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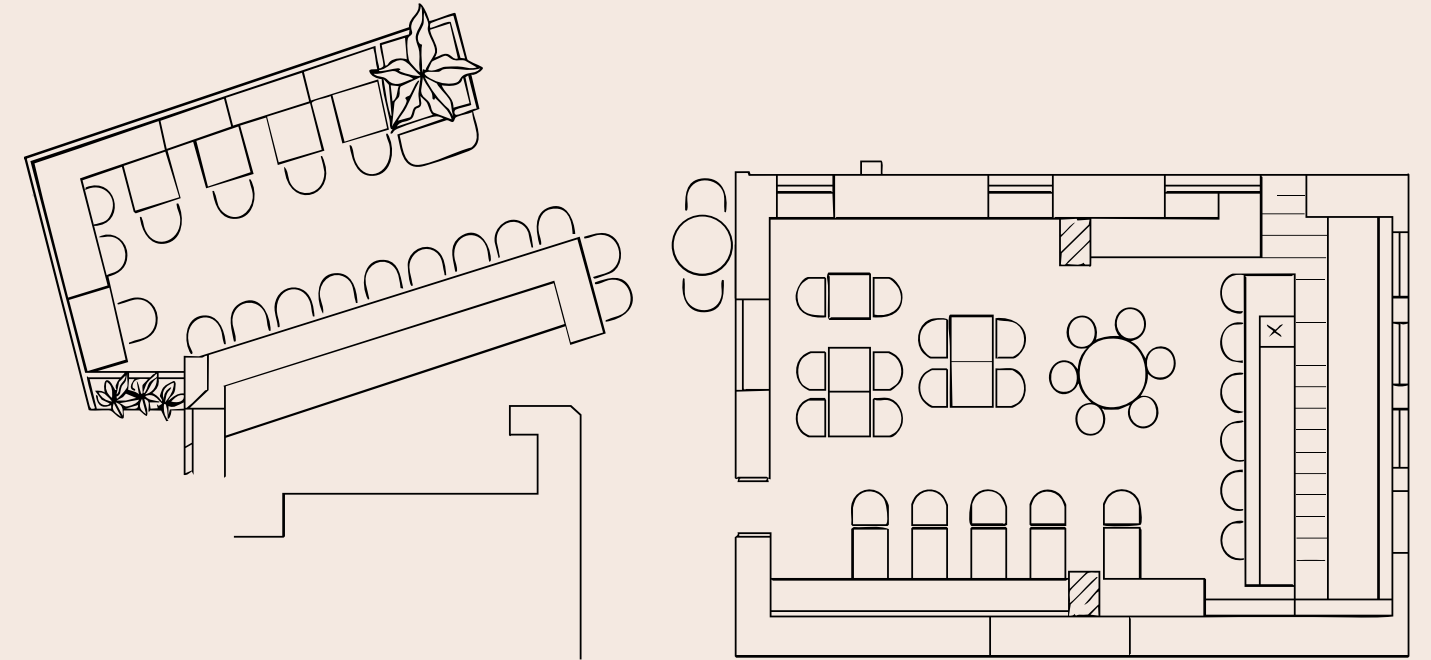


TUCKED AWAY IN A STUNNING HERITAGE-LISTED SPACE IN THE HEART OF SURRY HILLS, SHAFFA OFFERS A TRULY UNIQUE SETTING FOR YOUR NEXT EVENT. WHETHER YOU'RE PLANNING AN INTIMATE GATHERING, A LIVELY CELEBRATION, OR A CORPORATE FUNCTION WITH A TWIST, OUR WARM, ATMOSPHERIC VENUE IS DESIGNED TO IMPRESS.

Available for full venue hire or private room bookings, SHAFFA combines vibrant Middle Eastern-inspired food, attentive service, and an unforgettable ambience.



OUR VENUE



THE EXCLUSIVE HIRE OF SHAFFA GIVES YOU PRIVATE ACCESS TO THE VENUE AND A COMPLETELY IMMERSIVE DINING EXPERIENCE. WHETHER YOU'RE PLANNING A SEATED LONG-TABLE FEAST OR A LIVELY COCKTAIL-STYLE CELEBRATION, OUR SPACE IS PERFECT FOR INTIMATE AND ATMOSPHERIC EVENTS.

OUR WARM AND ATTENTIVE TEAM WILL BE WITH YOU EVERY STEP OF THE WAY—FROM TAILORING THE IDEAL FOOD AND DRINKS PACKAGE TO ENSURING SEAMLESS SERVICE ON THE DAY. LET US TAKE CARE OF THE DETAILS, SO YOU CAN RELAX AND ENJOY THE FEAST.

AVAILABILITY:

- Monday to Sunday, For Brunch, Lunch or Dinner.

CAPACITY:

- Up to 60 guests.

SEATING CAPACITY

- Up to 50 guests at low dining tables

- Up to 10 guests on bar high seating



MENUS



\$89 CHEF'S SIGNATURE SET MENU

AVAILABLE EVERY DAY FOR DINNER - VEGETARIAN & VEGAN OPTIONS AVAILABLE

Beetroot-Lentil Kibbeh Niyah, Paprika Paste, Pomegranate Molasses, Silan, Shivka-Tatbilah, Cos Lettuce

Ceviche, Tomatoes, Shallots, Chives, Herbs, Lavash

Focaccia, Zaatar, Olive Oil

Burnt Eggplant Labneh, Harissa Oil, Sumac

Tiv-Style Palamida Crudo, Bonito, Salsa Mediterranea, Cherry Tomatoes, Shallots, Chilli, Pistachios

Add On: *Clarence River Prawn, Roasted Garlic Toun, Baharat Spiced Butter \$16 e/a*

Fenugreek-Braised Lamb Shank, Split Pea, Green Olive Tapenade, Preserved Lemon, Parsley

Upgrade Main: *Marinated Black Onyx Flank Steak 300gr, Seasonal Pickled Vegetables, Confit Garlic, Brown Butter – \$6 p/p*

Greens Salad, Mignonette Lettuce, Red Onion, Honey Dressing, Sorrel

Coconut Malabi, White Chocolate & Pistachio Crumb, Saffron-Infused Citrus Syrup

ADD-ONS (PLEASE CHECK OUR A LA CARTE MENU FOR MORE OPTIONS)



\$79 LONG LUNCH SET MENU

AVAILABLE FRI / SAT / SUN 12:00 to 2:30 PM -- VEGETARIAN & VEGAN OPTIONS AVAILABLE

Add on: *Oyster to start with - \$7 e/a Oyster, Chopped Salad "Mignonette" /OR / Oyster, Celery, Caraway, Lemon*

Beetroot-Lentil kibbeh Niyah, Paprika Paste, Pomegranate Molasses, Silan, Shivka-Tatbilah, Cos Lettuce

Focaccia, Masabacha, Tomato, Olive Oil

Burnt Eggplant Labneh, Harissa Oil, Sumac

Caesarea-Style Palamida Crudo, Bonito, Grilled Tomato Salsa, Pistachios, Herbs & Sumac Salad

Turkish Chilli, Whipped Feta, Mashuaya Salad, Parsley Oil, Almonds

Octopus Al Ha'esh, Crispy Potatoes, Sujuk, Pimentón, Crushed Tomatoes, Preserved Lemon, Muhammara

Kipfler Potatoes, Smoked Pimentón, Garlic Confit, Parsley

Knafeh Bite, Kadaifi, Three Cheese, Orange Blossoms Syrup, Pistachios

Turkish Coffee / Moroccan Mint Tea

90 MIN BOTTOMLESS DRINKS PACKAGES

1. Rosé / Goldstar beer \$37pp

2. Rosé / Goldstar beer / Bubbles / Margaritas / Aperol Spritz* \$47pp

**Applicable in March 2026 only.*

ADD-ONS

FOOD:

For your event, you're welcome to add any items from our à la carte menu in advance.

DRINKS:

Champagne on arrival:

NV Delamere Sparkling Cuvee, Pipers River, TAS \$18 per glass

NV Taittinger Cuvee Prestige, Champagne, FR \$28 per glass

Cocktail on arrival: \$20 pp

Carmel Market - Gin, Elderflower Liqueur, Juniper & Coriander Syrup, Lemon

Charred Negroni - Cardamom Infused Gin, Coriander Seeds, Burnt Grapefruit, Peach, Bitters, Sweet Vermouth, Aperol

Spicy Margarita - Chilli & Coriander Infused Tequila, Cointreau, Lime

PERSONALIZATION:

Place Card \$3pp

Custom Designed Menus \$6pp

SHAFFA'S GIFT CARD:

Personalised Gift Voucher



T' S & C' S

PRICING

All quotes include GST and are based on current values. Quotes issued to the client are estimates and although not our preference, may be subject to change.

FINAL NUMBER OF GUESTS

For group bookings of 12 or more, final numbers must be confirmed 7 days in advance. This confirmed number will be the minimum charged on the day, regardless of any no shows. If there are any changes to the number of guests after these deadlines, a no-show fee of \$50 per person will be applied.

DEPOSIT

- Group bookings (non-exclusive hire): To secure your booking, a deposit of \$40 per person is required. For groups of 12 or more, the deposit will be refunded if the booking is cancelled at least 7 days in advance. If the cancellation occurs after these deadlines, the deposit will be forfeited.

FINAL PAYMENT

Final payment will be required on the evening, either paid at the restaurant prior to the event or at the conclusion. We accept cash or card. 1.65% surcharge on credit cards, 2% on Amex. I

SURCHARGES

1.65% surcharge on credit cards, 2% on Amex.
10% surcharge is applied on sundays.
15% surcharge is applied on public holidays.

LICENSING

Shaffa is licensed until 12am Monday to Saturday, and until 10pm on Sundays. We reserve the right to decline entry to our premises to any guest refusing to obey with health and safety regulations. Any guest who is intoxicated or not complying with general health and safety regulations may be asked to leave.

MENU CHANGES

Food and drinks menus are current and subject to change without notice. As we work with seasonal produce and seasonal menus, they are subject to change. Please visit our website for the most up to date menus.

DIETARY REQUIREMENTS

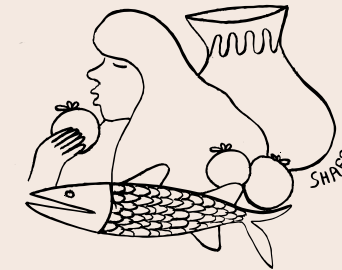
Group bookings must confirm dietary requirements 48 hs prior to the event. We will endeavour to accommodate dietary requirements without altering much the chosen menu.

SERVICE CHARGE FOR GROUP BOOKINGS

For groups of 7 or more, a 10% service charge is added to the final bill which is solely distributed amongst the staff.

DAMAGES

In the event of damages caused to the venue or amenities, the client will be charged a damages fee assessed on the extent of damage caused and costs to repair or replace.



THANK YOU FOR CHOOSING SHAFFA. WE ARE EXCITED TO BE HOSTING YOUR SPECIAL EVENT. AS HOSTS, WE BELIEVE IN BEING GRACIOUS AND ACCOMMODATING. OUR AIM IS TO CRAFT AN OFFERING THAT WILL ENSURE YOUR GUESTS FEEL WELCOMED, COMFORTABLE AND RESPECTED. WE THANK YOU IN ADVANCE.