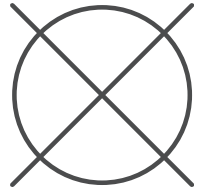


PROPELLER

LUNCH

marinated olives {gf, v}	6.5
baharat spiced chicken ribs toum {gf}	13
mussels escabeche white bread + french butter	18
cured meats platter cecina, san danielle prosciutto, cacciatore, pickles {gf}	22
‘brik’ mushroom, spinach, almonds, harissa, egg {v}	16
roasted eggplant minted yogurt, pomegranate {gf, v}	15
bull’s blood beetroot green beans, stringy haloumi {gf}	18
beans & peas sofrito {gf/v}	16
shark bay prawns cured pork, avocado, {gf}	25
bbq cuttlefish greek salad, mt vikos feta {gf}	28
grilled fish chickpea, dill rice, tahini sauce {gf}	36
chicken kibbeh date, pistachio, tahini	28
rangers valley rump steak bbq onions, spiced tomato relish {gf}	36

*please note our kitchen uses egg, nuts, dairy, wheat, seeds + other allergens
please discuss any dietary requirements with our wait staff*



PIZZA *our dough is lovingly folded and left to prove for 36 hours*

flatbread

za'atar, matbucha 14

capsicum fatayer

caper, harissa, feta, egg 24

pumpkin manoushe

sauté onions, shanklish, rocket, pine nuts {v} 21

buffalo mozzarella pizza

tomato, basil {v} 18

anchovy pizza

mozzarella, broccolini, tomato, olives 24

cheese pizza

parmesan, mozzarella, fontina, gorgonzola piccante 24

swiss brown mushroom pizza

confit garlic, fourme d'ambert {v} 24

calzone

hot sausage, potato, silverbeet, cheese 25

chicken manoushe

green olives, baharat, hummus 26

CHEESE + SWEETS

cheese

see floor staff for our selections 16

caramelised apples

fatima's nut fingers, chocolate ice-cream 16

banana tart

caramel ice cream 16

orange blossom yoghurt mousse

nectarine blueberry salad, sweet borek 16

LUNCH