

PROPELLER

SAMPLE MENU

chef's choice 80

take a journey through our menu. whole table only

(please let us know any dietary requirements)

habah min allah 'khubz'

taramasalata, cucumber 15

za'atar manoushe (v) 5

tomato, mozzarella manoushe (v) - optional bastourma +6 18

meat manoushe, lamb, pomegrante 25

chermoula fish manoushe, fried cauliflower, preserved lemon , almond 25

baked yoghurt manoushe, heirloom tomato 22

tubaq alyawm

kikones -dry roasted corn (v) (gf) 6

arak roasted olives (v) (gf) 8

kefalograviera, courgette, currants, sunflower seeds (v) 22

gem lettuce, soused red onion, pistachio, goats curd (v) (gf) 14

wagyu bresaola. propeller pickles, fried bread 25

bbq rabbit front runners, toum (gf) 36

grilled fish, tahini pumpkin, green olive, walnut, pomegranate (gf) 50

roast pork belly, skordalia, silverbeet, chickpea, almond sauce (gf) 36

city black scotch fillet, coriander, charred chilli relish (gf) 52

wajbah 'akhira

om ali, poached apricot yoghurt cream 20

lebanese milk pudding, rose berries, ghraybeh 20

hazelnut white chocolate tart, sour cherry ice cream 20

sorbet (gf) 5



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!