

# NOUR

APERITIF					
NV Taittinger Cuvée Prestige Brut Champagne	33	ESCA Spritz	23	Zaitoon Old Fashioned	26
Reims, France		Marionette Plum, Anise Myrtle, Allspice, Prosecco, Pear Soda		Olive Oil Washed Hennessy V.S Cognac, Cardamon Bitters, Rosemary	

SNACKS	MAINS	BANQUET 89PP	MIN. 2P	SIGNATURE BANQUET 129PP	MIN. 2P
Marinated green olives, coriander, garlic, chilli, lemon 8	Fish of the day over coals, bazella of peas, anchovy sauce, pistachio and vineleaf dressing 62	<i>Designed to be shared with the whole table.</i>		<i>Designed to be shared with the whole table.</i>	
Sydney rock oysters, rose water mignonette + Iranian caviar 6/g 6.5ea	Lamb neck, zucchini, yoghurt, burnt butter, chermoula 62	Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread		Sydney rock oysters, rose water mignonette	
Cantabrian anchovy fillets, classic ezme, charcoal toast 12ea	Twice cooked baharat duck mishwe, Ottoman citrus sauce 70	Woodfired Abrolhos scallop, Aleppo burnt butter		Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread	
Batata harra, crispy potato, toum, fermented chilli 9.5ea	Stone Axe Fullblood Wagyu Inside Skirt MB9+, charcoal onions, fermented turnip vinaigrette 82	Raw tuna tabbouleh, horseradish cacik, sesame leaf		Charcoal octopus skewer, whipped roe emulsion, parsley dressing	
Woodfired Abrolhos scallop, Aleppo burnt butter 11ea	—	Woodfired eggplant, filfil chouma, za'atar crisp		Woodfired halloumi, black olives, pickled celery	
Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread 14ea	—	Lamb neck, zucchini, yogurt, burnt butter, chermoula		Woodfired eggplant, filfil chouma, za'atar crisps	
Charcoal octopus skewer, whipped roe, parsley 18ea	Woodfired mushrooms, burnt leeks, walnut muhammara 34	Brussels sprouts, mujadara style, lentils, onions, grape molasses		—	Stone Axe Fullblood Wagyu Inside Skirt MB9+, charcoal onions, fermented turnip vinaigrette
Lamb belly and kofta skewer, biber sauce, Isot chilli 16ea	Mountain salad, green olives, walnuts, pomegranates, coriander 27	—		or	Twice-cooked baharat duck mishwe, Ottoman citrus sauce
MEZZE	Brussels sprouts, mujadara style, lentils, onions, grape molasses 28	Muhallebiye, rose and orange scented milk pudding, pistachio, fruit preserve, passion fruit			Brussels sprouts, mujadara style, lentils, onions, grape molasses
Raw tuna tabbouleh, horseradish cacik, sesame leaf 32	Wood roasted pumpkin, goat's feta, seeded dukkah butter, pine nut tahini sauce 27			or	Mountain salad, green olives, walnuts, pomegranates, coriander
Kibbeh nayyeh, raw lamb, caviar, pickled red radish, chilli oil, bulgur cracker 34	Nour pita 7				—
Beetroot, sheep's curd, pomegranate, house pita 27					Woodfired coconut basbousa, cardamom custard, Jersey milk ice-cream
Woodfired halloumi, black olives, pickled celery 36					
Woodfired eggplant, filfil chouma, za'atar crisp  29					

1.65% surcharge on all cards. 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.



The Girls & Boys Brigade supports children and youth in Surry Hills with education and life skills programmes. ESCA donates \$1 from every sale of this dish to help empower their journey to success.