

NOUR

SIGNATURE BANQUET 129PP

Designed to be shared with the whole table.

Minimum parties of two.

Sydney rock oysters, rose water mignonette (A)

Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Lamb tongue iskender, bread, tomato sauce,
yoghurt, butter

Woodfired vineleaf wrapped halloumi, preserved fennel,
black olive salt, oregano

Woodfired eggplant, filfil chouma, za'atar crisp

Choice of:

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

or

Twice cooked duck mishwe, baharat, sauce malaki

Choice of:

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

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.

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 (A)

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

Woodfired eggplant, filfil chouma, za'atar crisp

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

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 21

Sydney rock oysters, rose water mignonette (A) 7.5ea

Batata harra, crispy potato, toum, fermented chilli 10ea

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