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## BANQUET MENU \$89 PP

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Chemen cured beef basturma, medjool date & vine leaf salata

Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread

Woodfired eggplant, filfil chouma, Aleppo pepper, herbs, zaatar crisp

Yellowfin tuna nayyeh, caramelised kishk, bulgur

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Dibis glazed lamb shoulder, preserved hindbeh, cacik

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

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Chocolate parfait, burnt tahini, Iranian fig, crème fraîche

## PREMIUM BANQUET MENU \$119 PP

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Freshly shucked Sydney rock oysters, rose mignonette

Chicken bits shawarma, tarator, pickled cabbage, yoghurt bread

Grilled Mooloolaba scallop, Arabian xo

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Wood fired eggplant, filfil chouma, Aleppo pepper, herbs, zaatar crisps

Fremantle octopus, chopped muhammara, fried potato, whipped roe

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Grilled Pink Snapper, caramelised tahini, black garlic, finger lime

or

Baharat spiced Cape Grim beef short rib 500g, maghmour, crisp curry leaves

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

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

2020 Elderton 'Golden Semillon' Barossa Valley, South Australia

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BOTTOMLESS (90 MINUTES WITH A SET MENU)

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FRENCH ROSÉ OR ALMAZA BEER \$39PP

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COCKTAILS \$49pp

*includes French Rose and Almaza Beer*

Espresso Martini - Vodka, Tia maria, espresso, coffee

Persian Spritz - Persian lime, elderflower, cucumber, topped with sparkling wine

Aperol Spritz - Aperol, sparkling wine, topped with soda

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PREMIUM SELECTION \$79pp

*includes French Rose, Almaza Beer and cocktails*

Negroni - Gin, Campari, Cinzano

Tommy's Margarita - Tequila, lime juice, agave

NV Prosecco Loggia Dry

*Our banquet style sharing menus have been curated by Executive Chef Paul Farag to encapsulate the flavours of the Middle East in ways that are creative, unique and ultimately delicious.*

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