



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

marinated olives – spiced nuts – tayim pickles

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

pulled goat meat cigar, ras el hanout, manchego, herb tahini

grilled rainbow trout, preserved lemon chermoula cream, hazelnut dukkah

OR

lamb shoulder with white bean musabbaha, tahini, tatbila, puffed freekeh

tomatoes, cucumber, baby jam, radish,
pomegranate, feta

and

double cooked baby kiplfers, zaatar salt, herb aoli

baklava

Please note all credit card transactions attract 1.3% surcharge, and public holiday's attract a 15% surcharge on top of the final bill. Tayim allows for four Accor Plus discounts per day. Guests must have a reservation and have mentioned their membership status in order to claim the discount. Offers not valid with Tayim's banquet menu or the Rib Eye.

SMALL

spiced nuts almonds, cashews, macadamia nuts, spices	5
marinated olives assorted olives, EV olive oil, spices, lemon, chilli	4.5
tayim pickles seasonal pickled vegetables	4.5
tayim hummus slow cooked chickpeas, house made bread, tayim pickles	16
stuffed lebanese zucchini, calasparra rice, morrocan tomatoes, sheep yoghurt, pine nuts	18
smoked tuna tahini, ruby grapefruit, coriander, chilli	24
braised octopus chraime sauce, chickpea pancake, herbs	22
pulled goat cigar ras el hanout spices, manchego, herb tahini	19
lamb kofta pine nuts, baharat spices, burnt vegetable zaalouk	15
tayim plate (for two) felafel, tahini, hummus, moroccan tomatoes, labneh, olives, pickles, bread	32

LARGE

fire roasted eggplant tahini, fermented chilli, kalamata olives, seed crackers	23
grilled yamba prawns house smoked lamb bacon, chilli, harissa, white butter sauce	42
grilled rainbow trout preserved lemon chermoula cream, hazelnut dukkah	40
corn fed chicken leg confit spiced lentils, jersulem artichoke, quince, jus	36
lamb shoulder with white bean musabbaha white beans, tahini, tatbila, puffed freekeh	45
wagyu shish kebab tajima wagyu MB +6 (200gm), charred eggplant, roast bull horn pepper and vegetables	41

GARDEN

tomatoes, cucumber, baby jam, radish, pomegranate, feta	15
seasonal greens, filfel chuma, fetta, paprika, almonds, puffed quinoa	16
double cooked baby kiplfers, zaatar salt, herb aoli	14
crispy cauliflower, almond tarator, roast almonds, green raisins, pomegranate, chilli	20

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