

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

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
Freshly shucked Tasmanian Pacific oyster, rose mignonette	5ea
Beetroot, sheep's curd, pomegranate dressing, flatbread	21
Sumac cured ocean trout, pickled cucumber, cacik	22
Bekaa chicken wings, harissa emulsion, rose petals	18
Duck bits shawarma sandwich, potato bread, pickled cabbage	16
Falafel crumpet, tahini, pickled onion, soft boiled egg, parsley	14
Green ful medames, avocado, soft poached egg, malawach	20
Smoked eggplant & prawn menemen, tomato, breakfast peppers, saj	24
Baalbek fried eggs, lamb awarma, tahini yoghurt, smoked almond crumb	25
Eggplant fatteh, chickpeas, nuts, burnt butter	25
Grilled lamb rump, freekah & currant salata, Lebanese olive	49
Grilled Pink Snapper "samke harra", chilli, tahini	49
Fried cauliflower, roasted grapes, smoked almond crumbs, ras el hanout, smoked labneh	22
Fattoush, tomatoes, summer purslane, watermelon radish, pomegranates	18
Pressed watermelon, pistachio cream, berries, mastic booza	18
Woodfired coconut basbousa, fenugreek custard	20
White polenta "halawet el jibn", cherries, candied pine nuts	16
Chocolate parfait, burnt tahini, Iranian fig, whey caramel	16
Pistachio mafroukeh, soured apricot amardine, ashta cream	18

BANQUET 1 45PP

Choice of manoush cooked to order in the wood oven

Eggplant fatteh, chickpeas, nuts, burnt 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

Eggplant fatteh, chickpeas, nuts, burnt butter

Grilled 'S_ T dj_ bl XWYSZ & currant salata LWS' WAWa thW

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 21 Vodka, lichee liquor, pama liqueur, Cranberry and pomegranate juice, lychee juice and rose petals	House bloody mary 19 Vodka, Spiced tomato juice, sumac, citrus
Blossom pipe 20 Vodka, Aperol, lemon, pineapple, agave	Lemonade martini 22 Gin, Yellow chartreuse, St Germain Elderflower liqueur, Homemade Persian lime infusion
Saffran 20 Aperol, Disaronno amaretto, Montenegro, fresh orange, citrus	Espresso martini 22 Vodka, Kahlua, espresso, cinnamon dust
Seasonal negroni 20 Iranian berries infused gin, vermouth blend, Campari	Alfilfil 21 Fennel & chilli infused Espolon tequila, Massenez apple, fresh lime, fennel, granny smith juice

SHARING TEA POTS

Vodka Tea Pot 39 Fresh watermelon juice, elderflower, jallab, cucumber, fresh mint, camellia sinensis, hibiscus and rose infuse.	Gin Tea Pot 36 Lemon myrtle, nettle leaf, peppermint, thyme, liquorice infuse
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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.

