

SMALL RESTAURANT, SMALL PLATES

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**PROPELLER**  
~ GARAGE ~

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BIG FLAVOURS

# E

## NIBBLES

spiced almonds <i>gf v</i>	5
marinated olives <i>gf v</i>	6
quail eggs <i>gf v</i>	5
pickled vegetables <i>gf v</i>	4

## GARDEN

tabbouleh <i>v</i>	12
fattoush <i>v</i>	15
imam bayildi <i>gf v</i>	16
fig, shanklish salad <i>gf v</i>	16

## PADDOCK

grilled quail, fesenjun <i>gf</i>	15
chicken kibbeh, dates, pistachio	14
baked lamb koftas, tomato, egg	18
beef shish kebab <i>gf</i>	14

## SMALL PASTRIES

cinnamon beef sanbuseh	10
silverbeet almond manti <i>v</i>	12
fish & egg brik	14
spicy potato pirashkis <i>v</i>	10

## SEA

chickpea battered mussels, tahini	12
bandari spiced whitebait	10
baharat prawns <i>gf</i>	6
bbq calamari <i>gf</i>	20



## LET US FEED YOU!

eat well	pp 35
eat very, very well	pp 55



## FROM THE OVEN

zartar flatbread	4
- with hummus, lamb, pinenuts	14
hot sausage, spinach, white cheese, egg manoushe	14
lamb manoushe	16
pumpkin, feta, pinenut fatayer <sup>v</sup>	15
cheese and mint fatayer <sup>v</sup>	14
black eyed pea & spinach pide <sup>v</sup>	14
capsicum, cheese pide <sup>v</sup>	15
mince chicken, allspice, green olive pide	16



## A SWEET ENDING

stuffed dried apricots <sup>gf</sup>	5
turkish delight	3
baklava	6
awamats with attar, pistachio	9
knafeh	9

*Our kitchen uses egg, nuts, dairy, wheat, seeds + other allergens. Please discuss any allergies with our wait staff.*

Please note menu is indicative only as dishes are constantly changing to reflect availability of fresh season produce.