

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'	
taramasalata, tomato, cucumber (gf)	12
za'atar manoushe (v)	4
tomato, mozzarella manoushe (v) - optional air dried beef +6	14
mushroom manoushe, roast onion, blue cheese (v)	20
meat manoushe, lamb, pomegranate, yoghurt	22
prawn, spinach, eggplant, pumpkin manoushe, bacon, almond sauce	22
tubaq alyawm	
roasted corn	6
hot arak olives (v) (gf)	7.5
kefalograviera, Israeli carrot salad (v) (gf)	15
shaved cabbage, mint, feta, pomegranate (v) (gf)	16
bbq broccoli, whipped date butter, pistachio dukkah (v) (gf)	18
'torshi tareh' Persian green eggs, smoked fish (gf)	24
bbq Fremantle octopus, ezme dressing (gf)	26
confit duck, bulgur nut salad, pomegranate	36
baked fish, chraimeh, coriander (gf)	37
baby chicken, mallow and rice braise, yoghurt (gf)	34
Persian beef & split pea stew, radish, mint (gf)	38
wajbah 'akhira	
fig, pistachio batter cake, custard ice cream	18
Propeller's 'om ali', stewed blood plums, yoghurt cream	16
chocolate nemesis, roasted pear, sweet dukkah	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!