

Our menu is designed to be shared as per the Middle Eastern tradition.
We suggest choosing four dishes to share between 2 guests.

Saj bread 5

MANOUSHE COOKED TO ORDER IN THE WOOD OVEN SERVED WITH PICKLES

Kishk and tomato 16
House sujuk and stretched curds 18
Za'atar and olive oil 12

Shanklish, boiled egg, tomato, cucumber, mint, olives 18

Falafel crumpet, tahini, pickled onion, soft boiled egg, parsley 14

Warm hummus, chickpeas, burnt butter 14

Eggplant fattah, warm yoghurt, crisp bread, nuts, burnt butter 19

Ful medammes, braised fava beans, crumbed smoked egg, herbs 19

Baalbek fried eggs, lamb awarma, tahini yoghurt, almonds, flatbread 25

Chopped salad, tomato, zucchini, bullhorn pepper, smoked stringy haloumi, vine leaves 18

Spatchcock, kishk, grilled peppers, garlic, charred lemon 39

Honey brined wagyu pastrami, kohlrabi pickle, charred eggplant puree, bay 48

Mujaddara, aged rice with lentils, crispy onion and lemon 18

Fried cauliflower, roasted grapes, smoked almond crumb, ras el hanout, smoked labne 22

Batata harra, fried potatoes, toum, coriander, green chilli 16

Lebanese atayef, ashta, pistachio, orange blossom, blood orange 18

Knafeh, rose and orange blossom syrup, pistachio, cardamom ice cream 20

Petit fours 3ea

BANQUET MENU 1 45PP

Saj bread

Shanklish, boiled egg, tomato, cucumber, mint, olives

Eggplant fattah, warm yoghurt, crisp bread, nuts, burnt butter

Manoushe cooked to order in the wood oven served with pickles

Lebanese atayef, ashta, pistachio, orange blossom, blood orange

BANQUET MENU 2 69PP

Saj bread

Warm hummus, chickpeas, burnt butter

Falafel crumpet, tahini, pickled onion, soft boiled egg, parsley

Eggplant fattah, warm yoghurt, crisp bread, nuts, burnt butter

Spatchcock, kishk, grilled peppers, garlic, charred lemon

Batata harra, fried potatoes, toum, coriander, green chilli

Nougat, lokum, mafrouke

THE BOTTOMLESS

Add 90min bottomless Nour Bellini for \$30 with a set menu

Add 90min bottomless Rose for \$30 with a set menu

BRUNCH COCKTAILS:

Grape Spritz 18
Antica Formula vermouth, date and grape molasses, top of prosecco

Blossom Pipe 20
Ketel one Citron, Aperol, cardamom pineapple, agave, blossom orange

House Bloody Mary 19
Ketel One vodka, harissa, spiced tomato juice, citrus

Smoked Mary 20
Tanqueray Gin, smoked tomato juice, citrus

Espresso Martini 19
Ketel One vodka, Kahlua, espresso, cinnamon

SHARING TEA POTS 36

1 - Bulleit Bourbon
Baharat, apple juice reduction, vanilla, mint, Earl Grey tea

2 - Tanqueray Gin
Lemon myrtle, nettle leaf, peppermint, thyme, liquorice root infuse