

NOUR

APERITIF					
NV Taittinger Cuvée Prestige Brut Champagne Reims, France	35	ESCA Spritz Marionette Plum, Anise Myrtle, Allspice, Prosecco, Pear Soda	23	Zaitoon Old Fashioned Olive Oil Washed Hennessy V.S Cognac, Cardamon Bitters, Rosemary	26

SNACKS		MAINS		BANQUET 89PP <i>Designed to be shared with the whole table.</i>	MIN. 2P	SIGNATURE BANQUET 129PP <i>Designed to be shared with the whole table.</i>	MIN. 2P
Marinated green olives, coriander, garlic, chilli, lemon	9	Fish of the day grilled, bazella of peas, anchovy sauce, pistachio and vineleaf dressing (A)	64	Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread		Sydney rock oysters, rose water mignonette (A)	
Sydney rock oysters, rose water mignonette (A)	7.5ea	Lamb neck, zucchini, yoghurt, burnt butter, chermoula	65	Woodfired Abrolhos scallop, Aleppo burnt butter (A)		Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread	
Cantabrian anchovy fillets, classic ezme, toast (I)	13ea	Twice cooked baharat duck mishwe, Ottoman citrus sauce	73	Raw tuna tabbouleh, horseradish cacik, sesame leaf (A)		Charred octopus skewer, whipped roe emulsion, parsley dressing (A)	
Batata harra, crispy potato, toum, fermented chilli	10ea	Lockyer Valley, Black Onyx Sirloin MB3+, charred onions, fermented turnip vinaigrette	85	Woodfired eggplant, filfil chouma, za'atar crisp		Woodfired halloumi, black olives, pickled celery	
Woodfired Abrolhos scallop, Aleppo burnt butter (A)	12ea	—		—		Woodfired eggplant, filfil chouma, za'atar crisps	
Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread	15ea			Lamb neck, zucchini, yogurt, burnt butter, chermoula		Lockyer Valley, Black Onyx Sirloin MB3+, charred onions, fermented turnip vinaigrette	
Charred octopus skewer, whipped roe, parsley (A)	19ea	Woodfired mushrooms, burnt leeks, walnut muhammara	34	Brussels sprouts, mujadara style, lentils, onions, grape molasses		or	
Lamb belly and kofta skewer, biber sauce, Isot chilli	17ea	Mountain salad, green olives, walnuts, pomegranates, coriander	28	—		Twice-cooked baharat duck mishwe, Ottoman citrus sauce	
MEZZE		Brussels sprouts, mujadara style, lentils, onions, grape molasses	29	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 (A)	33	Roasted pumpkin, goat's feta, seeded dukkah butter, pine nut tahini sauce	29			or	
Kibbeh nayyeh, raw lamb, caviar, pickled red radish, chilli oil, bulgur cracker	36	Nour pita	7			Mountain salad, green olives, walnuts, pomegranates, coriander	
Beetroot, sheep's curd, pomegranate, house pita	29					—	
Woodfired halloumi, black olives, pickled celery	22					Woodfired coconut basbousa, cardamom custard, Jersey milk ice-cream	
Woodfired eggplant, filfil chouma, za'atar crisp 	29						

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.



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.