



***Shalom ubracha***

Tayim fuses Middle Eastern cuisine with sustainable Australian produce. The menu, curated by Head Chef Leron Ben Avraham, showcases the region's dishes – focusing on bold, exotic share plates.

The menu has been designed to be shared around the table, as is the custom for the Levantine.

## **Nish Nush - Snacks**

Harissa pickles (gf,v)	8
Warm marinated olives, w' cured lemon (gf,v)	8
Chilli trio - Shifka, green confit, fresh cayenne (gf,v)	6
Pita bread (2) (v)	7
Hummus w' msabbaha, zhoug (gf,v)	12
Babaganoush w' tatbila (gf,v)	12
Smoked Moroccan carrot dip w' Aleppo pepper (gf,v)	12



## **T'salahot K'tanot - Small Plates**

Za'atar frena bread, w' confit garlic, harissa pickles (v)	11
Cauliflower chips w' Sweet harissa, natural yoghurt (vg)	17
Grilled haloumi w' guava sauce, dukkah (gf,vg)	19
Kingfish carpaccio w' labneh, pistachio, ginger (gf)	25
Lamb Arais w' zhoug, tomato salsa, amba (df)	29
Fish cigar w' cardamon & dried apricot sauce, silan, pistachio (df)	22
Falafel plate w' hummus, sauerkraut, zhoug, pita (gfo,v)	25

**Me H'aesh - From The Fire**

Chicken hearts w' tomato salsa, amba, laffa (gfo,df)	24
Lamb kofta w' mashwia, tahini, shifka, laffa (gfo, df)	34
Chicken shawarma skewer w' tatbila (gf,df)	36
Red Snapper fillet w' parsnip puree, chermoula carrot, spinach (gf)	44
Beef cheek tagine w' Jerusalem artichoke, apricot, anise (gf,df)	44

**Tari Me H'a Shuk - Fresh From The Market**

Chat potatoes w' harissa, toum, parsley (gfo,v)	13
Salanova & nectarine salad w' cashew, coriander, shallots (gf,v)	12
Roasted pumpkin w' feta, dukkah	14
Baked eggplant w' matbukha, chimichurri (gf,v)	15

**Metukim - Something Sweet**

Rosewater malabi w' coconut, almonds, raspberry syrup (gf,v)	16
Ricotta knafeh w' cardamom syrup, Syrian pistachios	19
Silan basbousa w' orange segment, yoghurt icecream	18

## Just for Kids

Panko crumbed schnitzel w' chips, tomato sauce

16



**אין שמחה בלי אוכל ושתייה**

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