

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	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	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)	
Marinated green olives, coriander, garlic, chilli, lemon	9	Fasolia bi lahme; lamb neck, braised white beans, laban, zhug oil	65	Woodfired Abrolhos scallop, Aleppo burnt butter (A)		Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread	
Sydney rock oysters, rose water mignonette (A)	7.5ea	Twice cooked baharat duck mishwe, baharat, sauce malaki	73	Tabbouleh of ocean trout crudo, finger lime, sesame leaf (A)		Lamb tongue iskender, bread, tomato sauce, yoghurt, butter	
Batata harra, crispy potato, toum, fermented chilli	10ea	Lockyer Valley Black Onyx sirloin MB3+, batata meqliyeh, Byblos sauce	85	Woodfired eggplant, filfil chouma, za'atar crisp		Woodfired vineleaf wrapped halloumi, preserved fennel, black olive salt, oregano	
Woodfired Abrolhos scallop, Aleppo burnt butter (A)	12ea	—		—		Woodfired eggplant, filfil chouma, za'atar crisps	
Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread	15ea	Woodfired mushrooms, burnt leeks, walnut muhammara	34	Fasolia bi lahme; Lamb neck, braised white beans, laban, zhug oil		—	
Jawaneh; chicken wing skewer, garlic, chilli, pickle	16ea	Mountain salad, green olives, walnuts, pomegranates, coriander	28	Brussels sprouts, mujadara style, lentils, onions, grape molasses		Lockyer Valley Black Onyx sirloin MB3+, batata meqliyeh, Byblos sauce	
Lamb tongue iskender, bread, tomato sauce, yoghurt, butter	18ea	Brussels sprouts, mujadara style, lentils, onions, grape molasses	29	—		or	
MEZZE		Roasted pumpkin, shanklish, seeded dukkah butter, pine nut tahini sauce	29	Muhallebiye, rose scented milk pudding, pistachio, fruit preserve, passion fruit		Twice cooked duck mishwe, baharat, sauce malaki	
Tabbouleh of ocean trout crudo, finger lime, sesame leaf (A)	34					Brussels sprouts, mujadara style, lentils, onions, grape molasses	
Hand cut beef nayeh, bulgur, chilli oil, oak lettuce	36					or	
Roasted Beetroot, smoked labne, pomegranate dressing, citrus, mint	29					Mountain salad, green olives, walnuts, pomegranates, coriander	
Woodfired vineleaf wrapped halloumi, preserved fennel, black olive salt, oregano	22					—	
Woodfired eggplant, filfil chouma, za'atar crisp 	29					Woodfired coconut basbousa, cardamom custard, Jersey milk ice-cream	

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.