

PROPELLER

arak roasted olives, pickled turnips
mountain bread, grape molasses, sesame seed
Lebanese lamb brain omelette
stuffed zucchini flowers, cheese, chickpea batter

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slow cooked ocean trout, sabzi, tahini sauce
broad bean, dill rice

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shredded iceberg, radishes, spring onion
'Tiznit' lamb tagine, raisins, almonds

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cardamom baked custard, rose berries, cream

* choose our wine match for \$40 per person



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!