

# NOUR

| APERITIF                                                     |    |                                                                                |    |                                                                                        |    |
|--------------------------------------------------------------|----|--------------------------------------------------------------------------------|----|----------------------------------------------------------------------------------------|----|
| NV Taittinger Cuvée Prestige Brut Champagne<br>Reims, France | 35 | ESCA Spritz<br>Marionette Plum, Anise Myrtle, Allspice,<br>Prosecco, Pear Soda | 23 | Zaitoon Old Fashioned<br>Olive Oil Washed Hennessy V.S, PX sherry,<br>Cardamon Bitters | 27 |

| SNACKS                                                                                                                               |        | MAINS                                                                                    |    | BANQUET 89PP                                                                     | MIN. 2P | SIGNATURE BANQUET 129PP                                                               | MIN. 2P |
|--------------------------------------------------------------------------------------------------------------------------------------|--------|------------------------------------------------------------------------------------------|----|----------------------------------------------------------------------------------|---------|---------------------------------------------------------------------------------------|---------|
|                                                                                                                                      |        |                                                                                          |    | <i>Designed to be shared with the whole table.</i>                               |         | <i>Designed to be shared with the whole table.</i>                                    |         |
| House Pita                                                                                                                           | 7      | Samkeh Harra, wood roasted snapper, fermented chilli butter, tahini buttermilk sauce (A) | 68 | Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread                   |         | Sydney rock oysters, rose water mignonette (A)                                        |         |
| Marinated green olives, coriander, garlic, chilli, lemon                                                                             | 9      | Fasolia bi lahme; lamb neck, braised white beans, laban, zhug oil                        | 68 | Tabbouleh of ocean trout crudo, finger lime, sesame leaf (A)                     |         | Woodfired Abrolhos scallop, Aleppo burnt butter (A)                                   |         |
| Sydney rock oysters, rose water mignonette (A)                                                                                       | 7.5ea  | Twice cooked baharat duck mishwe, baharat, sauce malaki                                  | 75 | Vineleaf wrapped halloumi, preserved fennel, black olive salt, oregano           |         | Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread                        |         |
| Batata harra, crispy potato, toum, fermented chilli                                                                                  | 10ea   | Lockyer Valley Black Onyx sirloin MB3+, charcoal onions, fermented turnip vinaigrette    | 88 | Woodfired eggplant, filfil chouma, za’atar crisp                                 |         | Woodfired octopus, tarama, potatoes, fleifleh marinated peppers (A)                   |         |
| Anchovy toast, classic tomato ezme (I)                                                                                               | 13ea   | —                                                                                        |    | —                                                                                |         | Woodfired eggplant, filfil chouma, za’atar crisps                                     |         |
| Woodfired Abrolhos scallop, Aleppo burnt butter (A)                                                                                  | 12.5ea | Woodfired mushrooms, burnt leeks, walnut muhammara                                       | 38 | Fasolia bi lahme; Lamb neck, braised white beans, laban, zhug oil                |         | Lockyer Valley Black Onyx Sirloin MB3+, charcoal onions, fermented turnip vinaigrette |         |
| Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread                                                                       | 15ea   | Mountain salad, green olives, walnuts, pomegranates, coriander                           | 26 | Mujadara brussels sprouts, lentils, onions, grape molasses, tahini               |         | or                                                                                    |         |
| MEZZE                                                                                                                                |        | Mujadara brussels sprouts, lentils, onions, grape molasses, tahini                       | 28 | —                                                                                |         | Twice cooked duck mishwe, baharat, sauce malaki                                       |         |
| Tabbouleh of ocean trout crudo, finger lime, sesame leaf (A)                                                                         | 34     | Crispy cauliflower, grape sauce, labne, smoked almond crumb                              | 28 | Muhallebiye, rose scented milk pudding, pistachio, fruit preserve, passion fruit |         | Mujadara brussels sprouts, lentils, onions, grape molasses, tahini                    |         |
| Kibbeh nayeh; raw beef, fine bulgur, Avruga caviar, herbs (I)                                                                        | 36     |                                                                                          |    |                                                                                  |         | or                                                                                    |         |
| Roasted beetroot, smoked labne, pomegranate dressing, citrus, mint                                                                   | 29     |                                                                                          |    |                                                                                  |         | Mountain salad, green olives, walnuts, pomegranates, coriander                        |         |
| Vineleaf wrapped halloumi, preserved fennel, black olive salt, oregano                                                               | 23     |                                                                                          |    |                                                                                  |         | —                                                                                     |         |
| Woodfired octopus, tarama, potatoes, fleifleh marinated peppers (A)                                                                  | 36     |                                                                                          |    |                                                                                  |         | 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.