TAYIM

A modern Levantine dining experience inspired by the rich culinary traditions of the Eastern Mediterranean and Middle East. Centered around fire, flavour and sharing, Tayim invites people to gather around the table.

TAYIM SIGNATURE BREAD

Warm charcoal-fired bread	8ea

DIPS

8 ea
3 | $20
7 | $40

Traditional hummus
Green apple hummus
Cucumber hummus
Old Jordanian za'atar
Minted labneh
Muhammara
Shanklish

TO BEGIN

Pacific oysters, sumac shallot, thyme and lemon dressing (A) 6ea
Smoked lamb kofta, Moroccan tajine, pepper oil 13ea
Amish duck cigar, black sesame dip 14 ea
Batata harra potato dolma, green herbs, chilli threads 12ea
Charred BBQ octopus, melted potato, citrus dressing, sea salt (A) 16ea

TO SHARE

Chargrilled baba ghanouj, tomato harissa, sweet sesame molasses, mint 22
Beef kibbeh nayyeh, filfil oil, burghul, crisp 36
Wagyu beef hummus, herb oil 30
Roasted saffron-coated cauliflower, minted labneh, beetroot molasses 23
Queensland lobster tail, muhammara, garlic and coriander oil (A) 39

FROM THE FIRE

Glacier 51 toothfish, sesame leaf, torched pomegranate (I) 69
Twice-cooked cardamom duck with cumin and wild honey reduction 59
Charcoal lamb & chicken skewers 46
Spiced chicken breast, moghrabieh pearls, baharat 42
Black Angus MB5 scotch fillet 300g, silky Levantine butter 73

TO ACCOMPANY

Scalloped buttered harissa potatoes 16
Charred makali, shanklish, sesame 24
Tayim salad: baked feta cheese salad, ground Lebanese herbs, fresh vegetables 16

TO SAVOUR

Warm Künefe, blossom cheese melt, sugar syrup, pistachio 22
Figs and date malaby, rosewater, strawberry khoshaf 21
Halawi chocolate cheesecake, marie base, tahina cream, chocolate sauce 23
Caramelised blossom baklava, tahina crumble, pistachio ice cream 26

Seafood origin: (A) = Australian, (I) = Imported, (M) = Mixed

A 15% surcharge applies on Sundays and public holidays. Groups of 8 or more incur a 10% service charge