

PROPELLER

chef's choice 72

take a journey through our menu. whole table only

(please let us know any dietary requirements)

habah min allah 'khubz'

muhammara, red pepper, walnut (v)	14
za'atar manoushe (v)	5
tomato, mozzarella manoushe (v) - optional bastourma +6	15
meat manoushe, lamb, pomegrante	24
mushroom & gorgonzola manoushe (v)	22
cheese, greens & egg fatayer (v)	19

tubaq alyawm

mustafa's nibbles	5
marinated olives (v) (gf)	7.50
grilled cheese, stewed peppers (v)(gf)	16.5
chicken kibbeh, roasted red onion, feta, labne	16
bbq tiger prawns, ezme dressing (gf)	23
smoky eggplant salad, currants, pinenuts (v) (gf)	20
roasted courgette, garlic, lemon, shanklish (v) (gf)	22
lamb, almond & spiced rice pie, pickle apricots	32
grilled fish, baharat, pistachio tabbouleh (gf)	38
bbq rump, cemen, caper dressing (gf)	38

wajbah 'akhira

baked custard, nutmeg, strawberries, borek	18
fig & hazelnut brik, chocolate ice cream	18



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

please check in using the SafeWA app



thank you for helping keep WA safe