

# Efendy

Efendy means “Gentleman” in old Turkish. It is used to describe people with traditional upbringing adopting modern views. It’s a name that fits our style of traditional and regional Turkish recipes - accumulated from and have influenced many neighboring cultures over the last five centuries - with a contemporary touch, using the best of local produce.

Our seasonal menu is designed using the best local and sustainable produce, creating variety of meze and larger dishes to share, representing different regions of Turkish Cuisine.

We recently renovated to offer our guests two distinctive new dining concepts – a casual and funky downstairs ideal for smaller groups, and an elegant restaurant mainly used by larger groups upstairs.

We are known for our guest focus and happy to change any of the menus to cater for your dietary requirements. From weekday bbq to canapés and chefs degustation, we have a menu and a dining experience suitable to your event, you just need to choose what you like.

Enjoy our hospitality and AFIYET OLSUN (enjoy your meal).

*We gladly alter any menu to suit your dietary requirements*

*Minimum charges apply for exclusive bookings*

*There might be slight changes to the menu due to seasonal availability*

*%1.5 surcharge on all credit card payments*

# Efendy

## EFENDY FEAST

\$65 per person

10 to 120 pax – Sharing style

Private rooms available

Turkish lavash bread, zahter olive oil

Mixed pickles

Humus, crispy kabuli chickpeas, bush spiced dukkah

Smoked eggplant babaganoush, tahini, pistachio

Zucchini haydari, hung yogurt, burnt mint and garlic chives

Cracked wheat chi kofte, marash chilli, spring onion, on cos lettuce

Lahmacun, traditional thin pide, ground lamb from leg, onion, tomato, peppers

Haloumi, local rosemary honey

Charcoal chicken wings, yogurt, roasted vegetable ezme

Efendy's signature Ali Nazik lamb kebab from belly and ribs, eggplant and yogurt

Pistachio baklava from Gaziantep

*We cater for any dietary requirements, please advise your wait staff*

*%10 Service charge will apply on groups of 15 or more*

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## MANGAL LUNCH MENU

**\$48 per person**

Only available on weekends 12pm-3pm

10 to 120 pax – Sharing style

Private rooms available

In a true kebab house style, we do a serpmne ( spread ) lunch from our courtyard or kitchen mangal with many small plates to share for the whole table, menu changes weekly so the below are just some of the classics that will be part of the lunch feast.

Warm Lavash bread, mixed pickles  
Humus / Smoked peppers / Zucchini labne  
Lahmacun / Chi Kofte / Roasted vegetables  
Chicken thighs / Adana lamb kebab / Beef sujuk  
... and other accompaniments  
Add on; Pistachio baklava \$4 per person

*All dietary requirements are catered for but please let us know in advance*

*%10 Service charge will apply on groups of 15 or more*

## DEGUSTATION SET MENU

**\$90 per person**

10 to 30 pax – Sharing style

Private rooms available

10 course degustation style sharing set menu  
Our executive chef Arman Uz will design a degustation menu to your requirements subject to seasonal availability and will serve and explain each dish if required.

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## COCKTAIL PACKAGE

\$65 per person

30 to 180 pax – cocktail style

Private rooms included in the price

3 hours / 5 cold canapés followed by 5 hot canapés

### Cold Canapes

Babaganoush (v) Smoked eggplant and tahini on fried bread

Humus (v) Efendy style pomegranate and chickpea humus on crisp simit

Cig kofte (v) spicy bulgur, isot, baby cos

Labne (v) Charred beetroot yogurt, dill, toasted fennel seeds on warm pide

### Hot Canapes

Cauli (v) Baked cauli florets, tahini, green harissa, roasted almonds

Haloumi (v) from Tilba NSW, local rosemary honey

Charcoal chicken thighs, yogurt on lavosh

Adana lamb kebab on a mini pita roll

### Sweets

Pistachio baklava from Gaziantep

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## BEVERAGE OPTIONS

### Option 1. Consumption package

(Pick your choices from our regular wine list)

### Option 2. Beverage Package

Unlimited wine, beer and soft drinks through your event

### Standard Beverage Package

3 hours (minimum)	\$40
4 hours	\$45

#### Wines

NV Casa Sparkling Prosecco style King Valley, VIC

12 Syrah / Kalecik Karasi, Majestik, Aydin, Turkey

12 Sauvignon Blanc Sultaniye, 'Majestik', Aydin, Turkey

House beers, soft drinks and juices included in the package

### Deluxe Beverage Package

3 hours (minimum)	\$50
4 hours	\$55

NV Chardonnay/Pinot Noir, Jansz 'Premium Cuvée' Tasmania

13 Narince, Isabey, Tokat, Turkey

13 Chardonnay, Plato, Guney, Denizli

13 Kalecik Karasi, Sevilen, Guney Denizli

14 Cabernet Sauvignon, 9th Parcel Sevilen, Sevilentepe

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*Local and imported beers, soft drinks and juices included*

*Address:* 79 Elliott St ( corner of Darling Street), Balmain

*Telephone:* 02 9810 5466

*Email:* [info@efendy.com.au](mailto:info@efendy.com.au)

*Website:* [www.efendy.com.au](http://www.efendy.com.au)

*Style:* Authentic Turkish with a modern presentation

*Drinks:* We are fully licensed with a cocktail bar  
Wine list includes boutique Turkish and Australian wines with NSW focus

*Hours:* Dinner Wednesday to Sunday/ Lunch Saturday and, other times available for private exclusive bookings

*Seating:*

	Sit-down dinner	Stand-up cocktail
Cocktail bar	N/A	25
Downstairs fireplace room	20	30
Downstairs (whole)	60	80
Upstairs front room	18	30
Upstairs middle room	22	35
Upstairs back room	25	35
Upstairs (whole)	65	100
Courtyard ( weather permitted)	100	100
Upstairs / Downstairs	120	150
Downstairs / outside	100	150
Whole restaurant	150	150

*Credit Cards:* Visa, Mastercard, AMEX 1.5% surcharge / EFTPOS no surcharge

*Booking Policy:* Deposit - \$10 per person one week in advance  
50 pax and plus - \$20 per person one month in advance  
Exclusive bookings whole amount to be paid one week in advance  
%10 Service charge will apply on groups of 15 or more guests

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