



TAYIM

*Shalom uvracha*

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 |
| 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**

|   |    |
|---|----|
| 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 & carambola salad w' almond, 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**

***There can be no joy without food and drink***

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H8758-FB@ACCOR.COM or call +61 2 8220 9999

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