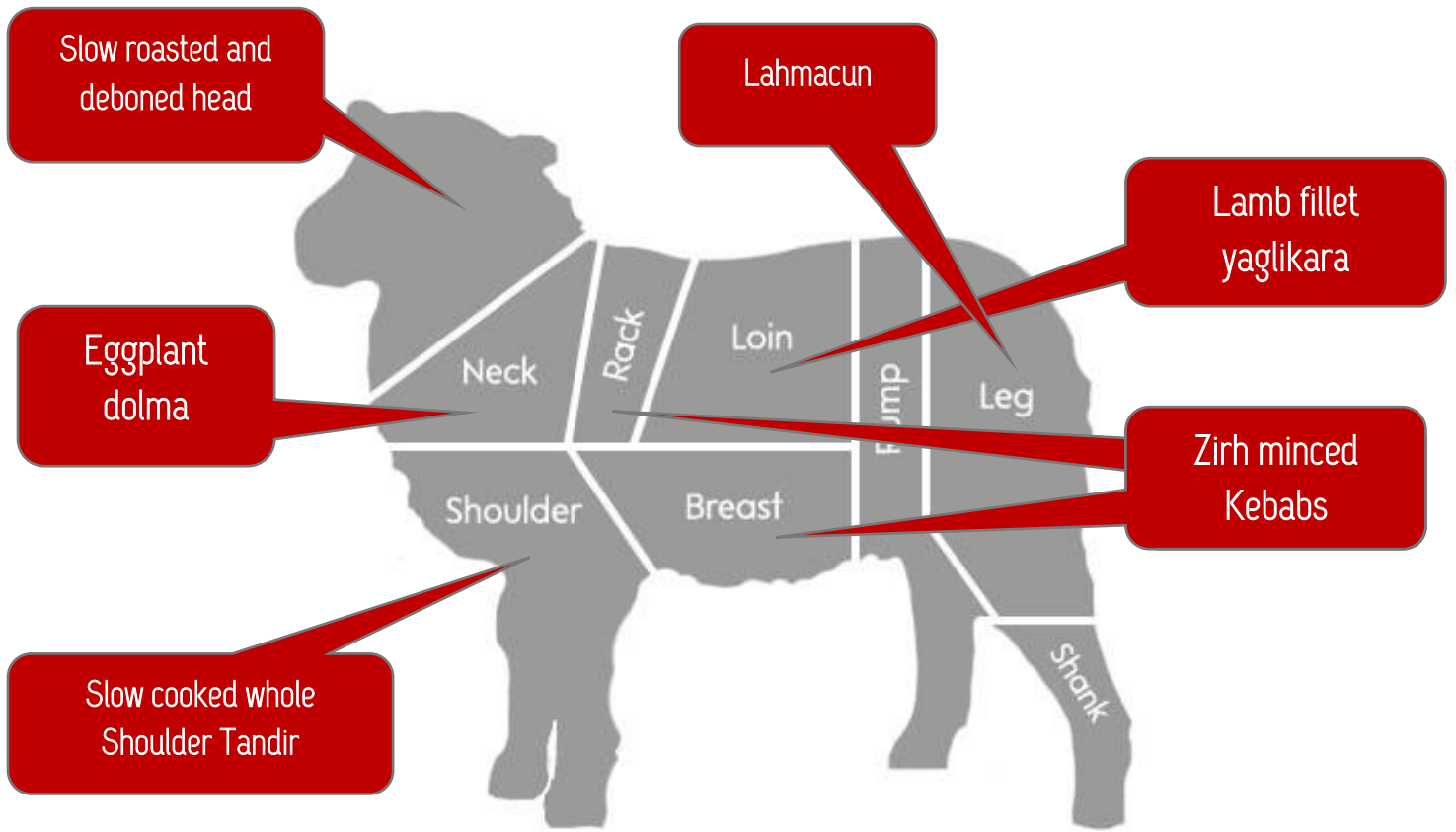


# Efendy

Our 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 mezes 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	7
Lahmacun - Traditional thin pide, ground lamb from leg, onion, tomato, peppers	10
Peymacun – Traditional thin pide, trio cheese, parsley	10
Cracked Wheat Bulghur chi kofte, marash chilli, pomegranate molasses on cos lettuce	16
Choban Salata, tomato, curly peppers, red onion, cucumbers, parsley	16
Tomato ezme, capsicum, isot pepper, sumac salsa	16
Humus, crispy kabuli chickpeas, bush spiced dukkah	16
Smoked Eggplant Baba, tahini, pistachio	18
Zucchini Haydari, hung yogurt, burnt mint and garlic chives	18
Billur- Pan fried lamb testicle & Almond tarator sauce	22
Charcoal Broccolini on walnut muhammara (v)	20
Baked Cauliflower, tahini, green harissa, roasted almonds (v)	22
Tilba Haloumi, local rosemary honey on ash maltiz (v)	22
IMAM BAYILDI, eggplant boat, confit peppers, tomato (served cool)	26
TIRE KOFTE- Lamb leg & belly kofte, tomato, garlic yogurt, crispy pide	33
CHICKEN – Charcoal chicken thighs, arpa sehriye, goat curd, green olives, walnut	34
YAGLIKARA – Lamb fillet, roasted ezme salad, parsley & sumac onion	36
ALI NAZIK- Efendy's signature lamb loin kebab, eggplant and yogurt	38
TANDIR – Whole lamb shoulder slow cooked 1-1.2 kg (limited daily)	78



## 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, arpa sehriye, goat curd, green olives, walnut

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

Pistachio baklava from Gaziantep

*No alternations during busy times*

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

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