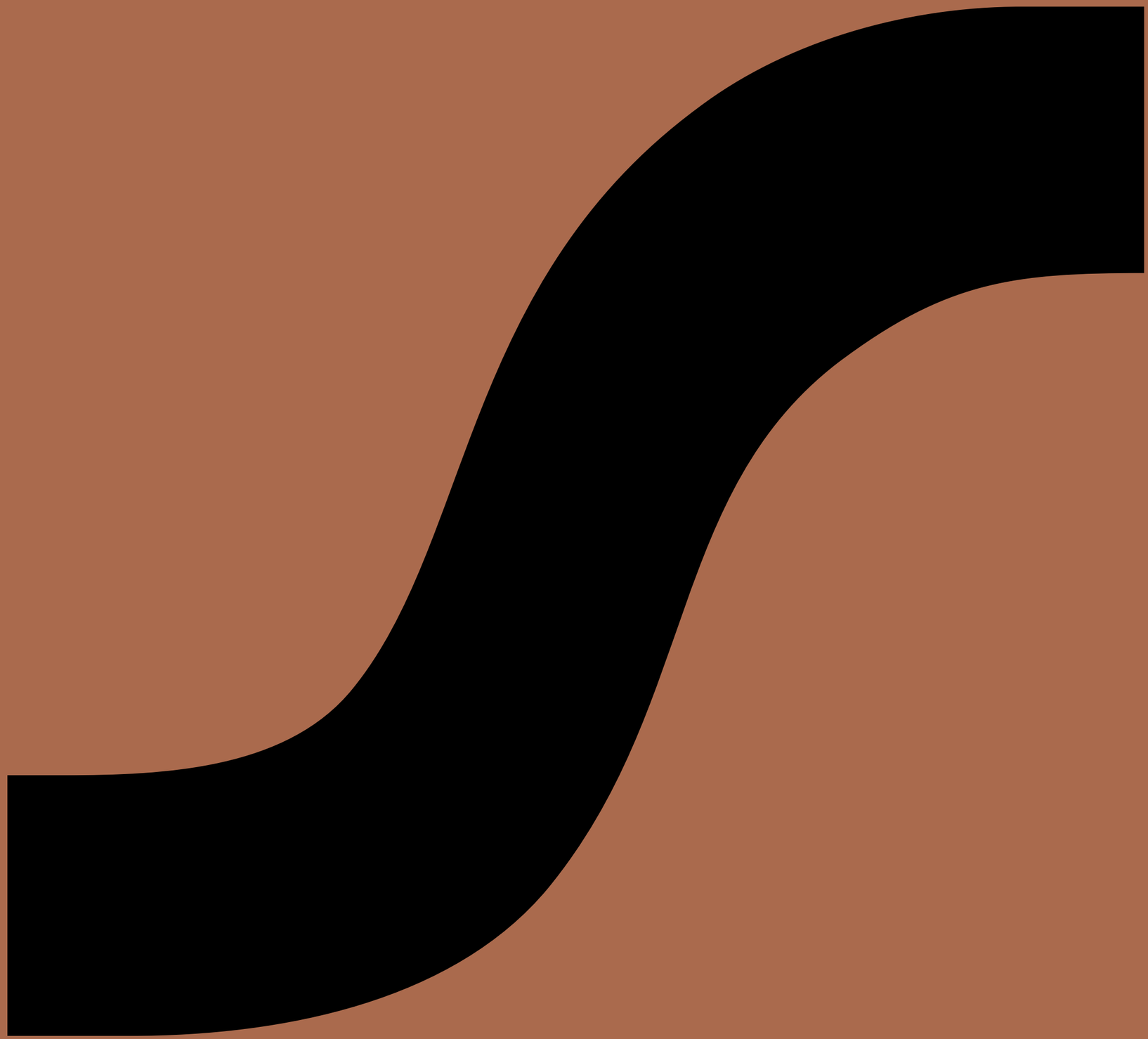

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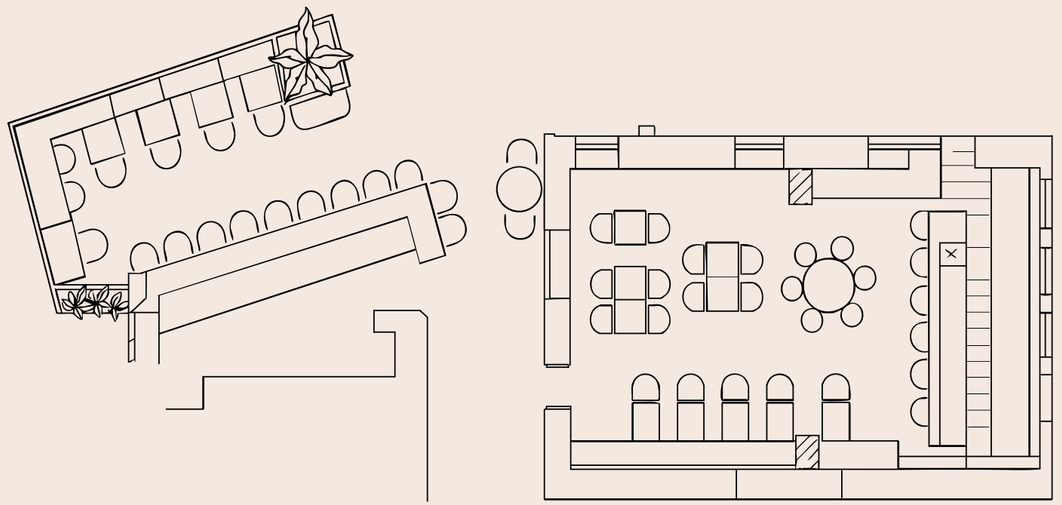
TUCKED AWAY IN A STUNNING HERITAGE-LISTED SPACE IN THE HEART OF SURRY HILLS, SHAFFA OFFERS A TRULY UNIQUE SETTING FOR YOUR NEXT EVENT. WHETHER YOU'RE PLANNING AN INTIMATE GATHERING, A LIVELY CELEBRATION, OR A CORPORATE FUNCTION WITH A TWIST, OUR WARM, ATMOSPHERIC VENUE IS DESIGNED TO IMPRESS.

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

Yellow Pea Kibbeh Niyah, Pomegranate Molasses, Shivka-Tatbilah, Amba, Radicchio

Ceviche, Tomatoes, Shallots, Chives, Herbs, Lavash (A)

Focaccia, Zaatar, Olive Oil

Burnt Eggplant Labneh, Harissa Oil, Sumact

Tlv-Style Palamida Crudo, Bonito, Salsa Mediterranea, Cherry Tomatoes, Shallots, Chilli, Pistachios (A)

Add On: *Clarence River Prawn, Roasted Garlic Toum, Baharat Spiced Butter $13 e/a (A)*

Lamb Shoulder On The Bone, Chermoula, Lamb Jus, Burnt Shallot

Upgrade Main: *Marinated Black Onyx Flank Steak 250gr, Seasonal Pickled Vegetables, Confit Garlic, Brown Butter – $6 p/p*

Fire-Roasted Cabbage, Thyme, Sage, Olive Oil, Cumin

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

Seafood Origin: (A) Australia | (I) Imported | (M) Mixed

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

$79 FRIDAY LUNCH SET MENU

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

Add on: *Oyster to start with*
Oyster, Chopped Salad "Mignonette" (A) $7 e/a
Rockerfeller Oyster, Pomegrante Molasses, Hariss Oil, Pecorino Romano, Brown Butter (A) $8 ea

Yellow Pea Kibbeh Niyah, Pomegranate Molasses, Shivka-Tatbilah, Amba, Radicchio

Focaccia, Masabacha, Tomato, Olive Oil

Burnt Eggplant Labneh, Harissa Oil, Sumac

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

Burnt Pickled Bullhorn Peppers,Preserved-Lemon, Labneh, Parsley Oil

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

Upgrade Main: *Marinated Black Onyx Flank Steak 250gr, Seasonal Pickled Vegetables, Confit Garlic, Brown Butter – $6 p/p*

Kipfler Potatoes, Smoked Pimentón, Garlic Confit, Parsley, Rocket

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

Seafood Origin: (A) Australia | (I) Imported | (M) Mixed

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90 MIN BOTTOMLESS DRINKS PACKAGES

1. Rosé / Goldstar beer $37pp

2. Rosé / Goldstar beer / Bubbles / Margaritas $47pp

$79 WEEKEND LUNCH SET MENU

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

Add on: *Oyster to start with*
Oyster, Chopped Salad "Mignonette" (A) $7 e/a
Rockerfeller Oyster, Pomegrante Molasses, Hariss Oil, Pecorino Romano, Brown Butter (A) $8 ea

Yellow Pea Kibbeh Niyah, Pomegranate Molasses, Shivka-Tatbilah, Amba, Radicchio

Simit Bagel, Bone Marrow Velute, Pickled Onion, Matbucha

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

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

Upgrade Main: *Marinated Black Onyx Flank Steak 250gr, Seasonal Pickled Vegetables, Confit Garlic, Brown Butter – $6 p/p*

Lahmajun, Middle Eastern Flatbread, Spiced Lamb, Herb Salad, Pickled Mango, Harissa Tahini

Burnt Pickled Bullhorn Peppers,Preserved-Lemon, Labneh, Parsley Oil

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

Seafood Origin: (A) Australia | (I) Imported | (M) Mixed

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90 MIN BOTTOMLESS DRINKS PACKAGES

1. Rosé / Goldstar beer $37pp

2. Rosé / Goldstar beer / Bubbles / Margaritas $47pp

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

Tipsy Pear – Vodka, Pear, Sauvignon Blanc, Mint, Lemon

Charred Negroni - Charred Grapefruit And Cardamom Infused Gin, Aperol, Rosso Vermouth

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.

SURCHARGES
10% surcharge is applied on sundays.
15% surcharge is applied on public holidays.

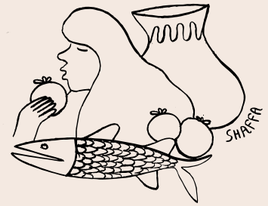
LICENSING
Shaffa is licensed until 12am Monday to Saturday, and until 10pm on Sundays. We reserve the right to decline entry to our premises to any guest refusing to obey with health and safety regulations. Any guest who is intoxicated or not complying with general health and safety regulations may be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