

CHILL OUT

GOLDSTAR (ISRAEL) 8
LITTLE CREATURES BRIGHT ALE 8
2 BROTHERS TAXI 8
MOUNTAIN GOAT PALE ALE 8
STONE & WOOD PACIFIC ALE 8
PERONI 8
CORONA 8
CASCADE LIGHT 7.5
2 BROTHERS APPLE / PEAR CIDER 8

SPIRITS

ELITE ARAK (ISRAEL) 8
GREY GOOSE VODKA 8
CHIVAS REGAL 8
JOHNNIE WALKER BLACK LABEL 8
TANQUERAY/BOMBAY SAPPHIRE GIN 8
ADD MIXER 2

TAVLIN HOUSE WINE

TAVLIN SAUVIGNON BLANC 8 / 32
TAVLIN RESERVE SHIRAZ Clare Valley 8 / 32
TAVLIN SPARKLING NV CUVEE BRUT 30

WHITE

OYSTER BAY SAUVIGNON BLANC Marlborough NZ 8 / 32
FRENCH ROSE Syrah Grenache 9 / 34
SIDE GATE ORGANIC RIESLING Clare Valley SA 9 / 34
SUMMER POPPY PINOT GRIS Marlborough NZ 8 / 32
SIDE GATE RESERVE PINOT GRIGIO Adelaide Hills SA 8 / 32

RED

TALTARNI SANGIOVESE Moonambel VIC 9 / 34
KANGARILLA HILL PINOT NOIR Adelaide Hills SA 9 / 34
SIDE GATE RESERVE SHIRAZ Clare Valley SA 9 / 34

THIRSTY ?

SPARKLING / STILL WATER 3.5 / 7.5

LIMONANA

Old fashioned lemonade with fresh mint
4.5 glass / 12 jug

SOFT DRINKS 3

ISRAELI DRINKS

Grape juice / Malt beer 4

FLAVOURED SAN PELLEGRINO 4

NANA TEA

Fresh mint tea 4

CAFE BOTZ

Turkish coffee two ways, with
or without cardamom 3.5

COFFEE / DECAF / CHAI / HOT CHOCOLATE / TEA 4

SOY +50c

MUG +50c

MATOK (Sweets)

CHOCOLATE AND HAZELNUT MOUSSE

Home made, creamy and delicious 9.9

TURKISH DELIGHT ICE CREAM

Three scoops 9.9

TRIO OF SORBET **DF**

Mango, lemon and raspberry 9.9

ISRAELI HALVA **DF GF**

One slice 2

MALABI

Rosewater custard served with rose
syrup and pistachios 9.9

PERSIAN PISTACHIO ICE CREAM

Three scoops 9.9

BAKLAVA

Two pieces 5

TURKISH DELIGHT **DF GF**

Two slices 4

DF DAIRY FREE

GF GLUTEN FREE



Tavlin תבלין

Noun (Hebrew) : Spice

SALATIM (salads and dips) GF V

Three choices and a laffa 15

Six choices and two laffas 25

Laffa/GF bread 4

Dips - Hummus, Baba Ganoush, Tahini, Turkish harissa

Salads - Moroccan carrot, Fried eggplant, Corn

All dips are made on site with the freshest of ingredients, our laffa bread is home-made.

AL HA'ESH (meat/fish)

One skewer per serve

GRILLED CHICKEN SKEWER GF

Marinated for over 24 hours in Tavlin's authentic Syrian seasoning 8

GRILLED CHICKEN LIVER SKEWER GF

Fresh liver, best eaten medium-well 8

GRILLED BEEF TENDERLOIN SKEWER GF

Grain fed Black Angus beef from South Gippsland 8.5

GRILLED LAMB SKEWER GF

Prime lamb from select farms in Western Australia 9

GRILLED KOFTA SKEWER GF

Freshly minced veal and lamb from select farms in Western Australia 8

GRILLED SALMON SKEWER GF

Fresh Tasmanian Salmon 9.5

CHICKEN SCHNITZEL

Two pieces of juicy chicken breast in Tavlin's famous crumbs 11.9



Vegetarian



Gluten Free

Please note there is a processing fee of

1.5% for all credit cards

Prices subject to change without notice.

MEZZE (small plates)

ISRAELI OLIVES AND PICKLED CUCUMBERS 6 GF V

6 FALAFEL BALLS WITH GREEN TAHINI GF V

Crispy chickpea and herb patties served with green tahini sauce 8

Additional falafel 1.5

LAMB AND PINE NUT KIBBEH (3 per serve)

Homemade finely ground cracked wheat and spices stuffed with prime lamb, pine nuts and onion 9

Additional kibbeh 3

PUMPKIN SPINACH AND FETTA KIBBEH (3 per serve) V

Homemade spiced pumpkin and spinach with fetta cheese 9

Additional kibbeh 3

MOROCCAN BEEF CIGARS (3 per serve)

Homemade delicately spiced minced beef and onions, wrapped in fine pastry served on green tahini 10.5

Additional cigar 3.5

FRIED CAULIFLOWER GF V

Cauliflower florets fried in egg batter 9

SAUTÉED MUSHROOMS AND ONIONS 10 GF V

HUMMUS FOUR WAYS

THE ORIGINAL GF V

Topped with tahini, whole chickpeas and olive oil 12.9

GET FUL GF V

Topped with slow cooked and crushed fava beans 14.9

MUSHROOM GF V

Topped with sautéed mushrooms and onion 14.9

BASAR GF

Topped with home-made minced veal, lamb and pine nuts 16.5

MESIBAH

Party time! Let the chef feed you.

Banquet for the entire table, minimum of two people*

A selection of the tastes and flavours of Tavlin

TWO COURSE 42 per person

Entrée – salads, dips, laffa bread, falafel, cigars and fried cauliflower

Main – selection of meats from the grill, chips, rice of the day and Israeli salad

THREE COURSE 49 per person

As above plus a hot drink and selection of our famous home-made desserts

*Kids (aged 10 and under) 20 per child

*Vegetarian & GF options available.

GREENERY AND SIDES

ISRAELI SALAD GF V

Freshly chopped tomato, cucumber and lettuce, dressed with olive oil and fresh lemon juice 8 / 12

TABOULI SALAD GF V

Fresh chopped parsley, tomato, chickpeas and spring onion, dressed with olive oil and lemon juice 8 / 12

RED SLAW GF V

Fresh red cabbage marinated in lemon vinaigrette 8 / 12

WHITE SLAW 8 / 12 GF V

Fresh white cabbage marinated in lemon vinaigrette 8 / 12

RICE OF THE DAY V

Ask your waiter 8

CHIPS V

Served with Tavlin's special seasoning 5 / 9