

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 Sydney Rock 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	18
Duck bits, potato bread, pickled cabbage	16
Falafel crumpet, tahini, pickled onion, soft boiled egg, parsley	14
Green ful medames, avocado, soft poached egg, malawach	26
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, chilli, molokhia "Egyptian spinach"	49
Fried cauliflower, roasted grapes, smoked almond crumbs ras el hanout, smoked labneh	22
Fattoush, tomatoes, parsley, watermelon radish, pomegranates	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
Strawberry and Arak granita, yoghurt curd, sesame barazek	16

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
 Strawberry and Arak granita, yoghurt curd, sesame barazek

BANQUET 2 69PP

Bekaa chicken wings, harissa emulsion
 Falafel crumpet, tahini, pickled onion, soft boiled egg, parsley
 Eggplant fatteh, chickpeas, nuts, burnt butter
 Grilled lamb rump, freekah & currant salata, Lebanese olive
 Fattoush, tomatoes, parsley, watermelon radish, pomegranates
 Strawberry and Arak granita, yoghurt curd, sesame barazek

THE BOTTOMLESS 90 minutes with a set menu

ROSÉ OR ALMAZA BEER 39

BOTTOMLESS COCKTAILS 49

Espresso martini Vodka, Tia maria, espresso coffee	Persian spritz Persian lime, elderflower, cucumber, topped with sparkling wine
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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
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Blossom pipe 20 Vodka, Aperol, lemon, pineapple, agave	Lemonade Martini 22 Gin, Yellow chartreuse, St Germain Elderflower liqueur, Homemade Persian lime infusion
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Saffran 20 Aperol, Disaronno amaretto, Montenegro, fresh orange, citrus	Espresso martini 22 Vodka, Tia Maria, espresso, cinnamon dust
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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
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SHARING TEA POTS

Vodka Tea Pot 39
 Fresh watermelon juice, elderflower, jallab, cucumber, fresh mint, camellia sinensis, hibiscus and rose 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.

A handwritten signature in black ink, appearing to read 'Paul Farag'.

PAUL FARAG - Executive Chef