

PROPELLER

chef's choice

69

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

habah min allah 'khubz'

| | |
|---|----|
| baba ganoush, cucumber, sumac (v) (gf) | 10 |
| 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, smoked ocean trout, pine nut manoushe | 20 |

tubaq alyawm

| | |
|---|-----|
| hot arak olives (v) (gf) | 7.5 |
| minted cheese turnovers - 3 per serve (v) | 14 |
| scallops, skordalia, hot sauce - 2 per serve (gf) | 15 |
| lamb koftas, beetroot walnut sauce - 2 per serve (gf) | 14 |
| stuffed eggplant, pumpkin, spiced tomato, green chilli yoghurt (v) (gf) | 16 |
| lentil, silverbeet yoghurt bake, tibul (v) (gf) | 14 |
| 'fattoush' lebanese bread salad (v) | 16 |
| grilled fish, asparagus, peas, preserved lemon, almond (gf) | 36 |
| chicken tagine, green cracked olive, buttered couscous | 32 |
| rangers valley beef, turkish green chilli relish (gf) | 38 |

wajbah 'akhira

| | |
|---|----|
| fruit 'n' nut chocolate tart, moscatel ice cream | 16 |
| 'knafeh' | |
| orange blossom syrup, poached apple, apricot, 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!