucked Sydney rock oysters, rose mignonette	6ea	Steamed market fish, asparagus salata, caramelised tahini	55	Fresh areesheh cheese, pistachio ezme, malawach	Freshly shucked Sydney rock oysters, rose mignonette
Woodfired Tasmanian scallop, Arabian xo	9ea	Glazed lamb shoulder, shaved beans, pepi-tarator, barberries	53	Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread	Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread
Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread	13ea	Spiced beef short rib, leek and durra, black lime	61	Raw bluefin tuna, bulgur, caramelised kishik	Woodfired Tasmanian scallop, Arabian xo, salata
Wagyu beef skewer, biber salcasi, Armenian pickled cucumber	14ea	Dry aged steak of the day, house chermoula, whipped tallow	mp	Woodfired eggplant, filfil chouma, zaatar crisp	Woodfired eggplant, filfil chouma, Aleppo pepper, herbs, zaatar crisps
Murray cod skewer, molasses, pickled chillies	16ea			Glazed lamb shoulder, shaved beans, pepi-tarator, barberries	Fremantle octopus, chopped muhammara, fried potato, whipped roe
Fresh areesheh cheese, pistachio ezme, malawach	24	FROM THE GARDEN		Fried cauliflower, wood roasted grapes, labneh, smoked almond crumb	Steamed market fish, asparagus salata, caramelised tahini
Beetroot, sheep’s curd, pomegranate dressing, house pita	25	Charred cabbage, harissa emulsion, shanklish, seeds	18		or
SA mussels, hummus, mango amba, house pita	24	Durum orzo, salted mushroom, spring greens	29	Tamir and olive oil cake, coconut labneh, jazariah	Spiced beef short rib, leek and durra, black lime
Raw bluefin tuna, bulgur, caramelised kishik	28	Fattoush salad, tomatoes, fresh herbs, radish, pomegranates	18		Fried cauliflower, wood roasted grapes, labneh, smoked almond crumb
Beef nayeh, macadamia toum, rice dukkah chip	28	Fried cauliflower, wood roasted grapes, labneh, smoked almond crumb	24		
Woodfired eggplant, filfil chouma, zaatar crisp	27	Jerusalem artichoke, beef sujuk, sunflower	23		Woodfired coconut basbousa, fenugreek custard, Jersey milk ice-cream
Fremantle octopus, chopped muhammara, potato, whipped roe	29				