

PROPELLER

flatbread, dip
marinated olives & smoked almonds
"brik" potato, feta, leek, beetroot relish
kefalograviera, slow cooked tomato beans
grilled scallops, almond sauce, pickle

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bbq broccolini, shanklish, date & lemon dressing
beef, prune tagine, caramelised apple, sesame

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znoud el sett, strawberries, pistachio, chocolate ice cream

** Please note menu terms apply. Seasonal produce changes influence our menu so some dishes may be subject to change.*

** All dietary requirements can be catered for, but please note that our kitchen uses egg, nuts, dairy, wheats, seeds & other allergens.*



please check in using the SafeWA app



thank you for helping keep WA safe

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!