

TAFRIT - MENU

COOKED SOUS-VIDE & SUPER TENDER

O`PH - CHICKEN

Moroccan Chicken Steak

Israeli couscous, slaw, tahini dressing 19

Chicken Shawarma

saffron rice, salad 22

BASSAR - MEAT

Eye Fillet

handmade kipfler potato chips,
coleslaw, truffle splash 24 (gf)

12hrs Kangaroo Loin

labneh, tamari almond, garlic chips, herbs 19 (gf)

36hrs Tea Smoked Brisket

house-made mixed pickles, pita, tahini 24

Duck Pancakes

cucumber, shallot and plum sauce 23

6hrs Beef Ragout

crushed potatoes, caramelised onion,
salad 20

72hrs Pork Belly

cabbage slow, pomegranate jus 25

SHIPOODIM - SKEWERS

Mixed Skewers

3 chicken & 3 beef 25

Chicken Skewers 18

Lamb Skewers 23

Beef Skewers 20

NIGOOVIM - HUMMUS

Beef 12

Classic 8

Chicken 12

PEROT-YUM - SEAFOOD

Salt & Pepper Squid

mint, garlic chips, lime chilli dressing 19

Almond Crush Seared Scallops (6pcs)

pickled onion petals, apple,
cucumber ribbons, citrus chilli emulsion 22 (gf)

GVINA - CHEESE

Melted Raclette

oozy cheese, cured meat, potato,
house made pickles 20 (gf)

Grilled Halloumi Cheese

tomato relish, lemon wedge 18 (gf,v)

YERAKOT - VEGETABLES

Vegetable Tagine

saffron rice, salad 14 (gf,v)

Spicy Lemon Cauliflower

middle eastern spices 17 (gf,v)

Fattoush Salad

lettuce, cucumber, za'atar croutons,
tomatoes, garlic chips, radish, spanish onion,
lemon dressing 13 (gf,v)

HATIFIM - SNACKS

Cheese Toastie 8 (v)

Chips/Cheesy Chips 8/10 (v)

Mixed Dips & Pickles 13 (v)

Lebanese Olives 4 (gf,v)

Golden Falafel w' Tahini Dip 8 (gf,v)

Mushroom, Labneh & Truffle Arancini 6pcs \$12










Crispy Cauliflower Bites 10 (v)

Truffle Pizza 13 (v)

Chicken Pizza 15 (v)

Duck Pizza 16

Our philosophy is simple
 sharing our passion of cheese with as many people as possible.

Cheese Name	Origin	Type	Animal
Abadesa		Semi Hard	
Whisky		Semi Hard	
Brie		White Mould	
Trippel Cream - Brie		White Mould	
Beaufort		Semi Hard	
Comté		Semi Hard	
La peral		Blue Vein	
Gorgonzola		Blue Vein	
Handmade Labne		Soft	
Iberico		Semi Hard	
Manchego DOP 12 months		Semi Hard	
Murcia al Vino		Washed Rind	
Aged cheddar		Semi Hard	
Queso de Cabra		Hard	
Red Leicester		Semi Hard	
Raclette		Washed Rind	
Roquefort		Blue Vein	
Truffle Manchego		Semi Hard	
Truffle Mature cheddar		Semi Hard	
Walnut Cheese		Semi Hard	
Za'atar Goat		Soft	

Our Recommendation for Cheese & Wine Pairing

Three Cheeses

Brie, Murcia al Vino, Za'atar Chèvre
 Wine: 2015 Wild Duck – Shiraz Malbec +15

Four Cheeses:

Triple Cream Brie, Abadesa, Truffle Manchengo, La Peral
 Wine: 2013 Israeli Mt Hermon – Bordeaux Blend +16