

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'

chickpea hummus, cucumber, sumac (v) (gf)	9
za'atar manoushe (v)	3
tomato, mozzarella manoushe (v) - optional air dried beef +6	14
mushroom, blue cheese, za'atar manoushe (v)	18
'musakhan' sumac chicken, nuts, caramelised onion manoushe	20
sweet potato puree, broccolini, sardines, currant, pine nut manoushe	20

tubiq alyawm

hot arak olives (v) (gf)	7.5
spinach, feta boreks - 3 per serve (v)	14
lamb koftas, beetroot walnut sauce - 2 per serve (gf)	14
jewelled rice (v) (gf)	15
cauliflower, raisin, parsley, tahini yoghurt (v) (gf)	16
'fattoush' lebanese bread salad (v)	16
kingfish, 'kibbeh nayyeh', horseradish	20
grilled fish, asparagus, peas, preserved lemon, nuts (gf)	36
chicken tagine, green cracked olive, buttered couscous	32
ranger's valley beef, turkish green chilli relish (gf)	38

wajabat 'akhira

fruit 'n' nut chocolate tart, moscatel ice cream	16
'knafeh'	
orange blossom syrup, orange, pistachio	16
cardamom baked custard, rose berries (gf)	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!