

TAYIM

RESTAURANT & BAR

M E N U



Shalom ubracha

Tayim pays homage to Middle Eastern cuisine with a menu designed to share, as is custom of the region. Showcasing the region's dishes – focusing on bold, exotic share plates, with the use of sustainable Australian produce.

Head Chef
Leron Ben Avraham

NISH NUSH SNACKS

	Harrisa Pickles (gf, vg)	\$ 9
	Warm Marinated Olives w' cured lemon (gf, vg)	\$ 9
	Chill Trio Shifka, green confit, fresh cayenne (gf, vg)	\$ 7
	Pita Bread (2) (vg)	\$ 9
♡	Hummus w' msabbaha, zhoug (gf, vg)	\$ 15
	Babaganoush w' tatbila (gf, vg)	\$ 15
	Smoked Moroccan Carrot Dip w' Aleppo pepper (gf, vg)	\$ 15



T'SALAHOT K'TANOT SMALL PLATES

	Za'atar Frena Bread w' confit garlic, harissa pickles (vg)	\$ 12
	Roasted Cauliflower w' spicy chimichurri, caramelised fennel, crispy chickpeas (vg, gf)	\$ 21
	Grilled Haloumi w' apricot sauce, dukkah (gf, v)	\$ 24
	Kingfish Carpaccio w' labneh, pistachio, ginger (gf)	\$ 29
	Fish Cigar w' cardamon & dried apricot sauce, silan, pistachio (df)	\$ 26
♡	Falafel Plate w' hummus, sauerkraut, zhoug, pita (gfo, vg)	\$ 28

✱ signature dish ♡ savta's (grandma) recipe

v = vegetarian | vg = vegan | gf = gluten free | df = dairy free | o = option available on request

ME H'AESH FROM THE FIRE

	Chicken Shawarma w' tatbila (gf, df)	\$ 39
♡	Lamb Kofta w' mashwia, tahini, shifka, zhoug, pita (gfo, df)	\$ 43
	Red Snapper Fillet w' parsnip puree, chermoula carrot, spinach (gf) *sustainable	\$ 48
	Short Rib Tagine w' Jerusalem artichoke, apricot, anise (gf, df)	\$ 59

TARI ME H'A SHUK FRESH FROM THE MARKET

	Chat Potatoes w' harissa, toum, parsley (gfo, vg)	\$ 16
	Salanova & Nectarine Salad w' almond, coriander, shallots (gf, vg)	\$ 15
	Roasted Pumpkin w' feta, dukkah (gf, v)	\$ 17
	Baked Eggplant w' matbukha, chimichurri (gf, vg)	\$ 18

METUKIM SOMETHING SWEET

	Rosewater Malabi w' coconut, almonds, raspberry syrup (v,gf)	\$ 18
✕	Knafeh Tart w' berries, cardamon syrup, Syrian pistachios (v)	\$ 21
	Basbousa Cake w' silan yoghurt, walnuts, orange zest (v)	\$ 21

✕ signature dish ♡ savta's (grandma) recipe

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JUST FOR KIDS

Panko Crumbed Schnitzel w' chips & tomato sauce

\$ 16

✧ signature dish

Knafeh - this decadent dessert has been a part of a long culinary tradition in Türkiye and Egypt, and it is listed as one of Egypt's national dishes.

♡ savta's (grandma) recipe

Zhoug - a spicy coriander sauce originating in Yemeni cuisine dishes. The original recipe from Leron's grandmother, this sauce can be found throughout the menu.



אין שמחה בלי
אוכל ושתייה

There can be no joy
without food and drink

MOED KATAN

Please note, there is a 1.4% credit card surcharge added with all card payments

A surcharge of 15% applies on Sunday and all public holidays

A surcharge of 10% will be applied on payment for groups of 10 or more.

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