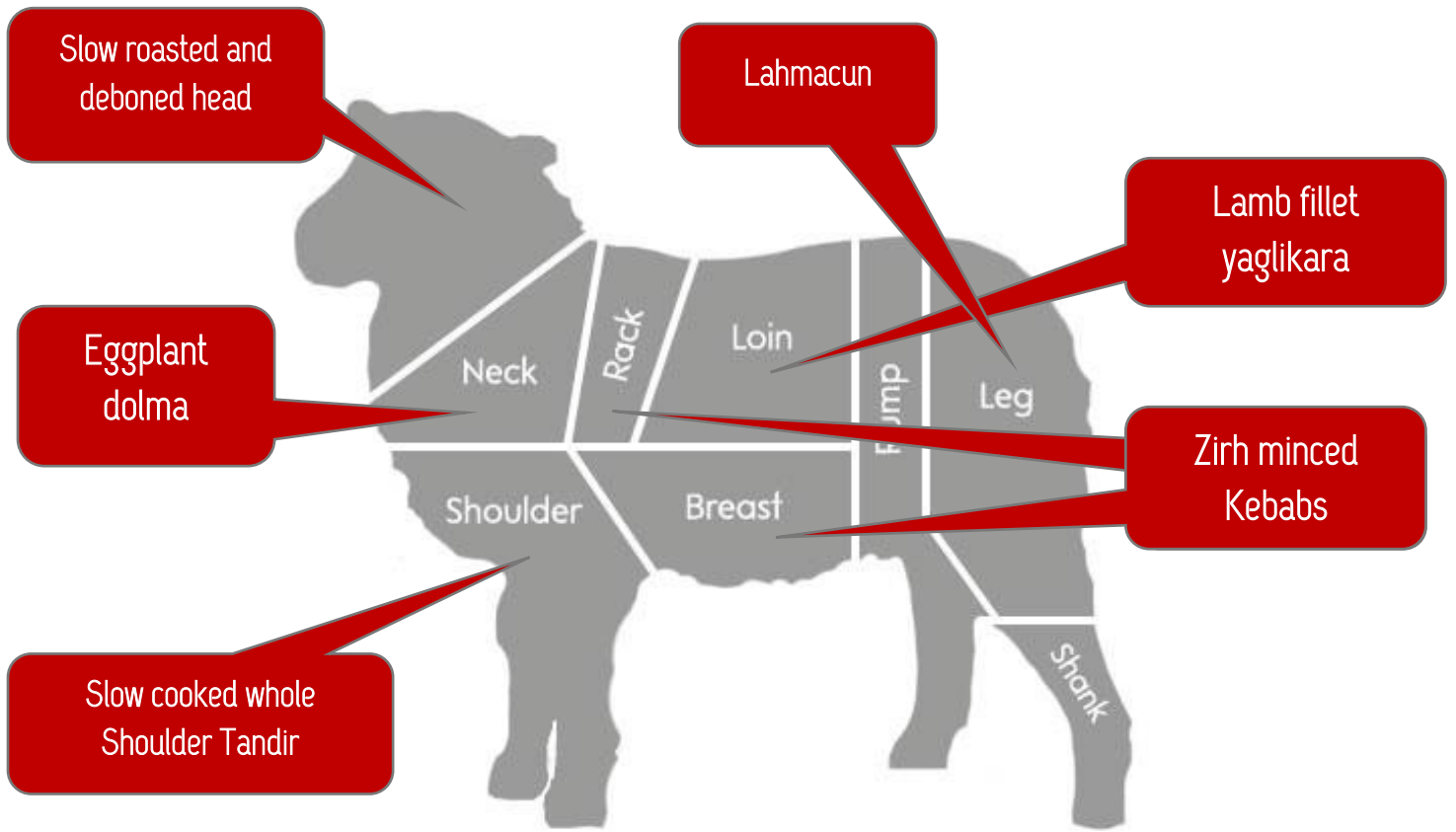


Efendy goes Kebap house

Our winter menu is designed as an ode to kebab restaurants in Turkey. For the first timers, Efendy Feast is a great way to start your journey in to Anatolia. Alternatively, we suggest you start with number of mezés and fresh bread out of the oven and finish off with one of our chargrilled or baked dishes. In the true spirit of Turkey's kebab restaurants, we buy whole lambs and use it nose to tail in our menu.

Traditional Turkish bread	8
Mixed house pickles	6
Humus, crispy kabuli chickpeas, bush spiced dukkah	16
Smoked eggplant baba, tahini, pistachio	18
Zucchini haydari, hung yogurt, burnt mint and garlic chives	14
Cracked wheat bulghur chi kofte, marash chilli, pomegranate molasses on cos lettuce	15
Choban salata; tomato, curly peppers, red onion, cucumbers, parsley	15
Tomato ezme, capsicum, isot pepper, sumac salsa	14
Imam Bayildi, eggplant boat, confit peppers, tomato (served cool)	20
<u>FROM THE OVEN</u>	
KELLE- Roasted half sheeps head, deboned cheeks, brain, tongue	23
TANDIR – Whole lamb shoulder slow cooked 1-1.2 kg (limited daily)	78
CAULI- Baked cauliflower, tahini, green harissa, roasted almonds (v)	20
LAHMACUN – Traditional thin pide, ground lamb from leg, onion, tomato, peppers	6
PEYMACUN – Traditional thin pide, trio cheese, parsley	6
DOLMA – Dried eggplant dolma, lamb, bulghur, chickpeas, yogurt sauce	22
<u>CHARGRILL KEBABS</u>	
BROCCOLINI – Charcoal broccolini on walnut muhammara (v)	20
HALOUMI- Tilba haloumi, local rosemary honey on ash maltiz (v)	22
CHICKEN – Charcoal chicken thighs, yogurt, roasted vegetable ezme	32
YAGLIKARA – Lamb fillet, lavash bread, parsley & sumac onion salad	34
ALI NAZIK- Efendy's signature lamb loin kebab, eggplant and yogurt	36



EFENDY FEAST \$75 per person

Traditional Turkish bread

Mixed pickles

Humus, crispy kabuli chickpeas, bush spiced dukkah

Smoked eggplant baba, 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 thighs, yogurt, roasted vegetable ezme

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

Pistachio baklava from Gaziantep

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

A 10% service charge applies to groups of 10 or more