



Tayim brings the wonderfully rustic flavours of the Middle East to the forefront with a contemporary twist highlighted by the best sustainable produce from around Australia. Chef Ran Kimelfeld brings his wealth of experience and knowledge to present an exciting menu which follows the seasons to excite the senses.

Be'teavon!

## **TAYIM BANQUET MENU**

60 PP

**start with**

marinated olives – spiced nuts – tayim pickles

tayim hummus with house made bread  
tayim felafel – tahini – labne –  
morrocan tomatoes

red snapper with lime, yellow tomatoes, arak, dehydrated yoghurt,  
chilli

**your choice of mains**

grilled rainbow trout, preserved lemon chermoula cream, hazelnut  
dukkah

OR

lamb shoulder with white bean lemon chermoula cream, tahini,  
tatbila, puffed freekeh

**continue with**

tomatoes, cucumber, baby gem, radish,  
pomegranate, feta

and

duck fat potatoes, taramasalata, bottarga, chive

baklava

## **THE TURKISH EXPERIENCE**

Experience a curation of drinks from Turkey 30 PP

Efes Pilsner OR Rose flower spritz,

Sevilen Nativus Narince

Majestik Kalecik Karasi

**SMALL**

|   |     |
|---|-----|
| spiced nuts<br>almonds, cashews, macadamia nuts, spices   | 5   |
| marinated olives<br>assorted olives, extra virgin olive oil, spices, lemon, chilli                  | 4.5 |
| tayim pickles<br>seasonal pickled vegetables  | 4.5 |
| tayim hummus<br>slow cooked chickpeas, house made bread, tayim pickles                              | 16  |
| housemade taramasalata<br>vegetable crudités, pickles, bread  | 16  |
| stuffed lebanese zucchini<br>calasparra rice, morrocan tomatoes, sheep yoghurt, pine nuts           | 18  |
| red snapper<br>lime, yellow tomatoes, arak, dehydrated yoghurt, chilli                              | 22  |
| braised octopus<br>chraimeh sauce, fried bread, herbs   | 22  |
| lamb kofta<br>pine nuts, baharat spices, burnt vegetable zaalouk                                    | 17  |
| tayim plate (for two)<br>falafel, tahini, hummus, moroccan tomatoes, labneh, olives, pickles, bread | 35  |

**LARGE**

|  |    |
|--|----|
| fire roasted eggplant<br>tahini, fermented chilli, kalamata olives, seed crackers                        | 23 |
| grilled yamba prawns<br>house smoked lamb bacon, chilli, harissa, white butter sauce                     | 44 |
| grilled rainbow trout<br>preserved lemon chermoula cream, hazelnut dukkah                                | 40 |
| confit corn fed chicken maryland<br>israeli couscous, grapes, pickled green almonds                      | 36 |
| lamb shoulder<br>white beans, musabbaha, tahini, tatbila, puffed freekeh                                 | 45 |
| wagyu shish kebab<br>tajima wagyu MB +6 (200gm), charred eggplant, roast bull horn pepper and vegetables | 45 |

**GARDEN**

|   |    |
|---|----|
| tomatoes, cucumber, baby gem, radish, pomegranate, feta                               | 15 |
| duck fat potatoes, taramasalata, bottarga, chive                                      | 14 |
| crispy cauliflower, almond tarator, roast almonds, green raisins, pomegranate, chilli | 20 |
| chickpea pancake<br>asparagus, tomatoes, goat's cheese, paprika almonds               | 16 |

