2026

EXCLUSIVE & SEMI-EXCLUSIVE HIRE

hamsi

TAVERNA

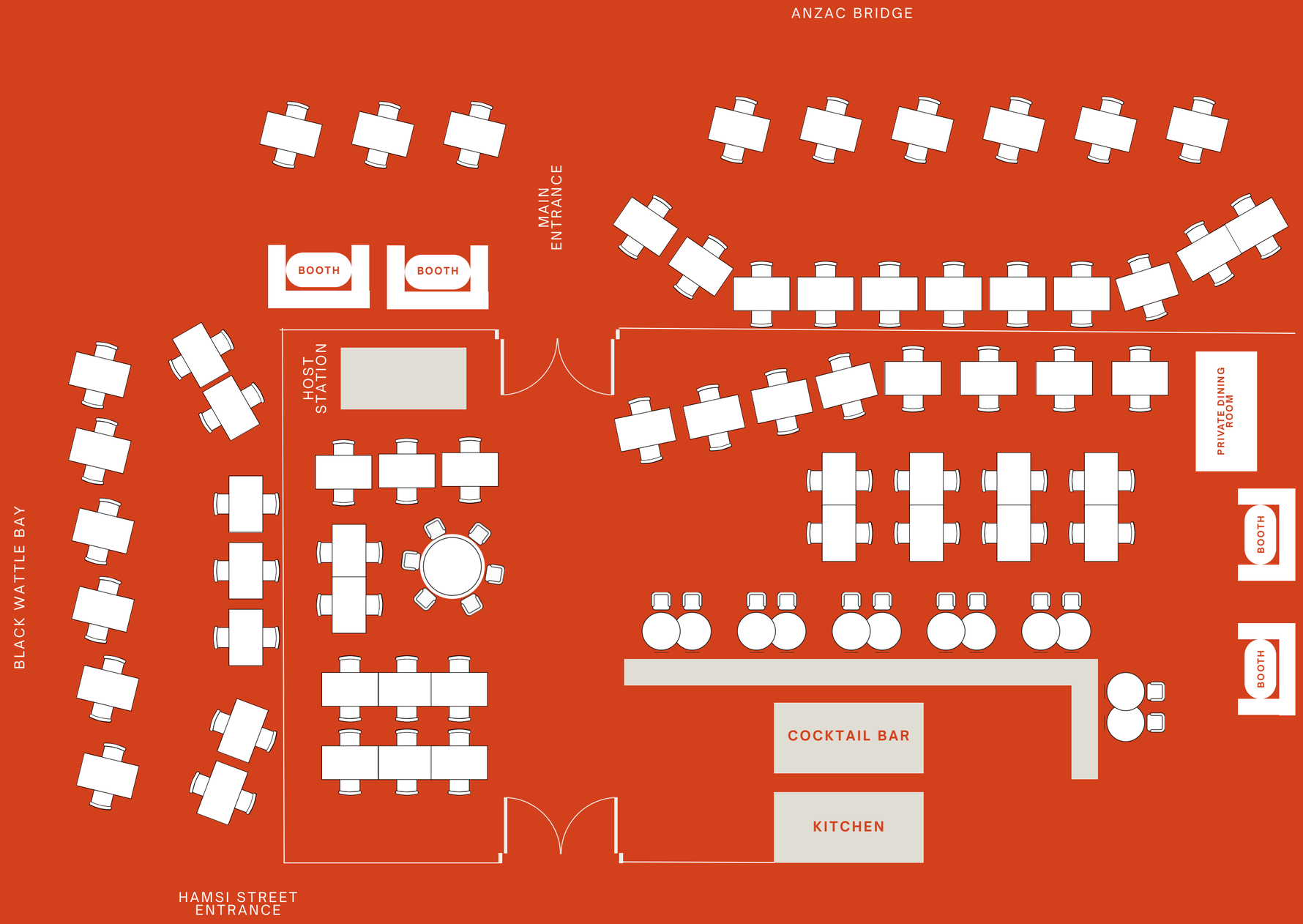
EFENDY GROUP

2026

FLOOR PLAN

SEATED CAPACITY 203 GUESTS

"Floor plans are flexible - please reach out to discuss the best layout for your event"



EFENDY GROUP

2026

FULL VENUE HIRE

Seated - 203 guests







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If guest numbers differ from the capacities listed, please reach out. We're happy to explore alternative layout options to best accommodate your event.

2026

TERRACE DINING - ANZAC BRIDGE SIDE

Seated - 72 guests





If guest numbers differ from the capacities listed, please reach out. We're happy to explore alternative layout options to best accommodate your event.

2026

TERRACE DINING - BLACKWATTLE BAY SIDE

Seated - 40 guests





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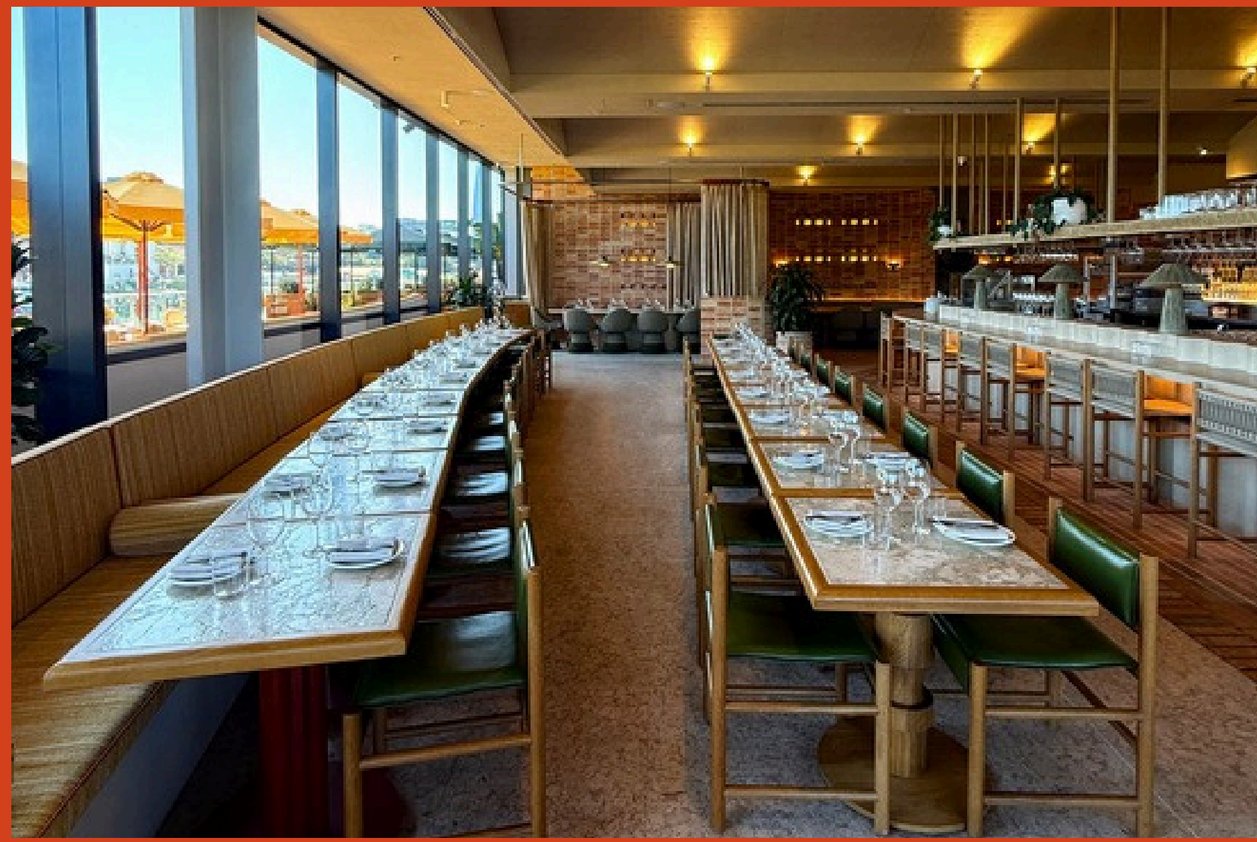
INDOOR DINING

Seated - 100 guests





If guest numbers differ from the capacities listed, please reach out. We're happy to explore alternative layout options to best accommodate your event.

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PRIVATE DINING ROOM

Seated - 12 guests





If guest numbers differ from the capacities listed, please reach out. We're happy to explore alternative layout options to best accommodate your event.

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COCKTAIL STYLE EVENTS

STANDING

Standing cocktail events can accommodate larger capacities depending on layout and event format.

Please contact our team to discuss tailored capacities and event configurations for cocktail-style functions.

2026

Food Packages

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Food Packages

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$89pp SHARED MENU

Mediterrenean olives & pickles
Spencer Gulf kingfish, kumquat, pickled onions
Antakya-style hummus, fried chickpeas, za'atar, sweet paprika
Strained yoghurt, caramelised char red onion, sumac & isot
OB bakery rustic bread rolls, butter, oregano
Add; King prawn skewer, walnut harissa, lemon chilli 16ea

Spiced polenta snapper, muhamarra, burnt butter
Dakos salad, cucumbers, tomatoes, olives, feta, peksimet

Lemon revani cake, mascarpone, poppy seed

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$139pp Shared Menu

Scallop, tuna & kingfish tartare, finger lime, capers *(A)*
Spencer Gulf kingfish, kumquat, pickled onions *(A)*
Poached prawns, celery, pistachio, pomegranate *(A)*
O.B. bakery rustic bread rolls
Charcoal baby calamari, fermented tomato, burnt rosemary *(A)*
King prawn skewer, walnut harissa, lemon chilli *(A)*
Add; Hand-stretched halloumi, pangrattato $24

Grilled swordfish steak, spiced beef jus, charred lemon *(A)*
or
Slow roasted Tasmanian lamb shoulder 500g
add
2GR Wagyu flank MBS9+ 250g, beef jus, marjoram oil $60
Purslane salad, confit garlic sumac dressing, barberry
Fries, fermented tarhana salt

Baked helva & Jersey milk ice cream

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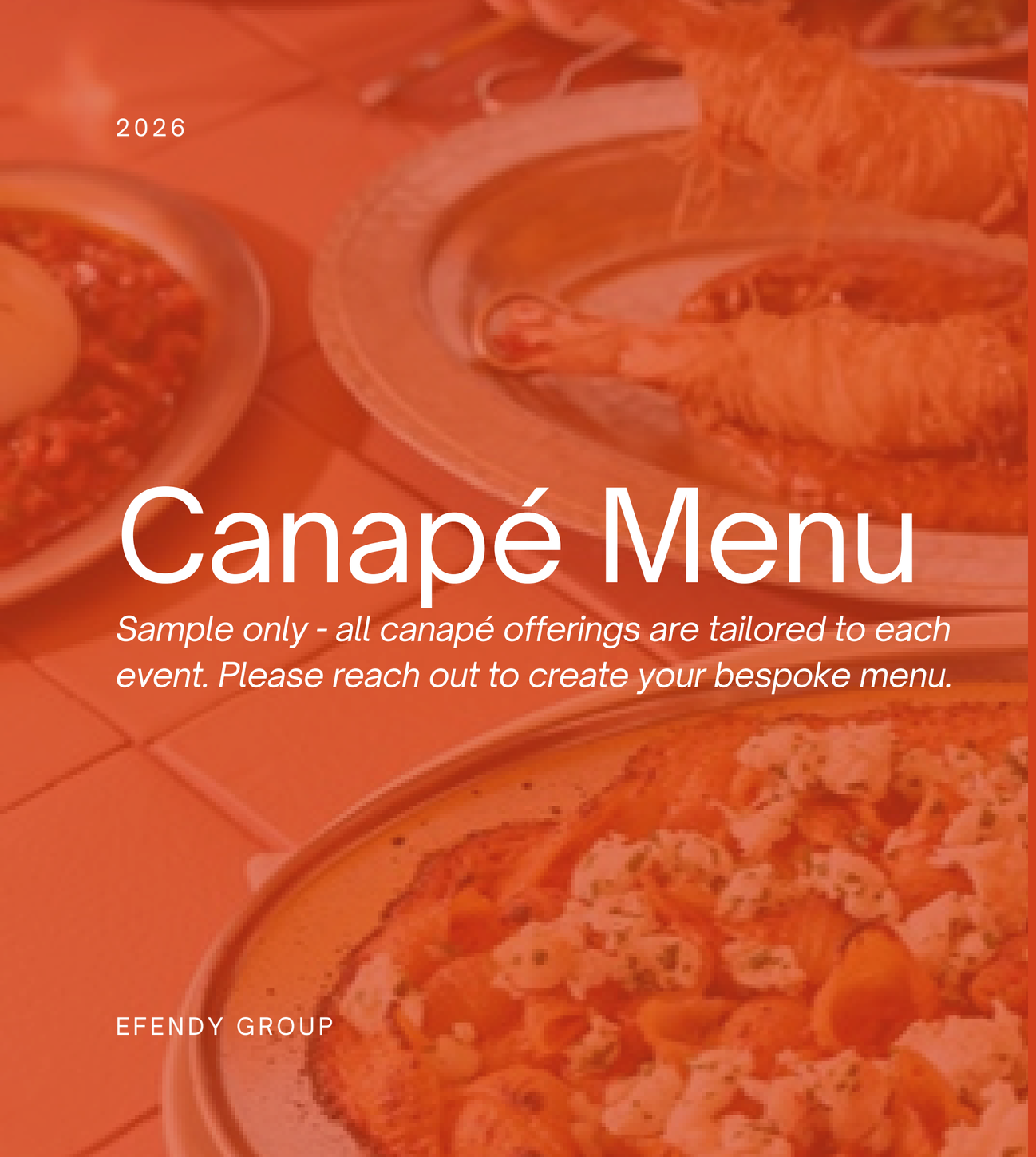

2026

Canapé Menu

Sample only - all canapé offerings are tailored to each event. Please reach out to create your bespoke menu.

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KINGFISH LAKERDA
MUHAMMARA
TARAMASALATA

KING PRAWN SKEWER

SPICED RED SNAPPER

PISTACHIO BAKLAVA

2026

Drink Packages

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Premium beverage package $120pp (2hrs)

Cocktails on arrival
' Two Minutes Turkish '
Melon,Mastiha,Raki,Citrus

wine Sparkling
Cava Brut - Navarra, Spain

White
Riesling - Clare Valley, SA
Chardonnay - Margaret River, WA

Rosé
Rosé - Provence, France

Red
Pinot Noir - Yarra Valley, VIC
Grenache - McLaren Vale, SA

Beer
Efes Pilsner 5% ABV - Turkey
Yulli's Sommy lager 4.2% ABV - Marrickville, NSW

Soft drink
Orange Juice, Apple Juice
Coca cola, Lemonade
Tonic water, Sparkling water

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Classic beverage package $80pp (2hrs)

Cocktails on arrival

' Two Minutes Turkish '
Melon,Mastiha,Raki,Citrus

Sparkling Wine
Prosecco - Veneto, Italy

White
Riesling - Clare Valley, SA

Rosé
Rosé - Provence, France

Red
Grenache - McLaren Vale, SA

Beer
Efes Pilsner 5% ABV - Turkey
Yulli's Sommy lager 4.2% ABV - Marrickville, NSW

Soft drink
Orange Juice, Apple Juice
Coca cola, Lemonade
Tonic water, Sparkling water

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Drink Packages

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Standard beverage package $60pp (2hrs)

Sparkling
NV Prosecco - Veneto, Italy

White
Pinot Gris - Orange, NSW

Rosé
Rosé - McLaren Vale, SA

Red
Pinot Noir - Adelaide Hills, SA

Beer
Efes Pilsner 5% ABV - Turkey

Soft drink
Orange Juice, Apple Juice
Coca cola, Lemonade
Tonic water, Sparkling water

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Non Alcoholic beverage package $45pp (2hrs)

Mocktails
-The set up -
Pineapple, cranberry, lemon, salted soda

-The pay off -
Basil, cucumber, lime, Tonic

Non-alcoholic wine
0% Acl Riesling - Germany

Beer
Heaps Normal 0.05% - NSW

Soft drink
Orange Juice, Apple Juice
Coca cola, Lemonade
Tonic water, Sparkling water

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Terms and Conditions

CANCELLATION POLICY
If you cancel within 7 days of your event, 20% of the agreed minimum spend will be charged.

GROUPS OF 7 OR MORE SERVICE CHARGE 10%
Sunday Surcharge 10%
Public Holiday Surcharge 15%
Credit Card Surcharge 1.65%

EXCLUSIVE AND SEMI-EXCLUSIVE SPACE HIRE
A minimum spend is required when hiring one of our spaces exclusively or semi-exclusively. The minimum spend is made up of the total food and beverages consumed during your booking. Please note, the service charge is not included in the agreed minimum spend. In the case the minimum spend is not met, you will be required to pay the difference. Should you go over your agreed minimum spend, you are also required to pay the difference.

PAYMENT POLICY
All credit cards (including AE) and cash are accepted.
All credit card transactions incure a 1.65% surcharge.

SEATING REQUESTS
EXCLUSIVE AND SEMI-EXCLUSIVE HIRE: Should you require a specific space for your event, please discuss this with the events manager.

CAKEAGE FEE
Should you wish to bring your own cake to celebrate, please note there is a small cakeage fee of $5pp.

DECORATIONS
We'd love for you to make the space your own. Should you wish to bring decorations, please let us know. We kindly ask that small decorations such as sparkles, confetti and glitter are avoided