

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

Charcoal Feast

\$68 per person

with matching *Sevilen* and *Vinkara* wines - \$98p.p

Mini pita bread, thyme, sumac and sesame butter

Meze Tray

Tomato, capsicum and walnut ezme

Pomegranate humus

Haydari; nettle yogurt, spring garlic

Eggplant salad, mint, raspberries

Cig kofte; spicy bulgur, mint, isot, baby cos

13 Narince, Isabey, Tokat, Turkey

Spiced lamb findik lahmacun, sumac, red onion salad

13 Okuzgozu, Vinkara Estate, Ankara, Turkey

Charcoal Board

Grilled spicy sujuk

Adana style lamb kebab

Chicken thigh fillet

Beef and pistachio kofte

Lamb shoulder tandir

with condiments

13 Petit Verdot '900', Guney Denizli, Turkey

Turkish mess;

merengue, Turkish delight cream, berries, rose and pistachio

13 Muscat, Sevilen Late Harvest, Turkey

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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

Please choose your canapes from below

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

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 menu \$32
\$15 per child (3-12 years old)

10 to 120 pax -available for breakfast on Saturdays and Sundays 9am till 2pm

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 comprise more than 30 types of Turkish breakfast delicacies;

Bakeries; Freshly baked pide, simit, pogaca

Dairy: Pepe Saya butter, Jersey milk clotted cream kaymak, goats cheese feta, homemade string cheese, kashkaval cheese, tulum cheese

Jams, spreads, honey; olive oil, pomegranate molasses,

home made cherry jam, rose jam, walnut jam

Cold Breakfast mezes; Kalamata olives, Aegean green olives, labne, tomato ezme, cucumber crudettes, muhammara

Hot dishes; menemen eggs, cigar borek, pachanga borek, tepsi boregi , sujuk spicy sausages, pastirma

Sweets; Turkish delight, candied pumpkin, melon, watermelon, pistachio helva, grapes

with

Turkish tea, Apple tea or Turkish Coffee

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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) \$35

4 hours \$40

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) \$45

4 hours \$50

13 Narince, Isabey, Tokat region

13 Sauvignon Blanc, Isabey, Denizli region

14 Pinot Grigio, Tomich, Adelaide Hills

11 Chardonnay, Skimstone Vineyards, Mudgee

14 Tempranillo Rosado, Dormilona Margaret River

12 Kalecik Karasi, Sevilen, Guney, Denizli region

12 Bogazkere Okuzgozu, Sevilen, Denizli region

11 Okuzgozu, Magnesia, Denizli region

12 Cabernet Franc/Merlot/ Petit Verdot, 'R', Aydin region

13 Pinot Noir, Bress, Yarra Valley & Macedon

10 Shiraz/Grenache, Magpie Estate 'The Schnell', Barossa Valley

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 dinner	Stand-up 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
AMEX 2% surcharge - payment on the day

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

Smoking: Smoking not allowed anywhere in the premises

Parking: Plenty of free on street parking

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