

# Efendy

MODERN TURKISH

Efendy (efendi) literally means “Gentleman” in old Turkish. It is commonly used to describe people with traditional upbringing adopting modern views. No other name represents our style of cuisine better. Traditional Turkish recipes - accumulated from and have influenced many cultures over the last five centuries - with a modern adaptation, using the best of Sydney’s produce.

Our style is also reflected in modern design and fit-out in a traditional, old Victorian Mansion housing the cozy Mey bar and function rooms.

You can enjoy cocktails with a Turkish touch, aperitifs, digestives, cigars and a variety of boutique European and Australian wines by the glass before or after your dinner at Mey bar.

We welcome business and corporate groups who wish to conduct functions in a private room from 10 to 100. Providing elegant rooms and surrounds for a wedding, birthday or other special occasions, Efendy is able to tailor a dining and venue experience to suit you.

But for now enjoy our hospitality and *AFIYET OLSUN* (enjoy your meal) .

## **MEZE JOURNEY**

**serves two - 30**

Please ask for today's selections

Mezes are small dishes served before main meal and include cold and hot appetizers to accompany drink of your choice.

Inspired from meyhanes (*local eateries/pubs*) of Istanbul, we design six different varieties daily for a journey to one of the oldest and most vibrant capitals of the world

## **ENTREE**

### **DOLMA 16 (v)**

Trio of olive oil cooked, stuffed regional delicacies

### **ORDEK GOZLEME 17**

Homemade thin pastry filled with shredded duck and pomegranate

### **TUNA CIG KOFTE 19**

Sashimi grade raw yellow fin tuna, spiced bulgur, fennel and radish salad

### **AHTAPOT KOKOREC 18**

Finely chopped OCTOPUS sautéed with tomato, mushroom, chilli, spices and Ayvalik olive oil

### **KADAYIFLIKARIDES 20**

Kadayif crusted KING PRAWNS,  
walnut tarator and ezme

## MAIN

### KUZU SIS 30

Marinated LAMB skewer, warm house made hummus and pastirma

### BEGENDILIFILETO 32

Pan-fried Eye fillet of BEEF, smoked baby eggplant mash

### VISNELI ORDEK 33

DUCK breast, baby fennel and brown Turkey fig salad, sour cherry glaze

### KUZU INCIK 28

LAMB SHANK slow cooked in pomegranate and saffron, chickpea and barley pilaf

### SEFIN SEBZESI (v) 25

Roasted EGGPLANT, zucchini, red beans, cherry truss tomatoes, soft goat feta in crusty yufka

### KILIC BALIGI 34

Chargrilled SWORDFISH fillet, fire roasted Mediterranean vegetables

### KEREVIT 35

Grilled SCAMPI, sumak butter, broad bean and dill rice pilaf

## SIDE

Homemade warm pide bread cracked olives in evo oil	2 per person
Efendy salad Rocket, feta cheese, fresh brown Turkey figs and walnuts	8
Shepherds salad	8
Steamed green vegetables	8
Broad bean and rice pilaf	7
Smoked baby eggplant puree	8

## **GLOSSARY**

**Bulgur** – Dried durum wheat grains used as a rice or a kofte mix

**Kadayif** – Finely shredded pastry used in Middle Eastern sweets

**Kofte** – Turkish style, spicy meatballs served cold or hot

**Pekmez** – Syrup-like liquid obtained after condensing juices of grape, fig or mulberry (used in summer fruit salad)

**Pastirma** – Air-dried, spice cured beef backstrap

**Salep** – flour made from grinding the dried tubers of wild orchid

**Sumak** – Tangy dried berry (*Rhus coriara*) spice

**Tarator** – Walnut and garlic cured yoghurt, ideal with fried seafood

**Yufka** – Thin flat bread made from wheat flour, water and salt

## **REGIONS OF PRODUCE**

**Ayvalik (Olive Oil)** Quality cold pressed olive oil producing tourist town in Northern Aegean region of Turkey

**Brooklyn (Lamb)** Victoria plant of Tasman meats one of the largest producers of young lamb we use for both skewers and shank

**Gaziantep (Baklava)** City where the best quality baklava is made in Turkey using special pistachio of the region

**Gulf of Carpentaria (King prawns)** Large, shallow sea enclosed on three sides by northern Australia and bounded on the north by the Arafura Sea

**Mackay (Beef)** Whitsunday Qld region has a long-established agricultural industry, based primarily on sugar, beef, broad acre cropping and horticulture

**Windsor (Duck)** Locally produced outside skirts of Sydney