

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'

Afghan dal, coriander (v) (gf)	12
za'atar manoushe (v)	5
tomato, mozzarella manoushe (v) - optional bastourma +6	15
musakhan chicken manoushe, tomato, almonds, yoghurt	22
meat manoushe, lamb, pomegranate, lemon	24
cauliflower pide, red onion, green chilli, tahini (v)	18
cheese, greens & egg fatayer (v)	19

tubaq alyawm

marinated olives (v) (gf)	7.5
"brik" salted fish, egg, coriander relish	15
lamb koftas, pickles, white bean (gf)	16
chickpea battered scallops, almond sauce	19
keflograviera, slow cooked tomato beans (v)(gf)	16.5
celeriac, kohlrabi, turnip slaw, yoghurt dressing, walnuts (v)(gf)	16
bbq broccolini, shanklish, date lemon dressing (v) (gf)	20
quail "bisteeya" egg, almond, filo	30
Persian fish stew, dried lemon, green chilli (gf)	39
lamb cabbage rolls, lentil, rice, tomato broth (gf)	36
berbere spiced beef, green chilli relish (gf)	38

wajbah 'akhira

poppy seed & apple krantz cake, white chocolate cardamom ice cream	18
orange almond custard, cream (gf)	16
znoud el sett, strawberries, pistachio, chocolate ice cream	18
sorbets (v) (gf)	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!

please check in using the SafeWA app



thank you for helping keep WA safe