

PROPELLER

chef's choice 69

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

hibat min allah 'khubz'

whipped feta, cucumber, fennel (v) (gf)	9
za'atar manoushe (vg)	3
tomato, mozzarella manoushe (v) - optional air dried beef +6	14
mushroom, blue cheese, za'atar manoushe (v)	18
spiced beef, green bean, egg, matbucha manoushe	20
broccolini, sweet potato, roast tahini, currants manoushe (v)	18

tubiq alyawm

hot arak olives (v) (gf)	7.5
spinach, feta boreks - 3 per serve (v)	14
potato & leek brik, matbucha (v)	14
potato, rice, minted chilli butter (v) (gf)	15
cauliflower, raisin, parsley, tahini yoghurt (v) (gf)	16
pomegranate braised silverbeet, almond sauce (v) (gf)	15
grilled prawns, ezme dressing - 3 per serve (gf)	18
grilled fish, tunisian chorba, mograbieh	36
quail tagine, dates, roasted fennel (gf)	30
ranger's valley beef, turkish green chilli relish (gf)	38

wajabat 'akhira

white chocolate, mulberry pudding, moscatel ice cream	16
'knafeh' orange blossom syrup, orange, pistachio	16
custard & date tart, coffee syrup	16



NATIONAL GOOD FOOD GUIDE 2020 ONE HAT

*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
No split billing for groups of 10 and above.*

Looking to host a private function? Propeller is available for exclusive events for 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!