

Our menu is designed to be shared as per the Lebanese tradition. We suggest choosing six dishes between 2 guests, spread from all sections of the menu.

نور

MEZZE

Freshly shucked Sydney rock oysters, rose mignonette	5ea
add oscietra caviar	6
Cabbage skewer, harrisa emulsion, yoghurt	9ea
Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread	10ea
Smoked duck skewer, tamarind glaze, okra	12ea
Handmade shanklish, charred dill cucumbers, house pita	17
Crispy taro, "hindbeh" Lebanese dandelion, harissa	18
Tomatoes, smoked almond tarator, salted barberries, pickled garlic	19
Yellowfin tuna nayeh, caramelised kishk, bulgur	28
Wood fired eggplant, filfil chouma, Aleppo pepper, herbs, zaatar crisps	24
Butterflied sardines, Turkish chilli salsa, black lime	22
Hummus, wagyu beef tongue, green tomato	24
Coal grilled octopus, chopped muhammara, fried potato, whipped roe	29

FROM THE COAL GRILL & WOODFIRE OVEN

Line caught baby snapper "samke harra", chilli, tahini, succulents	48
Charcoal Moreton Bay bug, zhug butter, fried pita	50
Carob glazed lamb shoulder, mujadara, crispy onion, rose petals	49
Wood roasted spiced Cape Grim beef short rib 500g, local heirloom carrots, toum bearnaise	52

FROM THE GARDEN

Falafel dumplings, pickled broadbeans, sumac onions, parsley oil	27
Fattoush, tomatoes, summer purslane, watermelon radish, pomegranates	18
Fried cauliflower, wood roasted grapes, ras el hanout, smoked almond crumb	22

BANQUETS

Revel in a feast of the Middle East with a hand-picked selection of NOUR'S signature dishes all designed to share.

BANQUET 1

79pp

MEZZE

Tomato, smoked almond tarator, salted barberries, pickled garlic
 Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread
 Yellowfin tuna nayeh, caramelised kishk, bulgur

FROM THE COAL GRILL AND WOODFIRE OVEN

Carob glazed lamb shoulder, mujadara, crispy onion, rose petals
 Fried cauliflower, wood roasted grapes, ras el hanout, smoked almond crumb

DESSERT

Jasmine rice mouhalabieh, jallab, fresh berries

BANQUET 2

89pp

MEZZE

Crispy taro, "hindbeh" Lebanese dandelion, harissa
 Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread
 Wood fired eggplant, filfil chouma, Aleppo pepper, herbs, zaatar crisps
 Coal grilled octopus, chopped muhammara, fried potato, whipped roe

FROM THE COAL GRILL AND WOODFIRE OVEN

Carob glazed lamb shoulder, mujadara, crispy onion, rose petals
 OR
 Cape Grim beef short rib 500g, local heirloom carrots, toum bearnaise

Fried cauliflower, wood roasted grapes, ras el hanout, smoked almond crumb

DESSERT

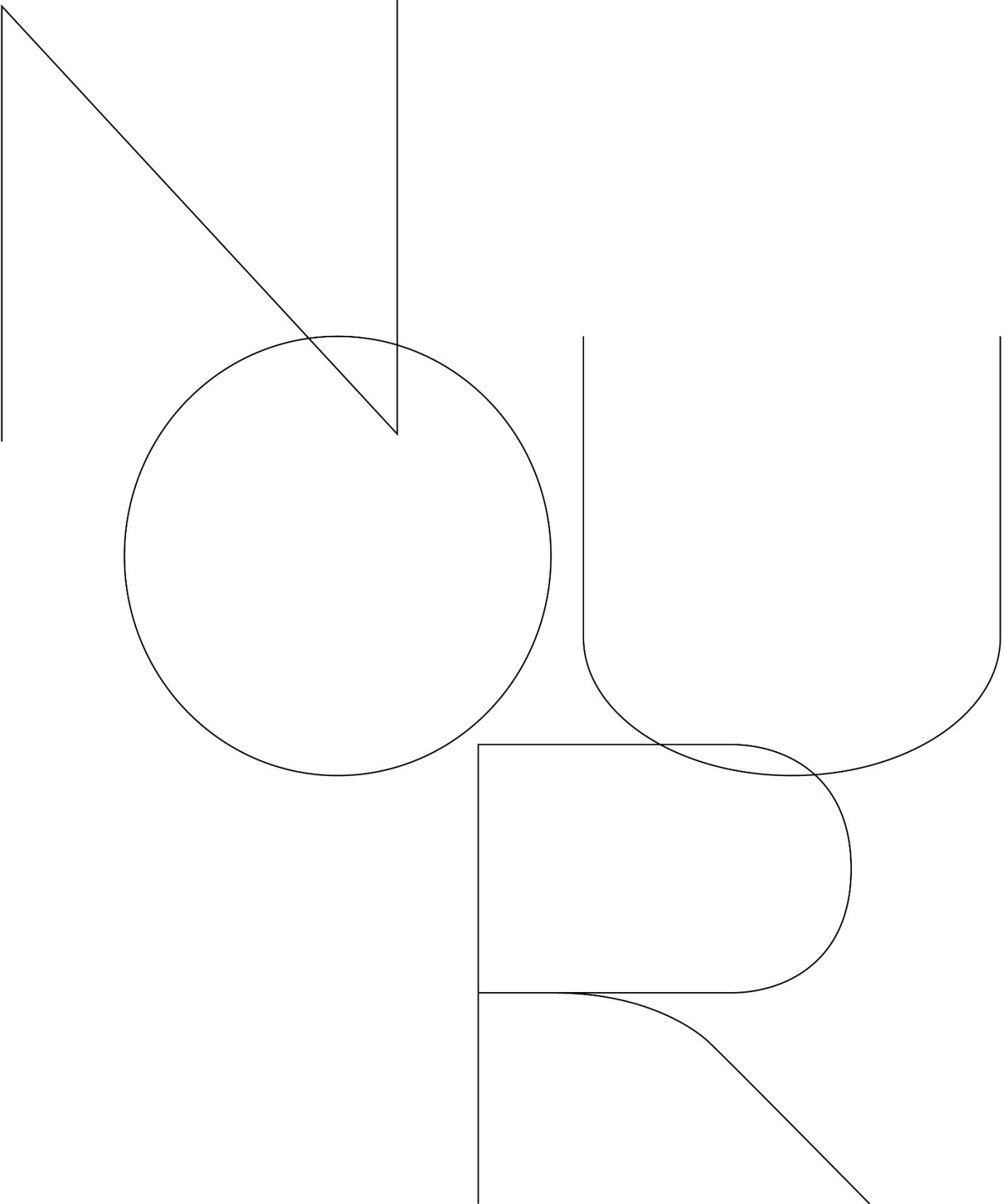
Chocolate parfait, burnt tahini, Iranian fig, whey caramel

PAUL FARAG

Executive Chef

grade ingredients on offer.

The ethos behind Nour is to take classic Middle Eastern dishes and retell their age-old story through modern cooking techniques, using fresh, seasonal Australian produce. As per the Middle Eastern tradition, our menu centers around abundant feasts with dishes shared between family, friends and passing guests. Our passion for this cuisine demands we process our breads, meats and cheeses in-house ensuring essential core flavors are achieved. We have close relationships with all our local suppliers and work with them to hand pick the highest



نور

NOUR