

PROPELLER

NIBBLES

arak roasted kalamata olives <i>gf v</i>	6.5
salt roasted sunflower & pumpkin seeds <i>gf v</i>	4.5
chickpea battered cauliflower, harissa aioli <i>v</i>	12
grilled lamb tongue, moroccan tomato jam <i>gf</i>	12
cinnamon rose quail, cajak <i>gf</i>	14

GARDEN

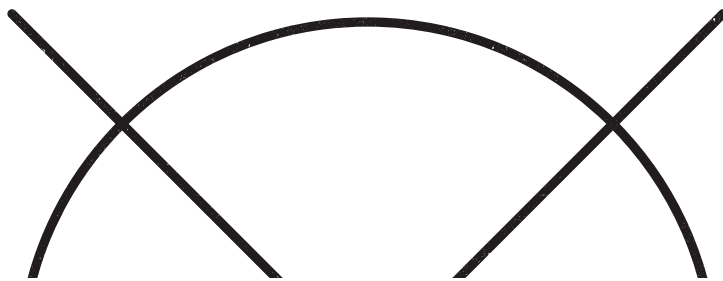
shredded cabbage, barberries, mint <i>gf v</i>	15
roasted baby carrots, orange blossom, honeycomb, labne <i>gf v</i>	16
sautéed mushrooms, smoked turkish chilli, almonds <i>gf v</i>	18
roasted fennel, smoked almonds, goats curd <i>gf v</i>	16
smokey eggplant, feta & manchego, walnut pie <i>v</i>	22

SEA

oysters, lime, soused red onion, sumac, parsley <i>gf</i>	5
tiger prawns, bandari spice, lemon	14
scallops, white bean puree, chilli <i>gf</i>	15
cuttlefish, potatoes, pickled egg, squid ink <i>gf</i>	22
grilled fish, muhammara <i>gf</i>	36

PADDOCK

black pudding, celeriac, roast tomato	18
pork shish, whipped feta, persian herb salad <i>gf</i>	30
"tiznit style" lamb stew, almonds, raisins <i>gf</i>	34
rangers valley skirt steak, pickles, cemen <i>gf</i>	36
fried baby chicken, sweet green chilli yoghurt, cumin	32



FROM THE OVEN

za'tar flatbread v	5
- with matbucha v	15
sardine manoushe, potato, roast red onion, pinenut	20
bacon, fennel manoushe, radicchio, onion, provolone	18
sujuk manoushe, turkish tomato + pepper, cheese	16
meat manoushe, lamb, pomegranate, hung yoghurt	20
eggplant manoushe, silverbeet, white cheese, egg v	18
mushroom manoushe, garlic, blue cheese v	18
pumpkin fatayer, feta, pine nuts, oregano v	18
silverbeet, haloumi, pomegranate fatayer v	18

LET US FEED YOU!

Take a journey through our menu with our chef's choice. An experience created for the whole table.

(Please let us know any dietary requirements)

eat well - pp 49

eat very, very well - pp 69

A SWEET ENDING

scoop of ice cream v gf	5
chocolate and banana brik, dulce de leche ice cream v	16
apple and raisin pie, white chocolate cardamon ice cream v	16
knafeh, orange, raspberry, orange flower syrup v	16
grapefruit sorbet, nut, blood orange salad gf	16

*Please note our kitchen uses egg, nuts, dairy, wheat, seeds + other allergens.
Please discuss any allergies with our wait staff.*

When you are ready to settle your bill, we accept cash, Eftpos, Visa, Mastercard or Amex

Looking to host a private function? Propeller is available for exclusive events with up to 180 guests, or our sister venue Guildhall Event Space (next door) is the perfect location for more intimate events, with food by Propeller!