NOUR

SIGNATURE BANQUET 119 PP

Freshly shucked Sydney rock oysters, rose mignonette

Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread

Woodfired Tasmanian scallop, Arabian xo

Woodfired eggplant, filfil chouma, zaatar crisps

Fremantle octopus, chopped muhammara, potato, whipped roe

Steamed market fish, greens salata, caramelised tahini

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

1.5% surcharge on all credit cards. 1.65% surcharge on AMEX. 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. A surcharge of 12.5% applies on Sunday and 15% on Public Holidays, which negates the large group service charge. 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.

NOUR

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