

# PROPELLER

## NIBBLES

mustafas' nibbles – chickpeas, raisins, apricot kernels <i>gf v</i>	5
arak roasted kalamata olives <i>gf v</i>	6.5
sesame falafel, green tahini <i>gf v</i>	9
grilled cheese, israeli carrot salad <i>gf v</i>	10
grilled white rocks veal tongue, egg, capsicum <i>gf</i>	12

## GARDEN

"fattoush" bread salad, avocado <i>v</i>	17
smokey eggplant salad, pinenuts, currants <i>gf v</i>	16
roasted beetroots, green beans, red onions, cracked wheat <i>v</i>	14
sautéed mushrooms, smoked turkish chilli, almonds <i>gf v</i>	18
zucchini, herb, feta filo pie <i>v</i>	22

## SEA

scallops, white bean puree, chilli <i>gf</i>	15
tiger prawns, bandari spice, lemon <i>gf</i>	14
"kibbeh nayeh" kingfish, wheat, cos, mint	21
cuttlefish, zhoug, peas, asparagus, potatoes, almonds <i>gf</i>	22
grilled fish, turkish spoon salad <i>gf</i>	36

## PADDOCK

chickpea, cumin battered quail	15
baharat grilled baby chicken, saffron yoghurt <i>gf</i>	29
duck kibbeh, walnuts, barberries, labne	32
pork ras el hanout tomato broth, couscous, dolmades	32
rangers valley skirt steak, pickles, cemen <i>gf</i>	36



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## FROM THE OVEN

za'tar flatbread <sup>v</sup>	5
- with tzatziki <sup>v</sup>	12
sardine manoushe, potato, roast red onion, pinenut	20
bacon, fennel manoushe, asparagus, provolone, onion	18
sujak manoushe, spinach, pepper, cheese	16
meat manoushe, lamb, pomegranate, hung yoghurt	20
eggplant manoushe, spinach, white cheese, egg <sup>v</sup>	18
mushroom manoushe, garlic, blue cheese <sup>v</sup>	18
cheese fatayer, mint, black seed <sup>v</sup>	14
pumpkin fatayer, feta, pine nuts <sup>v</sup>	18

## CHEF'S CHOICE

take a journey through our menu. whole table only    pp 49 / 69  
(Please let us know any dietary requirements)

## A SWEET ENDING

scoop of ice cream <sup>v gf</sup>	5
date, hazelnut tart, yoghurt ice cream <sup>v</sup>	16
caramel custard cream, rosewatered strawberries <sup>v gf</sup>	16
knafeh, mango, blueberries, orange blossom syrup <sup>v</sup>	16
grapefruit sorbet, orange nut salad <sup>gf</sup>	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!*