

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

MAINS AND SIDES

Kanatci style charcoal chicken ribs, kopanisti cheese sauce, homemade srisalcha
House pickles; Turkish curly peppers, wild cucumber
Lamb shoulder pie, freekeh and chickpea pilav
'Efendy Salad'; rocket, fig, walnut string haloumi
Haydari; nettle, mint yogurt
14 Syrah, Centum, Guney

DESSERT

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

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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

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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

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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

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Details

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

Telephone: 02 9810 5466

Email: info@efendy.com.au

Website: 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

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