

# PROPELLER

## NIBBLES

salt roasted sunflower & pumpkin seeds <i>gf v</i>	4
olives: gordal, kalamata, manzanilla, liguria <i>gf v</i>	6.5
sweet potato falafel, tahini <i>gf v</i>	12
potato & leek brik, matbucha <i>v</i>	12
moorish pork silverbeet rolls <i>gf</i>	8

## GARDEN

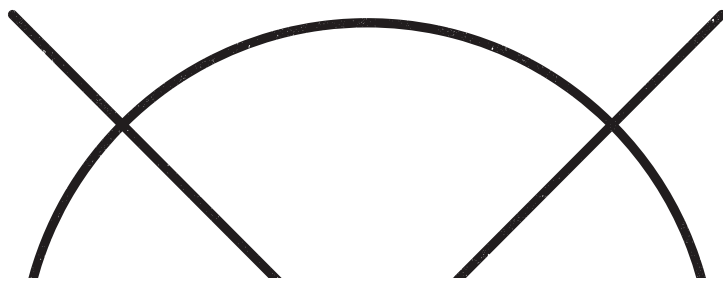
leaves, witlof, red oak, cos <i>gf v</i>	12
bbq broccolini, haloumi, dates, red onions <i>gf v</i>	17
courgettes, air dried tuna, smoked almonds <i>gf</i>	18
'mercimek kofta' red lentils, cos, witlof leaves <i>v</i>	14
spinach, egg, feta pie <i>v</i>	18

## SEA

tiger prawns, zhoug, kipflers, egg <i>gf</i>	14
scallops, white bean puree, chilli <i>gf</i>	15
cured kingfish, saffron fennel dressing <i>gf</i>	22
grilled octopus, taramasalata, cucumber, barberries <i>gf</i>	20
chickpea battered fish, almond sauce, pickles	32

## PADDOCK

chicken livers, figs, grape molasses <i>gf</i>	16
baharat lamb, chickpea puree, currants pine nuts <i>gf</i>	32
rabbit, smoked eggplant, sumac, parsley, soused onion <i>gf</i>	32
chicken, green olive, lemon tagine <i>gf</i>	29
rangers valley skirt steak, coriander chilli dressing, onions	34



## FROM THE OVEN

za'tar flatbread <sup>v</sup>	4.5
- with bysear, coriander, spring onion	14
eggplant manoushe, spinach, white cheese, egg <sup>v</sup>	18
meat manoushe, lamb, pomegranate, hung yoghurt	20
mushroom manoushe, garlic, blue cheese <sup>v</sup>	18
zucchini fatayer, potato, roast red onion, almond <sup>v</sup>	16
sujak manoushe, turkish tomato + pepper, cheese	16
freo sardine manoushe, broccolini, pine nuts, currants	20
chicken, green olive, tahini fatayer	20
cheese and mint fatayer <sup>v</sup>	15

## 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 <sup>v gf</sup>	4.5
lebanese doughnuts, honey syrup, pistachio ice cream <sup>v</sup>	16
chocolate, caramel date tart, cardamon ice cream <sup>v</sup>	16
knafeh, peach, orange flower syrup <sup>v</sup>	15
moscatel granita, almond milk jelly, stewed plums <sup>v gf</sup>	14

*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 or Mastercard.*

*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!*