



Iyi Noeller – Merry Christmas

Efendy Restaurant | meze bar, residing within a beautifully restored Victorian mansion midway between Balmain and Rozelle, is a recent addition to the Balmain culinary scene serving best of urban Turkish cuisine.

Capable of seating up to 120 guests inside and a further 30 in the paved courtyard, it is the perfect venue on the Balmain peninsula for group functions, family parties, weddings or corporate dinners. Our unique layout provides private rooms and open spaces for parties from 10 to 150.

With several distinct areas including a recently opened casual and funky meze bar, private event rooms and cellar cocktail bar, the restaurant is approximately ten minutes from the central CBD.

Open Tuesday to Sunday for dinner and weekends for lunch, the restaurant is available for private functions seven days a week.

We have created a selection of menus from our unique cuisine for your next event. If you like to tailor made your menu, our kitchen team would be delighted to assist you with any changes you require. We pride ourselves on outstanding customer service provided by our professional and dedicated team, ensuring you to enjoy your event.

We are looking forward to host your event in Efendy and on behalf of our team I promise you a memorable experience.

S. Sivrioglu

*Somer Sivrioglu
Director .*





Two Course Set menu - \$42
Not available for Saturday nights
Alternate service / 10 to 120 pax

Mezes

Share platter of mezes *Please choose 4 mezes to share*

Ezme (v) – Crushed tomato, fresh herbs and isot pepper

Peynir (v) – Turkish white sheep cheese, fresh herbs and spices

Mucver (v) - Zucchini puffs, garlic, mint yoghurt

Fasulye (v)– Olive oil braised beans

Fava (v) - Fava bean puree, dill, extra virgin olive oil

Pancar (v) – Shredded beetroot and yoghurt dip

Pastirma - Spice cured dried beef backstrap over warm humus

Cerkez Tavugu - Circassian chicken, walnut ,garlic and paprika

Gozleme – Shredded duck, feta filled yufka pastry

Kofte Piyaz – Homemade lamb kofte on tahini bean salad

Sucuk Kofte – Spicy lamb sausage kofte



Mains

Please choose from below two dishes for alternate serve

PILIC SIS - Village style fresh herbs and cumin marinated chicken skewer, rocket ezme salad

EFENDY BEGENDI – Slow braised beef cheek, olives, smoky eggplant puree

BODRUM KEBABI – Veal medallions, yoghurt sauce, burnt chilli butter

IMAM BAYILDI (V) - Eggplant stuffed with sautéed vegetables, baby capsicum filled with goats cheese

ASMADA BALIK - Yellowtail kingfish baked in vine leaves, beetroot puree, pomegranate reduction

PATLICANLI KEBAP - Spicy lamb kofte, eggplant, shallots and Adana spices



Standard Limited A la carte Menu - \$55

10 to 30 pax - Guests choose from the limited menu on the night

30 to 120 pax – Guests pre-choose before the night

Mezes

Share platter of mezes *Please choose 4 mezes to share*

Ezme (v) – Crushed tomato, fresh herbs and isot pepper

Peynir (v) – Turkish white sheep cheese, fresh herbs and spices

Mucver (v) - Zucchini puffs, garlic, mint yoghurt

Fasulye (v)– Olive oil braised beans

Fava (v) - Fava bean puree, dill, extra virgin olive oil

Pancar (v) – Shredded beetroot and yoghurt dip

Pastirma - Spice cured dried beef backstrap over warm humus

Cerkez Tavugu - Circassian chicken, walnut ,garlic and paprika

Gozleme – Shredded duck, feta filled yufka pastry

Kofte Piyaz – Homemade lamb kofte on tahini bean salad

Sucuk Kofte – Spicy lamb sausage kofte

Gavurdagi – Chopped salad of tomatoes, onion and cucumbers

Sigara Boregi(v) - Cigar borek with feta cheese, spiced pinenuts

Saksuka(v) - Cubed eggplant, capsicum, tomato, garlic yoghurt

Hellim (v) - Lightly floured fried haloumi cheese

Kadayifli Karides – Shredded pastry wrapped king prawns





Mains

Please choose from below three dishes for limited a la carte

PILIC SIS - Village style fresh herbs and cumin marinated chicken skewer, rocket *ezme* salad

EFENDY BEGENDI – Slow braised beef cheek, olives, smoky eggplant puree

BODRUM KEBABI – Veal medallions, yoghurt sauce, burnt chilli butter

IMAM BAYILDI (V) - Eggplant stuffed with sautéed vegetables, baby capsicum filled with goats cheese

ASMADA BALIK - Yellowtail kingfish baked in vine leaves, beetroot puree, pomegranate reduction

PATLICANLI KEBAP - Spicy lamb kofte, eggplant, shallots and Adana spices

MAHMUDIYE - Duck maryland, broccolini, broad beans, roasted almond and dried apricot cream

KUZU KUZU - Char-grilled lamb backstrap, lamb neck borek , warm humus and *pastirma*

RAKILI KARIDES - Grilled king prawns, *raki* herb cream, *bulgur* pilav



Desserts

Chef's dessert platter of the day served with homemade stretchy marash ice cream

Minimum charges apply for exclusive bookings



Four course Set Menu - \$ 75

10 to 30 pax - Guests choose from the limited menu on the night

30 to 120 pax – Guests pre-choose before the night

Cold Mezes

Please choose 4 mezes to share

Istiridyе - Oyster shot with vodka and spicy tomato ezme

Mucver (v) - Zucchini puffs, garlic, mint yoghurt

Fava (v) - Fava bean puree, dill, extra virgin olive oil

Pastirma - Spice cured dried beef backstrap

Cerkez Tavugu - Circassian chicken, walnut ,garlic and paprika

Somon Pastirma -Spice cured air dried salmon on celeriac salad

Saksuka(v) - Cubed eggplant, capsicum, tomato, garlic yoghurt

Balik Cig kofte - Atlantic Salmon, bulghur and spices, arugula and radish

Midye Dolma Black mussels in shell, aromatic Turkish rice and spices

Ahtapot Tursusu – Pickled octopus, white bean piyaz salad



Hot Mezes

Share platter of hot and cold mezes *Please choose 4 mezes to share*

Gozleme – Shredded duck, feta filled yufka pastry

Sucuk Kofte – Spicy lamb kofte on warm humus

Pacanga Boregi – Housemade pastirma,mushroom and kasar cheese borek s

Hellim (v) - Lightly floured fried haloumi cheese

Cicek (v) - Crisp zucchini flowers, stuffed with whipped goat's fetta and dill

Tarak - Seared scallops, grilled asparagus, pomegranate salsa

Kadayifli Karides – Kadayif wrapped king prawns, walnut and capsicum muhammara

Kadinbudu – “Ladies thighs” prawn and monkfish kofte

Cop Sis – Wagyu beef skewers, tomato ezme

Midye Tava – Beer battered Bosphorus style fried mussels, garlic, walnut tarator

79 Elliott Street (corner of Darling Street) Balmain

(p) 9810 5466 (f) 9810 5166 (w) <http://www.efendy.com.au> (e) functions@efendy.com.au



Mains

Please choose from below three dishes for limited a la carte

PILIC SIS - Village style fresh herbs and cumin marinated chicken skewer, cauliflower puree, rocket ezme salad

EFENDY BEGENDI - 4 hour 'Yahni' slow braised beef cheek, olives, smoked eggplant puree

KUZU SIS - Skewered tender lamb back strap, warm creamy hummus with pastirma burnt yoghurt/ / isot, onion and tomato salad

IMAM BAYILDI (v) –eggplant, feta stuffed bella rosa pepper, roasted baby truss tomatoes

SOMON SARMASI – Vine leaves wrapped salmon fillet, pomegranate and sour cherry jus, green apple and fennel salad

BODRUM KEBABI Char-grilled Rock Valley veal medallions, garlic yoghurt, Turkish bread *tirit*, burnt chilli and sage butter

RAKILI KARIDES Hervey Bay king prawns, raki infused herb crème, cracked wheat bulgur pilaf

MAHMUDIYE ORDEK Duck Maryland, sun dried apricot cream, roasted almonds



Desserts

Chef's dessert platter of the day served with homemade stretchy marash ice cream

*Minimum charges apply for exclusive bookings
All Menus are subject to seasonal availability*



Cocktail Package 10 to 120 pax

2 hours / 8 canapes \$30.00

3 hours / 10 canapes \$40.00

4 hours / 12 canapes \$50.00

Minimum charges apply for exclusive bookings

Please choose your canapes from below

Istiridyе - Oyster shot with vodka and spicy tomato ezme

Fava (v) - Fava bean puree, dill, extra virgin olive oil, artichoke hearts

Pastirma - Spice-cured beef backstrap rolled asparagus

Cerkez Tavugu - Circassian chicken, walnut ,garlic and paprika sandwich

Somon Pastirma -Spice cured air dried salmon on celeriac salad

Saksuka(v) - Cubed eggplant, capsicum, tomato, garlic yoghurt on crispbread

Dolma (v) - House made vine leaves dolma

Mercimek Kofte(v) – Spicy red lentils, bulghur and fresh herbs kofte on cos

Balik Cig kofte - Atlantic Salmon, bulghur and spices, arugula and radish

Midye Dolma - Black mussels in shell, aromatic Turkish rice and spices

Ahtapot Tursusu – Pickled baby octopus

Gozleme – Shredded duck, feta filled yufka pastry

Lahmacun – Traditional Turkish lamb pide, onion and sumac salad

Sucuk Kofte – Spicy lamb kofte on warm humus

Cop Sis – Wagyu beef skewers, tomato ezme

Pacanga Boregi –Housemade pastirma,mushroom and kasar cheese borek

Hellim (v) - Lightly floured fried haloumi cheese

Tarak - Seared scallops in shell, pomegranate ezme

Kadayifli Karides –Kadayif wrapped king prawns, walnut and capsicum dip

Kadinbudu – “Ladies thighs” prawn and monkfish kofte

Peynir Sis (v) - Cherry tomato and goat cheese feta skewers

Sultan subye - Sultan pepper dusted squid



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Open Buffet \$75
40 to 120 pax – exclusive bookings only

Cold and Salad Buffet

Turkish cold meat cuts

Smokey baby eggplant dip(v)

Herb marinated feta and olive shepherd salad(v)

Roasted seasonal vegetable warm salad (v)

Homemade humus with olive oil roasted pinenuts (v)

Anatolian spiced potato salad (v)

Garlic mint suzme homemade yoghurt(v)

Mussel dolma in the shell with rice, currants and pinenuts

Pachanga borek, beef pastirma, mushrooms and trio of Anatolian cheeses

Cop Sis – Wagyu beef skewers, tomato ezme

Aegean style seafood salad

Hot Buffet

Char-grilled salca marinated chicken skewers

Tandir style slow cooked lamb shoulder

Char-grilled Rock Valley veal fillets marinated with Antep spices

Roasted lamb and veal kofte stuffed with seasonal vegetables

Imam bayildi eggplant stuffed with tomato, fresh herbs and spices (v)

Vine leaves wrapped salmon fillet, pomegranate molasses, olive oil braised green beans, sumac, onion, parsley salad

Cracked wheat bulghur pilaf with seasonal vegetables

Olive oil braised green beans, tomato sauce

Cauliflower puree with kasar cheese and nigella

(v) vegetarian

Desserts

Selection of Turkish desserts , fresh fruit platter and cheeses





Details

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

Telephone: 02 9810 5466 **Fax:** 02 9810 5166

Email: functions@efendy.com.au

Website: www.efendy.com.au

Style: Modern Turkish

Drinks: We are fully licensed with a cocktail bar
BYO is allowed during the week \$5 per person corkage
BYO is not allowed on weekends and meze bar bookings
Wine list includes boutique Australian and European selections

Hours: Open Saturday to Sunday for breakfast and lunch
Open Tuesday to Sunday for dinner
Other days available for exclusive bookings

Seating:

	Sit-down	Stand-up
	dinner	cocktail
Cocktail bar	12	25
Downstairs front room	18	30
Downstairs (whole)	50	80
Upstairs room 1	20	35
Upstairs room 2	20	35
Upstairs room 3	15	30
Upstairs (whole)	55	100
Courtyard (weather permitted)	30	30
Upstairs / Downstairs	105	120
Downstairs / outside	70	110
Whole restaurant	120	120

Credit Cards: Visa, Mastercard, EFTPOS, AMEX – payment on the day

Booking Policy: Up to 20 pax - \$10 per person one week in advance
20 pax + - \$20 per person one month in advance
Exclusive bookings whole amount to be paid one week in advance

Smoking: Smoking allowed in the courtyard and balconies, most rooms have direct access to balconies.

Parking: We have two complimentary on-site parking spots available for functions. Plenty of free on street parking

Drinks: BYO is allowed during the week \$5 per person only for restaurant bookings, BYO is not allowed on weekends and meze bar bookings.



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