

a Decade of NOUR

DECADE OF DISHES BANQUET 129PP

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

Sydney rock oysters, rose water mignonette (A)

Roy Ner 2016

Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Roy Ner 2017



Camel, egg and olive sambousek,
roast capsicum ezme, labne

Roy Ner 2018



Pumpkin shish barak, tahini yoghurt, almond chilli butter

Woodfired eggplant, filfil chouma, za'atar crisp

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Choice of:

Lockyer Valley Black Onyx Sirloin MB3+, batata meqliyeh,
Byblos anchovy sauce

or

Ibrahim Kasif 2026

Twice cooked duck mishwe, baharat, sauce malaki



Ben Williamson 2019

Choice of:



Crispy Cauliflower, grape sauce, smoked labne,
almond crumb

or

Mountain salad, green olives, walnuts,
pomegranates, coriander

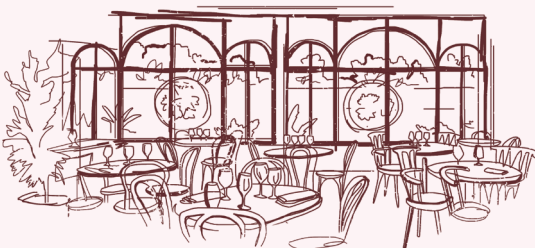


Ibrahim Kasif 2024

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

Paul Farag 2022



A Decade of NOUR

ANNIVERSARY BANQUET 89PP

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Roy Ner 2016



Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Woodfired Abrolhos scallop, Aleppo burnt butter (A)

Tabbouleh of ocean trout crudo, finger lime,
sesame leaf (A)

Paul Farag 2022

Woodfired eggplant, filfil chouma, za'atar crisp

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Abraham Kasif 2026

Fasolia bi lahme; Lamb neck, braised white beans,
laban, zhug oil



Crispy Cauliflower, grape sauce, smoked labne,
almond crumb

Ben Williamson 2019

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

(SUPPLEMENTS)

MV Clover Hill 'Exceptionelle'. Pipers River, TAS 21
Sydney rock oysters, rose water mignonette (A) 7.5ea
Batata harra, crispy potato, toum, fermented chilli 10ea

Seafood Origin: (A) Australia | (I) Imported | (M) Mixed

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.