

# 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'**

Israeli hummus, chickpea, mint (v) (gf)	10
za'atar manoushe (v)	4
tomato, mozzarella manoushe (v) - optional air dried beef +6	14
'musakhan' sumac chicken, nuts, caramelised onion manoushe	20
spinach, eggplant, pumpkin manoushe, almond	19
mushroom manoushe, roast onion, blue cheese (v)	20

### **tubaq alyawm**

hot arak olives (v) (gf)	7.5
salted fish fritters, preserved lemon aioli	14
kefalograviera, spinach, peppers, pomegranate, walnut (v) (gf)	14
pistachio tabbouleh (v) (gf)	14
'imam bayildi' slow cooked tomato, eggplant (v) (gf)	18
crayfish, tomato kibbeh salad	26.5
baked fish, chraimeh, coriander (gf)	36
quail, chickpea batter, pickles, white bean	22
chicken kibbeh, date & pistachio, labne	34
rangers valley beef, turkish green chilli relish (gf)	38

### **wajbah 'akhira**

fig, cherry, pistachio batter cake, custard ice cream	16
<i>'muhalabieh'</i>	
milk pudding, roseberries, mahlab saffron meringue	16
chocolate pudding, fig ice cream, roast white chocolate	16



#### **NATIONAL GOOD FOOD GUIDE 2021 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!