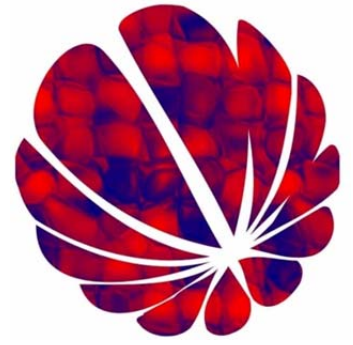


# MARMARIS MENU



## Small Plates

Bread & dips 15

Chickpea & parmesan chips w aioli 14.50 v gf

Sigara Borek 8.50 v

Salt and pepper squid w garlic aioli & greens 17 gf

Spinach, ricotta, goats cheese dumplings w burnt sage butter 14.50 v

Arancini w mozzarella cheese, basil & smoked eggplant 12 v

Mezze Platter combination of all the starters  
for two people 27, for four people 45

## Mains

Gnocchi w beef & parmesan 27

Vegetarian gnocchi w spinach, mushrooms & parmesan 25 v

Fettuccine marinara w prawns, mussels & calamari w a neapolitan sauce 29

Creamy pesto chicken w fettuccine & parmesan 26.50

Manti - Traditional ravioli w chickpeas & lentils,  
garlic mint yoghurt & peperonata sauce 27.50 v

Marinated beef mince patties w garlic, risotto & a mint yoghurt sauce 25 gf

Grass-fed Steak w broken potatoes, herb butter & jus 32 gf

Mixed grill platter w scotch fillet, chicken skewer, lamb skewer, beef mince patties,  
broken potatoes, salad & a garlic mint yoghurt sauce 39.50 gf

Risotto w spinach, tomatoes, capsicum, mint & parmesan 27 v gf

Seafood risotto w a neapolitan sauce 29

## **Sides**

Green Salad 10 v gf

Greek Salad 13 v gf

French Fries 8.50 v gf

## **Sweets / Desserts**

Affogato with liquor 16

Special coffee with liquor 14

Bitter chocolate & honey truffles 12

Bitter chocolate truffle cake with Ice-cream 15

Cream brulee with Ice-cream 15

Chocolate Cheesecake with berry coulis 15

## **IMPORTANT – Food Allergies and Intolerances**

If you are allergic to anything here, please let us know before ordering.

Peanuts, tree nuts, dairy, eggs, shellfish & seafood, bee products,  
cereal & grains, soy beans, mustard, alcohol, herbs etc.

**v** - vegetarian      **gf** - gluten free

## **Kids Menu**

Fresh homemade fettuccine with a cream or tomato base and optional cheese 10

Chargrilled beef patties with homemade fettuccine pasta and ketchup 12.50

## **Sweet / Dessert**

Ice cream in a cone 4.50

## **Drinks**

Orange, pineapple, apple juice, sprite and coke 4.50

### **Vegan Small Plates**

Selection of dips w chickpea chips 16.50

Chickpea & lentil patties w salad 12.50



### **Vegan Mains**

Chickpea & lentil patties w salad 18.50

Gnocchi w spinach, mushrooms & vegan cheese 32

Iman Bayaldi - stuffed eggplant 25

Red Kidney Bean Pasta w vine tomatoes, vegan cheese & greens 30

Manti - traditional ravioli w chickpeas, lentils & a peperonata sauce 27.50

Risotto w spinach, tomatoes, capsicum, mint & vegan cheese 30

### **Sides**

Green Salad 10

Greek Salad w vegan cheese 13

French Fries 8.50

### **Sweets / Desserts**

Strawberry Cheesecake Bites w a berry coulis 15

Meringues w whipped cream 12

Selection of Truffles 15