

ABOUT US

The restaurant is named after one of the seven regions in Türkiye. The Marmara region covers the area surrounding the sea of Marmara, includes the entire European part of Türkiye as well as the north west of the Anatolian plain. It is essentially the gateway between Europe and Asia. The region is home to cities such as Istanbul, Bursa, Çanakkale and Gelibolu (Gallipoli). Istanbul, the most densely populated city in Türkiye, was the former capital of three successive empires: Roman, Byzantine and the Ottoman. The region is also famous for its Iskender Kebab which originated in Bursa.

Marmara Restaurant was established in 1980 and has been a family tradition ever since. We take pride in the fact that our restaurant is one of the oldest surviving restaurants in Australia. Marmara, with its warm family appeal, has made a humble reputation among people with a taste for genuine, traditional flavours.

Over the years, attempts have been made to replicate our success, however our unique time-honoured style and devotion to quality has ensured our place as the original. We would like to take this opportunity to THANK YOU, our loyal customer who has made Marmara the success that it is.

"AFİYET OLSUN"
"ENJOY YOUR MEAL"

"Great food, Excellent service and Value for money"
40 Years of Locals

"Döners were never meant to be this good"
AWARDED ★★★★★
Ralph Magazine

"The Windsor end of Chapel Street holds a Turkish treasure"
Cheap Eats Guide

FULLY LICENSED

BYO - MON, WED & THU ONLY - (BYO - NOT AVAILABLE FRI, SAT, SUN)
corkage \$9 per bottle (wine only)
All cards welcome (surcharge applies)
One bill per table - No split bills

MARMARA'S SIGNATURE COCKTAILS

HAREM 21

Frangelico, Sailor Jerry Spiced Rum, Peach Nectar, Lime Juice, Peach Schnapps

LONG ISLAND APPLE TEA 22

Jim Beam, Apple Schnapps, Apple Tea

BELLY DANCER 20

Tequila, Cointreau, Sour Cherry Juice

TURKISH DELIGHT 22

Gin, Strawberry Liquor, Chambond, Pomegranate Juice, Cherry Juice, Rose Water

TURKISH COFFEE MARTINI 22

Vodka, Kahlua, Turkish Coffee

BELLINI OF ISTANBUL 18

Peach Nectar, Lime Juice, Sparkling Wine, Peach Schnapps



WINES FROM TÜRKİYE

Anatolian Region of Türkiye which goes all the way back to the Neolithic period (10,200-4,500 BC) is where grapes were first discovered and the earliest vineyards & wineries were found in the surrounding regions

GRAPE VARIETY	VINEYARD	REGION	G	B
WHITE				
Karmen (Narince) - 2019 (Chardonnay)	Diren	Anatolia	11	44
Winehouse - Hasandede - 2018 (Colombard)	Vinkara	Gallipoli		59
Doruk - Narince - 2018 (Un-oaked Chardonnay)	Vinkara	Anatolia	14	54
Doruk - Sauvignon Blanc - 2018	Vinkara	Aegean	14	54
ROSÉ				
Minoj - Kalecik Karası - 2016 (Provence - style Rosé)	Vinkara	Ankara	13	49
RED				
Karmen - Öküzgözü - Boğazkere - 2019 (Cabernet - Merlot)	Diren	Anatolia	11	44
Kalecik Karası - 2018 (Pinot Noir)	Vinkara	Ankara	14	55
Collection - Syrah - 2020 (Syrah)	Diren	Aegean	13	55
Collection - Boğazkere - 2020 (Cabernet Sauvignon)	Diren	S. E Anatolia	14	55
Winehouse - Öküzgözü - 2018	Vinkara	Anatolia		59

** All unfinished bottles can be taken home and all wines are available for sale for take-away*

WINE LIST

NAME	VARIETY	REGION	G	B
Sparkling				
Da Luca Prosecco	Prosecco	Veneto, Italy	10	43
Jansz Non Vintage Cuvee	Sparkling White	Tasmania		65
Moet & Chandon Imperial Brut	Champagne NV	Epernay, France		120
White				
House White	Pls Ask our Staff		9	39
Not Your Grandma's	Riesling	Eden Valley, SA	11	44
La Maschera	Pinot Grigio	Limestone Coast, SA	11	44
Quartier	Pinot Gris	Mornington, VIC		55
821 South	Sauvignon Blanc	Marlborough, New Zealand		46
Miritu Bay	Sauvignon Blanc	Marlborough, New Zealand	9	40
Tatachilla	Sauvignon Blanc	McLaren Vale, SA	9	40
Devils's Lair Honey Bomb	Chardonnay	Margaret River, WA	12	48
Rose				
Maison Francaise	Rose	Languedoc, France	9	42
Moscato				
Angas	Moscato	Sth East Australia	9	39
All Saints	Moscato	Rutherglen, VIC		48
Port Wine				
Penfolds Club Reserve	Tawny Port	South Australia	9	
Red				
House Red	Pls Ask our Staff		9	39
Fickle Mistress	Pinot Noir	Central Otago, New Zealand	12	48
TarraWarra Estate	Pinot Noir	Yarra Valley, VIC		70
Campo Viejo Rioja DO	Tempranillo	Rioja, Spain	11	44
Alamos	Malbec	Mendoza, Argentina	10	43
Beachwood	Shiraz	Padthway, SA	10	43
The Long Mile	Shiraz	Barossa Valley, SA	11	44
Boucher	Shiraz	Heathcote, VIC	12	48
Soul Growers Provident	Shiraz	Barossa Valley, SA		68
Tatachilla	Shiraz Cabernet	McLaren Vale, SA	9	39
Wynns The Gables	Cabernet Sauvignon	Coonawarra, SA		55
Penfolds Bin 389		South Australia		160

BEERS

Local Beer

Mountain Goat	Organic Steam Ale	12.0
White Rabbit	White Ale	13.0
Little Creatures	Pale Ale	13.5
Carlton Draught	Draught	10.0
Crown Lager	Lager	9.0
James Boags Light	Light	9.0

Imported Beer

Sapporo	Japan	Lager	9.0
Asahi	Japan	Super Dry Lager	10.0
Stella Artois	Belgian	Pilsner	10.0
Peroni	Italy	Premium Lager	11.0
Corona	Mexico	Pale Lager	11.0

Cider

Somersby Apple	10.0
Somersby Pear	10.0

SPIRITS

Raki

Yeni Raki	10.0
Efe Green	12.0
Sari Zeybek	14.0
Tekirdag Blue	12.0
Tekirdag Gold	14.0

Vodka

Smirnoff	10.0
Absolut	11.0
Grey Goose	15.0
Belvedere	14.0

Gin

Gordon's	10.0
Bombay	12.0
Hendrick's	15.0
Tanqueray	12.0

Whiskey & Cognac

Johnny Red	10.0
Johnny Black	12.0
Chivas Regal	12.0
Canadian Club	10.0
Royal Salute	35.0
Jim Beam	10.0
Wild Turkey	11.0
Jack Daniels	11.0
Dimple	13.0
Glenlivet	13.0
Jamesons	11.0
Southern Comfort	10.0
Hennessy VSOP	15.0
St Remy Bandy	10.0
Maker's Mark	11.0

Liquors

Baileys	9.0
Kahlua	9.0
Amaretto	12.0
Frangelico	9.0
Tia Maria	9.0
Chambord	12.0
Malibu	9.0
Campari	9.0
Grand Marnier	12.0
Midori	9.0
Contreau	12.0
Aperol	9.0

Other Spirits

Sierra Tequila	10.0	Fireball	10.0
Sambuca	9.0	Patron XO Cafe	25.0
Sambuca Black	9.0	Patron Silver	16.0
Jagermeister Spice	10.0	Captain Morgan Dark Rum	10.0
Jagermeister	10.0	The Kraken Black Spiced Rum	13.0
Bacardi Rum	9.5	Sailor Jerry Spiced Rum	11.0

COLD BEVERAGES

Turkish Lemonade (Uludag)	4.5	Dry Ginger Ale	4.5
Turkish Orange (Uludag)	4.5	Indian Tonic Water	4.5
Uludag Mineral Water 200ml	4.5	Lemon Lime & Bitters	5.5
Uludag Mineral Water 700ml	9.5	Ginger Beer	4.5
Solo	4.0	Red Bull	5.5
Coke	4.0	Cherry Juice	4.5
Coke Zero	4.0	Apricot Juice	4.5
Ayran (Beaten Yoghurt)	4.0	Peach Juice	4.5

HOT BEVERAGES

TEA

Chamomile	4.5
Turkish Apple Tea	4.5
English Breakfast	4.5
Earl Grey	4.5
Peppermint	4.5
Green Tea	4.5
Turkish Black Tea	3.5

COFFEE

Turkish Coffee	4.5
Short Macchiato	4.0
Long Macchiato	4.5
Long Black	4.0
Latte	4.5
Flat White	4.5
Capuccino	4.5
Mochaccino	5.5
Espresso	4.5
Hot Chocolate	4.5
Sahlep	4.5
Babychino	2.5

minimum 2 People are required to participate in the Banquets,
portion size is increased with numbers

CLASSIC BANQUET

**VE / *VG / *DF / *GF*

4 ENTRÉES (DIPS)

Chickpea, Eggplant, Carrot, Cucumber
Served with Hot Turkish Bread

3 SIDE DISHES

Baked Eggplant, Borlotti Beans, Vine Leave Dolma

4 MAIN COURSES

Iskender, Skewered Lamb Fillets, Skewered Chicken Fillets, Lamb Cutlets

RICE, BULGUR & GARDEN SALAD

DESSERT

Kemalpasha & Turkish Delight

55 PP

add +calamari \$7 +prawns \$8 +kofta \$6

SPECIAL BANQUET

**VE / *VG / *DF / *GF*

5 ENTRÉES (DIPS)

Chickpea, Eggplant, Carrot, Cucumber, Capsicum
Served with Hot Turkish Bread

4 SIDE DISHES

Baked Eggplant, Fresh Green Beans, Vine Leave Dolma,
Spinach & Feta Spring Rolls

5 MAIN COURSES

Grilled Calamari, Grilled Prawns,
Iskender, Skewered Lamb Fillets, Skewered Chicken Fillets

RICE, BULGUR & MEDITERRANEAN SALAD

DESSERT

Kadaif and Turkish Delight

65 PP

add +cutlets \$9 +kofta \$6

KIDS BANQUET < 9 yrs

Chickpea, Carrot & Cucumber Dips Served with Hot Turkish Bread

Margarita Pide

Skewered Chicken Fillets & Lamb Kofta Served with Rice

Vanilla Ice Cream

35 PP

** asterisk indicates option available upon request*

VE Vegetarian / **VG** Vegan / **GF** Gluten Free / **DF** Dairy Free

HOME MADE DIPS

(All served with fresh hot Turkish bread *(sliced cucumber is served as gluten free option)*)

MIXED DIPS *VE / *GF* 20.0

A Selection of: Chickpea, Eggplant, Carrot & Cucumber Dip

CHICKPEA DIP - Humus Ezme *VE / VG / DF / *GF* 10.0

Chickpea, tahini, lemon juice, extra virgin olive oil, paprika, cumin & garlic

EGGPLANT DIP - Patlıcan (Patlijan) Ezme *VE / *GF* 10.0

Lightly smoked roasted eggplant, yoghurt, tahini, extra virgin olive oil, garlic & herbs

CARROT DIP - Havuç (Havuch) Ezme *VE / *GF* 10.0

Pan-seared caramelised carrots, yoghurt, tahini, extra virgin olive oil, garlic & herbs

CUCUMBER DIP - Cacık (Jajik) Ezme *VE / *GF* 10.0

Fresh cucumber & dill, mint, garlic, yoghurt & extra virgin olive oil

CAPSICUM DIP - Biber Ezme *VE / *GF* 10.0

Seasoned roasted capsicum, chilli, tahini, herbed garlic, yoghurt & extra virgin olive oil

CAVIAR (TARAMA) DIP - Havyar Ezme *DF / *GF* 11.0

Marinated fish roe, soy flour, potato paste, garlic & extra virgin olive oil

SPICY CHILLI AND TOMATO DIP - Antep Ezme *VE / VG / DF / *GF* 11.0

Tomato, spring onion, garlic, parsley, capsicum paste and chilli pepper flakes

SALADS

GARDEN SALAD - Çoban Salatası *VE / VG / DF / GF* 15.5

Mixed lettuce, roma tomato, cucumber, carrot, red onion & tossed in our lemon vinaigrette & extra virgin olive oil dressing

MEDITERRANEAN FETA SALAD - Akdeniz Peynir Salatası *VE / VG / *DF / GF* 17.5

Iceberg lettuce, tomato, cucumber, red onion, Kalamata olives, grated feta cheese, oregano & tossed in our lemon & extra virgin olive oil dressing

TRADITIONAL ONION AND RICOTTA SALAD - Çökelek (Cherkelek) Salatası 14.0

Tomato Salça (Salcha) sauce, fresh tomato, cucumber, generous red onions, grated feta cheese, sumac, sweet red pepper & finished with our lemon & extra virgin olive oil dressing *VE / VG / *DF / GF*

TOMATO AND CRUSHED WALNUT SALAD - Gavurdağı Salatası *VE / VG / DF / GF* 15.5

Finely chopped juicy tomato, red onion, parsley, rocket leaves & crushed walnuts tossed together in our sweet pomegranate molasses, sumac & olive oil dressing

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SIDE DISHES

CHAR-GRILLED HALLOUMI - <i>Közlenmiş Hellim</i> VE / GF	15.5
Slices of lightly salted halloumi cheese, char grilled & served on a bed of rocket salad, dressed with crushed walnuts & our sweet pomegranate vinaigrette	
VEGETARIAN FRITTERS (2 PIECES) - <i>Mücver</i> VE	14.5
Delicious vegetarian pancakes whisked together with zucchini, carrot and dill in a home-made egg and milk batter then pan fried to perfection	
BAKED EGGPLANT - <i>Fırınlanmış Patlıcan (Patlijan)</i> VE / *VG / GF / *DF	12.0
Oven baked slices of eggplant covered with our traditional tomato & yoghurt sauce	
FRESH GREEN BEANS - <i>Taze Yeşil Fasulye</i> VE / VG / GF / DF	11.0
Baby green beans, carrot and onion cooked to perfection with our tomato salça (salcha) sauce	
RED KINDEY BEANS - <i>Barbunya Pırlakı</i> VE / VG / GF / DF	10.5
Borlotti beans cooked in our olive oil and salcha sauce with crushed tomatoes, carrot, onions, garlic and celery	
VINE LEAF DOLMA - (4 PIECES) - <i>Yaprak Sarması</i> VE / VG / GF / DF	10.0
Seasoned rice wrapped with vine leaves & finished with lemon & extra virgin olive oil	
PILAF RICE - <i>Pilav</i> VE	8.5
Long grain white rice mixed with lightly fried risoni & cooked to perfection	
CRACKED WHEAT RICE - <i>Bulgur</i> VE / VG / DF	8.5
Cracked wheat cooked with finely diced red capsicum, onion, touch of tomato paste & fresh herbs	
MIXED PICKLES - <i>Karışık Turşu</i> VE / VG / GF / DF	10.5
A great garden selection of vegetables: green pepper, carrot, cabbage, tomato & dill prepared in our unique pickle marinade	
SPINACH AND FETA SPRING ROLLS (2 PIECES) - <i>Sigara Böreği</i> VE	14.0
Turkish style spring rolls with traditional feta cheese and baby spinach	
ROASTED RED CAPSICUM (2 PIECES)- <i>Közlenmiş Kırmızı Biber</i> VE / *VG / GF / *DF	13.0
Delicacies of roasted red capsicum filled with mascarpone and finished of with olive oil vinaigrette and parsley	
LENTIL SOUP - <i>Mercimek Çorbası</i> VE / GF	15.5
Freshly made, this Turkish favourite is a blend of carrot, potato, red onions & red lentils served with warm Turkish bread and lemon wedge	

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SEAFOOD

FISH SOUP - *Balık Çorbası* **GF / *DF** 16.0
Creamy home-made bouillabaisse style soup with salmon and blue grenadier served with warm Turkish bread

ADD SEAFOOD 8.0

GRILLED PRAWNS - *Karides Izgara* ***GF / *DF** 34.5
King Prawns (8) marinated with lemon pepper, grilled & served on pilaf-rice, finished with a garlic & light cream sauce & a side of garden salad

GRILLED FRESH CALAMARI - *Taze Kalamar* **GF / *DF** 19.0 / 27.0
Grilled calamari, lightly marinated and served with Mediterranean rocket salad, lemon & our yoghurt and garlic sauce

SEAFOOD CLAYPOT - *Deniz Güveç* **GF / *DF** 32.5
Grilled Prawns, Scallops, Mussels, Calamari, Blue Grenadier cooked in a home-style claypot with carrot, celery, garlic, red onions, red capsicum, baby spinach, tomato salcha, fresh herbs & pesto finished with grated feta and calamata olives

SALMON CLAYPOT - *Somon Güveç* **GF / *DF** 31.5
Fresh Atlantic salmon cooked in a home-style claypot with carrot, celery, red onions, red capsicum, garlic, baby spinach, tomato salcha, fresh herbs & pesto topped with grated feta and calamata olives

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FROM OUR STONE BASED OVEN - TURKISH PİDÉS

TURKISH BREAD - <i>Türk Pidesi</i> (half / full basket) VE / VG / DF (Freshly baked on premises daily in our stone based oven)	4 / 6
TRADITIONAL MINCE PİDÉ - <i>Kıymalı Pide / Lahmacun</i> *DF Lean beef mince seasoned & mixed with finely diced tomato, red capsicum, onion and finished with parsley & lemon wedges	25.0
HALLOUMI AND TOMATO PİDÉ - <i>Hellimli Pide</i> VE Lightly salted delicious halloumi cheese and tomato wrapped in thin pastry base, baked to golden perfection and lightly glazed with organic butter	25.0
TURKISH PEPPERONI & EGG PİDÉ - <i>Sucuklu Pide</i> *DF Slices of Turkish traditional beef pepperoni laid on a thin pastry base & topped with a whisked free range egg & baked to golden perfection	25.0
SPINACH & FETA PİDÉ - <i>Ispanaklı Pide</i> VE Baby spinach, Turkish feta cheese & parsley wrapped in thin pastry, baked to golden perfection & lightly glazed with organic butter	25.5
MARGHARITA PİDÉ - <i>Kaşarlı Pide</i> VE Tomato salcha sauce, mozzarella cheese, fresh basil & oregano	18.5
POTATO PİDÉ - <i>Patatesli Pide</i> VE / *VG / *DF Seasoned potatoes and spring onion grated and mixed together with parsley, mint & wrapped in thin pastry, baked to golden perfection and lightly glazed with organic butter	24.5
KOFTA PİDÉ - <i>Köfteli Pide</i> *DF Tomato salcha sauce, herbed Turkish lamb mince, finished with caramelised onions, sumac & yoghurt	29.0
GRILLED VEGETARIAN PİDÉ - <i>Közlenmiş Vejetaryen Pide</i> VE / *VG / *DF Tomato salcha sauce, eggplant, red capsicum, kalamata olives & garlic finished with charred halloumi & mozzarella cheese	26.0
CHICKEN PİDÉ - <i>Tavuklu Pide</i> *DF Tomato salcha sauce, charred chicken fillets, mushrooms, garlic and mozzarella cheese	28.5
FETA AND EGG PİDÉ - <i>Peynirli Pide</i> VE Grated Turkish feta and parsley laid on a thin pastry base and topped with a whisked free range egg & baked to golden perfection	24.0

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MAIN MEALS

SLOW COOKED LAMB AND CHICKPEAS CLAYPOT - *Nohutlu Kuzu Yahni* GF / DF 31.5

Tender slow cooked lamb shoulder (250g), cooked with Spanish onions, red capsicum, green chilli peppers, chickpeas, touch of black currants and infused with cinnamon

İSKENDER – Tender Lamb off the Spit *DF 29.5

Sizzling claypot filled with thin slices of our famous tender lamb and beef mince from the turning roast (Doner Kebab) covered with home-made tomato salcha sauce & yoghurt

(Does not come with rice, salad or bread underneath) *bread underneath 1.5

SKEWERED LAMB FILLETS - *Kuzu Şiş* *GF / *DF 34.5

Skewered spring lamb fillets (4) marinated overnight & char-grilled to give you a tender bite, served with garden salad & bulgur (cracked wheat) rice

SKEWERED CHICKEN FILLETS - *Tavuk Şiş* *GF / *DF 32.0

Skewered tender breast of free range chicken fillets (4) marinated overnight then char-grilled & served with garden salad & pilaf rice

KOFTA - *Köfte* *DF 32.0

Juicy home-made lamb mince, herbed and made into skinless sausages (5) char-grilled & served with garden salad & bulgur (cracked wheat) rice

LAMB CUTLETS - *Kuzu Pirzola* *GF / *DF 37.0

Succulent spring lamb cutlets (260g) trimmed, char-grilled to perfection & served with garden salad & pilaf rice

MIXED GRILL (SERVES 1) - *Karışık Izgara* *DF 36.0

An array of Marmara's finest grills includes Döner kebab, Skewered Lamb & Chicken fillets, Köfte and a Cutlet all served with garden salad & pilaf rice

VEGETARIAN CLAYPOT - *Vejeteryan Güveç* VE / *VG / *GF 29.5

An appetising variety of baked eggplant with yoghurt and tomato salcha, bulgur (cracked wheat) rice, green beans and red kidney beans served in a claypot

IMAM FAINTED - *İmam Bayıldı* VE / VG / DF / *GF 26.5

Baby eggplant light pan-seared, topped with finely diced tomato, onion, red capsicum & garlic then finished in the oven & served with garden salad & bulgur rice

TRADITIONAL BEEF DUMPLINGS - *Manti* *DF 25.5

Tiny bite sized dumplings made with seasoned ground beef wrapped in a homemade egg pasta & topped with yoghurt sauce, caremalized tomato paste, sumac & mint

extras- +doner \$9 +cutlet \$9 +skewered lamb \$8.5 +skewered chicken \$7.5 +kofta \$6

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DESSERT

NUTELLA AND BANANA SPRING ROLLS	1 Pcs / 2 Pcs	VE	10.0 / 16.0
Spring Rolls filled with Nutella and fresh banana and served with vanilla ice cream			
BOZA	VE / VG / DF / GF		8.5
One of the oldest Turkish dishes dating back to the 10th century, sweet pudding like dessert made from fermented maize, sprinkled with ground cinamon and roasted chickpeas			
BAKLAVA (Mum's speciality)	VE		12.0
Crushed pistachios layered with filo pastry, oven baked, then covered in our traditional honey syrup and served the ottoman way with a side of creamy whipped yoghurt or vanilla ice cream.			
TURKISH DELIGHT - Lokum	VE / VG / DF / GF		7.0
Cubes of original rose Turkish delight covered with icing sugar			
OVEN BAKED RICE PUDDING - Fırın Sütlaç (Soutlach)	VE / VG / GF		11.0
A traditional Turkish style creamy rice pudding finished off in our stone based oven for a unique flavour			
SEMOLINA HALVA WITH ICE CREAM - Dondurmalı İrmik Helvası	VE / GF		11.0
Silky blend of buttery semolina with crunchy pine nuts covering vanilla ice cream			
MASTIC PUDDING - Sakızlı Muhallebi	VE / GF		10.0
A traditional recipe of smooth, creamy milk pudding made from aromatic mastic gum with a light fragrant aroma, sprinkled with ground pistachios			
KADAIF - Sütlu Tel Kadayıf	VE		11.5
Oven baked kadayif (fine strings of pastry), soaked in our unique milky honey syrup, topped with crushed walnuts and served with creamy mascarpone			
KEMALPASHA DESSERT - Kemalpaşa Tatlısı	VE		10.0
Delicious baked pastry balls made from a special, salt-free cheese, steeped in honey syrup and topped with crushed nuts and creamy mascarpone			
ICE CREAM - Dondurma	VE / GF		8.0
Vanilla ice cream served with a choice of chocolate or strawberry topping			

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