

# NOUR

## SIGNATURE BANQUET 129 PP

Sydney rock oysters, rose water mignonette

Woodfired Abrolhos scallop, Aleppo burnt butter

Chicken bits shawarma, tarator, pickled cabbage,  
yoghurt bread

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Woodfired eggplant, filfil chouma, za'atar crisps

Fremantle octopus, chermoula, potato, whipped roe

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Charcoal snapper, hindbeh, Cafe de Beirut butter

or

Spiced beef short rib, leek and durra, black lime

Fried cauliflower, wood roasted grapes, labneh,  
smoked almond crumb

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Woodfired coconut basbousa, fenugreek custard,  
Jersey milk ice-cream

# NOUR

## BANQUET MENU 89 PP

Chicken bits shawarma, tarator, pickled cabbage,  
yoghurt bread

Raw bluefin tuna, caramelised kishk, bulgur

Ricotta shish barak, lamb sujuk, marjoram

Woodfired eggplant, filfil chouma, za'atar crisp



Glazed lamb shoulder, shaved beans, pepi-tarator, barberries

Fried cauliflower, wood roasted grapes, labneh,  
smoked almond crumb



Tamir and olive oil cake, coconut labneh, jazarieh