

# NOUR

## APERITIF

NV G. H. Mumm Grand Cordon' Champagne Reims, France	28	Arak Orchard Highball Arak, Four Pillars 'Rare Dry', Cucumber, All Spice & Apple, Pear Soda	23	Malfy Rosa G&T Malfy Gin Rosa, Grapefruit, Thyme, Strangelove Tonic	20
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## MEZZE

Sydney rock oysters, rose water mignonette + Iranian caviar 6	6.5ea
Beef nayyeh, potato zamini, macadamia, Iranian caviar	18ea
Mussel "dolma" parfait, tomato, house pita	12ea
Woodfired Abrolhos scallop, Aleppo burnt butter	11ea
Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread	14ea
Wagyu beef skewer, muhammara, Saj bread, tuna emulsion	16ea
Murray cod "Samke Harra" skewer, molasses, chilli	16ea
Prawn fatteh, Jerusalem artichoke, pine nuts	28
Beetroot, sheep's curd, pomegranate dressing, house pita	26
Ricotta shish barak, lamb sujuk, marjoram	27
Raw bluefin tuna, caramelised kishk, bulgur	29
Woodfired eggplant, filfil chouma, za'atar crisp	29
Fremantle octopus, chermoula, potato, whipped roe	29

## FROM THE COAL GRILL & WOODFIRE OVEN

Charcoal snapper, hindbeh, Cafe de Beirut butter	59
Glazed lamb shoulder, shaved beans, pepi-tarator, barberries	53
Spiced beef short rib, leek and durra, black lime	61
Dry aged steak of the day, cubeba sauce, whey	mp
FROM THE GARDEN	
Woodfired cabbage, shanklish custard, curry leaves	22
Durum orzo, salted mushroom, spring greens	29
Fattoush salad, tomato, fresh herbs, radish, pomegranates	18
Fried cauliflower, wood roasted grapes, labneh, smoked almond crumb	24
Molokhia greens, fava, mint, whipped Persian feta	21

## BANQUET 89PP

Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread
Raw bluefin tuna, caramelised kishk, bulgur
Prawn fatteh, Jerusalem artichokes, pine nuts
Woodfired eggplant, filfil chouma, za'atar crisp
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Glazed lamb shoulder, shaved beans, pepi-tarator, barberries
Fried cauliflower, wood roasted grapes, labneh, smoked almond crumb
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Tamir and olive oil cake, coconut labneh, jazarieh

## SIGNATURE BANQUET 119PP

Sydney rock oysters, rose water mignonette
Woodfired Abrolhos scallop, Aleppo burnt butter
Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread
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Woodfired eggplant, filfil chouma, za'atar crisps
Fremantle octopus, chermoula, potato, whipped roe
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Charcoal snapper, hindbeh, Cafe de Beirut butter or
Spiced beef short rib, leek and durra, black lime
Fried cauliflower, wood roasted grapes, labneh, smoked almond crumb
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Woodfired coconut basbousa, fenugreek custard, Jersey milk ice-cream