

NOUR

SIGNATURE BANQUET 119 PP

Freshly shucked Sydney rock oysters, rose mignonette

Woodfired Tasmanian scallop, Arabian xo

Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread



Woodfired eggplant, filfil chouma, Aleppo pepper,
herbs, zaatar crisps

Fremantle octopus, chopped muhammara,
fried potato, whipped roe



Steamed market fish, asparagus salata, caramelised tahini

or

Spiced beef short rib, leek and durra, black lime

Fried cauliflower, wood roasted grapes, labneh,
smoked almond crumb



Woodfired coconut basbousa, fenugreek custard,
Jersey milk ice-cream

1.2% surcharge on all credit cards. 12.5% surcharge applies on Sundays and a 15% surcharge applies on Public Holidays. Groups of 7 guests and above will be required to dine on one of our banquet menus and a discretionary service charge of 10% will be added to the final bill. Bills may be split over no more than 2 cards. Guests with food allergies or dietary requirements are advised to inform the waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we can not be held responsible for traces of allergens.

BANQUET MENU 89 PP

Fresh areesheh cheese, pistachio ezme, malawach

Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Raw bluefin tuna, bulgur, caramelised kishik

Woodfired eggplant, filfil chouma, zaatar crisp

Glazed lamb shoulder, shaved beans,
pepi-tarator, barberries

Fried cauliflower, wood roasted grapes, labneh,
smoked almond crumb

Tamir and olive oil cake, coconut labneh, jazarieh

WEEKEND BOTTOMLESS

(90 MINUTES WITH ANY BANQUET)

French Rose and Almaza Beer 39 PP

SIGNATURE 54 PP

includes French Rose and Almaza Beer

Espresso Martini

Persian Spritz

Aperol Spritz

PREMIUM 79 PP

includes French Rose, Almaza Beer and Signature Cocktails

NV Amanti Prosecco

Negroni

Tommy's Margarita