

PROPELLER

menu subject to change

NIBBLES

pickled quail eggs, celery salt, harissa <i>gf v</i>	6
aniseed roasted kalamata olives <i>gf v</i>	6.5
grilled kefalograviera, israeli carrot salad <i>gf v</i>	10
spiced potato brik, matbucha <i>v</i>	12
bbq quail, toum <i>gf</i>	14

GARDEN

cauliflower, tahini, walnut salad <i>gf v</i>	16
winter slaw, kohlrabi, celeriac, witlof <i>gf v</i>	16
sautéed mushrooms, lentils, spinach <i>gf v</i>	18
brussel sprouts, feta, cemen, crumbs <i>v</i>	16
roast fennel, leeks, goats cheese, hazelnut <i>gf v</i>	18

SEA

scallops, white bean puree, chilli <i>gf</i>	15
tiger prawns, bandari spice, lemon <i>gf</i>	15
bbq occy, hot ezme dressing <i>gf</i>	25
cuttlefish, zhoug, peas, potatoes, almonds <i>gf</i>	22
grilled fish, chickpeas, silverbeet, almonds <i>gf</i>	36

PADDOCK

aish bil-lahm' saudi tahini beef pie	24
venison 'sabzi', fried egg noodle rice	35
rangers valley black angus beef, pickles, bastourma spice <i>gf</i>	36
rabbit and pork cabbage rolls, sumac tomato broth	30
berber lamb tagine <i>gf</i>	36



PROPELLER

FROM THE OVEN

za'tar flatbread ^v	5
- with afghan daal ^{gf v}	14
pickled sardines manoushe, cauliflower, almonds	20
bacon, fennel manoushe, broccolini, provolone, onion	18
sujak manoushe, spinach, pepper, cheese	16
meat manoushe, lamb, pomegranate, hung yoghurt	20
air dried beef manoushe, beans, feta	20
mushroom manoushe, garlic, blue cheese ^v	18
spinach, cheese fatayer, mint, black seed ^v	16
pumpkin fatayer, feta, pine nuts ^v	18

CHEF'S CHOICE

take a journey through our menu. whole table only pp 55
(Please let us know any dietary requirements)

A SWEET ENDING

scoop of ice cream ^{gf}	5
baklava coil, white chocolate, mulberry ice cream	16
muhlabieh milk pudding, rhubarb, persian floss	12
knafeh, citrus, pomegranate, orange blossom syrup	16
chocolate, date katmer, ashta, poached pear	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!