

PROPELLER

NIBBLES

marinated olives <i>gf v</i>	7
iranian figs, roasted pistachios <i>gf v</i>	7
pickled quail eggs, celery salt, harissa <i>gf v</i>	7
grilled kefalograviera, israeli carrot salad <i>gf v</i>	12
merguez sausage, pickled beetroot <i>gf</i>	16

GARDEN

iceberg, spring onion, cucumber, barberries <i>gf v</i>	14
heirloom tomatoes, goats curd, pomegranate dressing <i>v</i>	17
stuffed marrow, rice, mallow, tomato broth <i>gf v</i>	20
courgettes, oregano, chilli, feta <i>gf v</i>	16
sautéed mushrooms, lentils, almond sauce <i>gf v</i>	18

SEA

scallops, white bean puree, chilli <i>gf</i>	16
cuttlefish, zhoug, peas, potatoes, almonds <i>gf</i>	24
baharat tiger prawns, asparagus, pistachio <i>gf</i>	26
bbq occy, hot ezme dressing <i>gf</i>	28
grilled fish, spiced eggplant relish <i>gf</i>	36

PADDOCK

chicken livers, grapes, molasses, yufka	20
pork, tomato and green bean güveç <i>gf</i>	34
rangers valley black angus beef, pickles, bastourma spice <i>gf</i>	36
bbq spatchcock, dates, green olive, capers <i>gf</i>	36
minted yoghurt lamb, chickpeas, onions <i>gf</i>	36



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FROM THE OVEN

za'tar flatbread ^v	5
- with cajak ^{gf v}	15
bastourma manoushe, fennel, asparagus, feta	20
meat manoushe, lamb, pomegranate, hung yoghurt	20
mushroom manoushe, garlic, blue cheese ^v	18
suçak manoushe, greens, potato	18
spinach manoushe, cheese, mint, black seed, egg ^v	17
yoghurt baked manoushe, eggplant, tomato, almond ^v	18
chicken, green olive fatayer, almond, tahini yoghurt	20
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}	6
"warbat bil ashta" puff pastry turnover, rose berries	17
peach ice cream cake, raspberry, meringue ^{gf}	17
knafeh, pistachio, mango, orange blossom syrup	17
chocolate arabic coffee mousse, hamman's ears, walnut	17



*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!