



Experience Tayim's flavours inspired by the Middle East crafted using the very best of local Australian produce. Delight in unique flavours carefully prepared by Executive Chef Ran Kimelfeld in the comforts of your Harbour Rocks Hotel room.

Available from 5pm-9pm.

ROOM SERVICE MENU

bread	7
house made pita bread, tahini, olives, pickles	
tayim hummus	16
slow cooked chickpeas, house made bread, tayim pickles	
fresh falafel	12
with homemade tahini and pickles	
stuffed lebanese zucchini	25
calasparra rice, morrocan tomatoes, sheep yoghurt, pine nuts	
lamb kofta	20
pine nuts, baharat spices, burnt vegetable zaalouk served with beer battered chips	
fire roasted eggplant	26
tahini, fermented chilli, kalamata olives, seed crackers served with house made pita bread	
grilled rainbow trout	45
preserved lemon chermoula cream, hazelnut dukkah served with frisee heirloom tomato salad	
confit corn fed chicken maryland	36
israeli couscous, grapes, pickled green almonds	
200g tajima wagyu flat iron steak	46
burned eggplant puree, duck fat potatoes	

SIDES

tomatoes, cucumber, baby gem, radish, pomegranate, feta	15
duck fat potatoes, taramasalata, bottarga, chive	14
crispy cauliflower, almond tarator, roast almonds, green raisins, pomegranate, chilli	20

DESSERT

coconut mahlabi	16
summer fruits, pomegranate syrup, peanuts, coconut	

* There is a \$5 tray charge for room service orders.