

# 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*

# Efendy

## EFENDY FEAST

\$78 per person  
With matching wines - \$118p.p

### COLD MEZE TRAY

Lavash bread, zahter butter  
Cig kofte; spicy bulgur, pomegranate molasses, isot, cos  
Humus, Hatay style  
Smoked eggplant, tahini, pistachio  
Zeytinyagli  
*15 Yapincak, Pasaeli, Sofukoy*

### HOT MEZES

Spiced lamb findik lahmacun, sumac, red onion  
*Kadayif*prawns, walnut capsicum muhammara  
*13 Kalecik Karasi, Sevilen, Guney Denizli*

### CHARCOAL AND SIDES

Bannockburn chicken thigh skewers, warm tomato, shallots and pepper ezme  
Minced lamb kebab, iskender sauce, pide bread  
House pickles; Turkish curly peppers, wild cucumber  
'Efendy Salad'; rocket, fig, walnut string haloumi  
*14 Syrah, Centum, Guney*

### DESSERT

Turkish mess; Mastic, merengue, berries  
*13 Muscat, Sevilen Late Harvest, Izmir*

*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*

# Efendy

## Degustation Set Menu - \$ 90

10 to 30 pax – Sharing style

Private rooms available

10 course degustation style sharing set menu

Our chef will design a degustation menu to your requirements subject to seasonal availability and will serve and explain each dish if required.

# Efendy

## Cocktail Package

30 to 180 pax – cocktail style

Private rooms included in the price

3 hours / 5 cold canapés followed by 5 hot canapés \$60.00

### Cold Canapes

*Babaganus (v)* Smoked eggplant and tahini on fried bread

*Dolma (v)* House made vine leaves dolma, sour cherry aromatic rice

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

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

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

### Hot Canapes

*Icli Kofte* Poached bulgur shell, spiced lamb and walnut, chili oil, yoghurt

*Karides* King prawn, shredded pastry, walnut, capsicum muhammara

*Kofte* Village style lamb kofte, roasted capsicum and tomato ezme

*Sikma* Spicy potato and feta cigar rolls

*Pacanga* Pastirma and kashar cheese borek

*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*

# Efendy

## Van Breakfast Feast

Saturday and Sunday / 9am to 12pm

\$35 per adult all inclusive

\$15 per child up to 12 years old

Van, an eastern border city known for its famous lake, cats, seasonal cheeses and the popular breakfast houses spread all around in Turkey serving one of the most varietal breakfasts you can find anywhere in the world. We are proud to bring the tradition to Australia. Our Van style breakfast menu include more than 30 types of Turkish breakfast delicacies including a rice selection of bakeries like simit and pogaca, variety of Anatolian cheeses, olives, spreads, house made jams, seasonal vegetables and fruits, menemen, sucuk, pastirma and other hot dishes served in a board to share together with Turkish tea, apple tea or Turkish coffee

All guests will be charged for breakfast

Any extra item requested will be charged at \$2 per person

10% surcharge for all events bookings over 10 pax

All breakfast bookings are for maximum 2 hours

*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*

## 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

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

*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*

## *Details*

*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 Tuesday to Sunday/Lunch Friday to Sunday / Van Breakfast Saturdays and Sundays, other times available for private exclusive bookings

### *Seating:*

	Sit-down	Stand-up
	dinner	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, 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

*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*