

NOUR

SIGNATURE BANQUET 129PP

*Designed to be shared with the whole table.
Minimum parties of two.*

Sydney rock oysters, rose water mignonette

Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Charcoal octopus skewer, whipped roe, parsley dressing

Woodfired halloumi, black olives, pickled celery

Woodfired eggplant, filfil chouma, za'atar crisps

Choice of:

Stone Axe Fullblood Wagyu Inside Skirt MB9+,
charcoal onions, fermented turnip vinaigrette

or

Twice cooked baharat duck mishwe,
Ottoman citrus sauce

Brussels sprouts, mujadara style, lentils, onions, grape
molasses

or

Mountain salad, green olives, walnuts,
pomegranates, coriander

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

NOUR

BANQUET MENU 89PP

*Designed to be shared with the whole table.
Minimum parties of two.*

Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Woodfired Abrolhos scallop, Aleppo burnt butter

Raw tuna tabbouleh, horseradish cacik, sesame leaf

Woodfired eggplant, filfil chouma, za'atar crisp

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Lamb neck, zucchini, yoghurt, burnt butter, chermoula

Brussels sprouts, mujadara style, lentils, onions, grape
molasses

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Muhallebiye, rose and orange scented milk pudding,
pistachio, fruit preserve, passion fruit

(SUPPLEMENTS)

MV Clover Hill 'Exceptionelle'. Pipers River, TAS 20

Sydney rock oysters, rose water mignonette 6.5ea

Batata harra, crispy potato, toum, fermented chilli 9.5ea

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.