

TAYIM MENU

These are single use menus, designed to ensure our safety.

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2 course meal + side to share 60
3 course meal + side to share 75

ADDITIONAL SNACKS

Fresh falafel with house made tahini +8
Smoked ruby tuna, labne, avocado, chilli +12
Crispy Hawkesbury River calamari, seven spice, yogurttahini, tum, harrisa +17

SMALL (choose from)

Tayim hummus, tahini, shawarma spice mushrooms and tatbila with house made pita bread (vegan)

Crispy eggplant, labne, zaatar, pine nuts, basil oil (vegetarian)

Stuffed cabbage, lamb mince, ras el hanout, bulgur wheat, tomato capsicum sauce, sheep yoghurt

Seafood haraime, mussels, calamari, prawn in spicy north African sauce, fried bread

LARGE (choose from)

Cauliflower, almond tarator, roast almonds, green raisins, pomegranate, chili

18 hours lamb shoulder on the bone, white bean masabacha, tahini, tatbila, puffed freekeh

Tajima Wagyu beef cheek MBS 6+, burnt eggplant puree, confit lebanese zucchini

Ocean trout fillet, chermoula cream, hazelnut dukkah, sumac

SIDE DISH (select one to share between two)

Israeli salad, tomatoes, cucumber, baby gem, radish, pomegranate, feta (vegan option available)

Baby potatoes, zaatar, olive oil, labne (vegan option available)

DESSERT (choose from)

Coconut malabi, pomegranate syrup, salted peanuts (vegan)

Baked goat and ricotta cheesecake, kataifi, poached rhubarb, saffron

House made baklava, pistachio ice cream

*Please note, that Accor Plus discounts cannot be applied on these set offers. We offer a complimentary cocktail on arrival for Accor Plus members (maximum 2 per card). Select from our Ruby Negroni, French Martini & the Dark and Stormy. No further discounts apply on any offers or packages.