

PROPELLER

NIBBLES

salt roasted pumpkin & sunflower seeds	3
olives: gordal, kalamata, manzanilla, liguria	6
cauliflower fritters, harissa hung yoghurt	12
cinnamon beef turnovers, cinnamon icing sugar	10

GARDEN

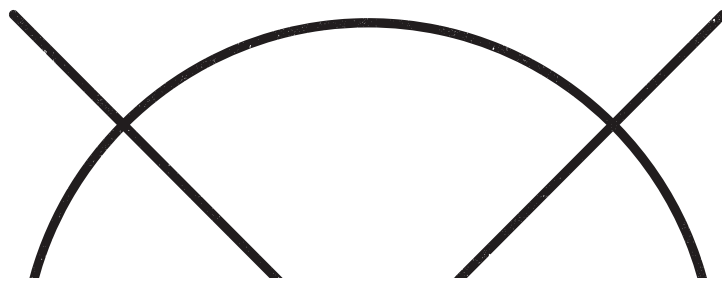
shredded iceberg, cucumber, radish, coriander	11
za'tar fried eggplant + tomato, pomegranate dressing	14
root vegetable slaw, hazelnut buttermilk dressing	15
warm spiced lentils, bbq broccolini, dates, pistachios	16
potato + egg brik, stewed tomato	13

SEA

bandari spiced whitebait, garlic mayo	11
grilled baharat spiced king prawns	10
shark bay scallops, red pepper + walnut paste	13
bbq squid parsley, lemon, garlic, turkish chilli	22
chermoula fish bisteeya, tomato tahini salad	26

PADDOCK

bbq quail, fesenjun sauce	15
turkish lamb hotpot with prunes, honey + labne	26
beef cabbage rolls, ras el hanout tomato broth	21
'tribute to abla amad' chicken, lamb rice with nuts	22
rangers valley skirt steak, mince beetroot pickle, garlic	34



FROM THE OVEN

za'tar flatbread	4
- with smoky baba ghanoush	15
eggplant manoushe, spinach, white cheese, egg	15
meat manoushe, lamb, pomegranate, hung yoghurt	18
mushroom manoushe, garlic, blue cheese, pinenuts	17
cheese and mint fatayer	14
zucchini, potato, roast red onion, almond pide	15
capsicum, hot sausage, egg pide	18
chicken, green olive, tahini pide	18

LET US FEED YOU!

Take a journey through our menu with our chef's choice. An experience created for the whole table.

(Please let us know any dietary requirements)

eat well - pp 40

eat very, very well - pp 60

wine match - pp 30

A SWEET ENDING

bowl of ice cream {3 flavours}	12
middle eastern sweets	12
knafeh, orange, raspberry, pistachio salad	14
yoghurt semolina cake, rose syrup, lemon curd fool	14
pear + chocolate brik with honey date ice cream	15