

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

نور

## SOURDOUGH MANOUSHE COOKED TO ORDER IN THE WOOD OVEN

Basturma, confit onions, pine nuts and goat's curd	20
Spiced sujuk and stretched curds	19
Labnah and zaatar	16
Handmade shanklish, charred dill cucumbers, flatbread	17
Bekaa chicken wings, harissa emulsion, rose petals	18
Scampi bun, green mango amba bernaïse, cabbage	17
Falafel crumpet, tahini, pickled onion, soft boiled egg, parsley	14
Green ful medames bread, avocado, soft poached egg, malawach	20
Smoked ocean trout menemen, Turkish scrambled eggs with tomato, breakfast peppers, saj	27
Baalbek fried eggs, lamb awarma, tahini yoghurt, smoked almond crumb	25
King prawn fattah, kabsa spice, nuts, burnt butter	26
Spiced lamb rump, freekah, lebanese olive	49
Line caught baby snapper "samke harra", chilli, tahini, succulents	49
Mujaddara, aged rice with lentils, crispy onion and lemon	19
Fried cauliflower, roasted grapes, smoked almond crumbs, ras el hanout, smoked labne	22
Fattoush, tomatoes, summer purslane, watermelon radish, pomegranates	18
Pressed watermelon, pistachio cream, berries, mastic booza	18
Woodfired coconut basbousa, fenugreek custard	20

## BANQUET 1

45PP

Choice of manoush cooked to order in the wood oven

King prawn fattah, kabsa spice, nuts, butter

Baalbek fried eggs, lamb awarma, tahini yoghurt, smoked almond crumb, flatbread

Pressed watermelon, pistachio cream, berries, mastic booza

## BANQUET 2

69PP

Bekaa chicken wings, harissa emulsion, rose petals

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

King prawn fattah, kabsa spice, nuts, burnt butter

Carob glazed lamb shoulder, mujaddara, crispy onion

Fattoush, tomatoes, summer purslane, watermelon radish, pomegranates

Pressed watermelon, pistachio cream, berries, mastic booza

## THE BOTTOMLESS *90 minutes with a set menu*

ROSÉ OR ALMAZA BEER

39

BOTTOMLESS COCKTAILS

49

Espresso martini

Vodka, Kahlua, espresso coffee

Persian spritz

Persian lime, elderflower, cucumber, topped with sparkling wine

Aperol spritz

Aperol, sparkling wine, topped with soda

## BRUNCH COCKTAILS

Lichee

19

Ketel One vodka, lychee and pama liqueur, pomegranate juice, rose water

House bloody mary

19

Ketel One Vodka, spiced tomato juice, sumac, citrus

Blossom pipe

20

Ketel One Citron, Aperol, cardamom pineapple, agave, blossom orange

Smoked mary

20

Tanqueray gin, smoked tomato juice, citrus, pickles

Saffron

19

Aperol, Disaronno amaretto, Montenegro, fresh orange, saffron, citrus

Espresso martini

22

Ketel One vodka, Kahlua, espresso, cinnamon dust

Seasonal negroni

19

Iranian berries infused Tanqueray gin, vermouth blend, Campari

Alfilfil

20

Fennel & chilli infused Espolon tequila, Massenez apple, fresh lime, fennel, granny smith juice

## SHARING TEA POTS

Ketel One vodka

39

Fresh watermelon juice, elderflower, jallab, cucumber, fresh mint, camellia sinensis, hibiscus and rose infuse.

Tanqueray gin

36

Lemon myrtle, nettle leaf, peppermint, thyme, liquorice infuse



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 grade ingredients on offer.

