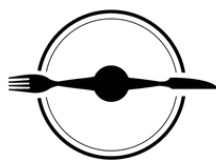


DINNER MENU



FROM 5.30PM
- 8.30PM

PROPELLER

RESTAURANT & BAR

ENTRÉE

Bread & Spreads (V)

Butter, Hummus & Olive Oil.

\$17

Propeller Warm Soup (V)

Toasted Bread & Butter.

\$16

Seafood Chowder

The best combination of seafood collected from international waters such as Squid, Mussels, Clams, and Prawns and served with warm bread.

\$20

Sticky Pork Belly

Eight-hour slow-cooked Pork Belly marinated in sticky BBQ Manuka sauce, delicately spiced apple puree and topped with fried shallot & crispy prosciutto.

ENTRÉE \$24

MAIN \$32

Calamari

Inspired by Asian street food of mixed crumbed tentacles, Squid, Prawns with homemade aioli, preserved lemon & pickled radish.

ENTRÉE \$24

MAIN \$32

The Tofu (V-VG)

Delightful, marinated tofu in soy sauce, mixed with kimchi pickles & spring onion to finish.

ENTRÉE \$20

MAIN \$28

Cheese Gnocchi (V)

Home-made gnocchi, combined with grilled Halloumi, baked Falafel, roasted veg puree, and topped with a puffed rice cracker.

ENTRÉE \$22

MAIN \$30

Chicken Wings

Marinated wings along with sweet chili & a fresh garden salad.

ENTRÉE \$24

MAIN \$32

PROPELLER CLASSICS

Beef Burger

Featuring fresh lettuce, tomatoes, pickled gherkins, red onion, and smoky cheese, all topped with aioli sauce & tomato relish and served with a side of crispy fries.

\$32

Margherita Pizza (V)

Secret Napoli sauce and melted mozzarella finished with oregano flakes.

\$24

Pepperoni Pizza

Secret Napoli sauce and melted mozzarella, topped with Pepperoni and finished with oregano flakes.

\$26

Buttermilk Chicken Burger

Crumbed chicken thigh burger topped with zesty sriracha aioli and coleslaw, served alongside crispy fries.

\$30

Chicken & Brie Pizza

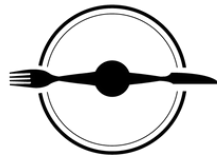
Slices of Smoked chicken combined with Napoli sauce, melted mozzarella & brie, and a cranberry sauce.

\$28

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If you have allergies or special requests, please speak to one of our friendly staff.

DINNER MENU



FROM 5.30PM
- 8.30PM

PROPELLER

RESTAURANT & BAR

FROM THE GRILL

Plant Based Lasagna (GF-V)

Zucchini, egg plant, red onion, lentil with a cashew cheese & Napoli sauce

\$35

Salmon Fillet 180g (GF)

Accompanied with a Spiced carrot purée, toasted Bok choy, pickled fennel, crispy capers, garlic mussels

\$43

Sirloin Steak 300g

Complemented by a luscious truffled cauliflower purée, grilled broccolini, crispy prosciutto, and a rich wine jus.

\$48

Shared Seafood Platter For Two

Pan-fried salmon, Fish of the day, Prawns, Mussels, calamari, tentacles, garlic bread, fries, tartare sauce, basil pesto, sriracha aioli.

\$68

Choose Your Sauce (GF)

\$4

Garlic Butter | Mushroom | Peppercorn | Wine Jus | Tartare | Mint

Lamb Shank (GF)

\$45

Merino Lamb cooked with Chef secret spices, served with creamy kumara purée, Manuka honey carrot, and finished with dukkah spices, crispy chickpea, & wine jus.

T-Bone Steak 350g

\$47

Tender cooked T-Bone Steak with a rich wine jus, plated with a fresh garden salad and crispy fries.

Shared BQ Platter For Two

\$70

Slow-cooked ribs, stick pork belly, Chicken wings, Battered Onion Rings, Polenta fries, Pickled Olives, Fries, with Petit Salad, and sriracha aioli.

SIDES

Mash Potato (V)

\$10

Garlic Bread (V)

\$10

Topped with Parmesan

Polenta Fries (V)

\$10

With Parmesan & Aioli

Seasonal Vegetables (VG-V)

\$10

With preserve lemon & herb oil

Fries (V)

\$10

With Tomoto & Aioli Sauce

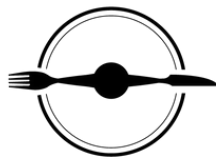


ENJOY YOUR EVENING

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DESSERT MENU



FROM 5.30PM
- 8.30PM

PROPELLER

RESTAURANT & BAR

DESSERT

Crème Brûlée (V)

Chefs' secret grandmother recipe, finishing with the classic Almond biscuit.

\$20

Ice Cream of The Day (V)

Choice of ice cream or sorbet, ask our staff to know more about it.

\$16

Tiramisu (V)

The renowned original Italian cake. "Ladyfinger biscuits", coffee liqueur, all covered with mascarpone cream, topped with a dust of cocoa powder.

\$20

Sticky Date Pudding (V)

A rich, moist flavoured sticky date cake finished with a beautiful ganache rose design.

\$20

DIGESTIF

Brandy & Cognac

Hennessy
St Remy Martin VSOP

\$10

\$12

Liqueurs & Aperitif

Baileys
Amaretto
Frangelico
Drambuie
Cointreau

Kahlua

Tia Maria

Midori

\$10

Single Malt

Glenfiddich

\$13

Port & Sherry

Taylors Port
Taylors Tawny Port (10yrs)
Brown Brothers Port
Pykes Medium Sherry
Real Tesoro Sherry

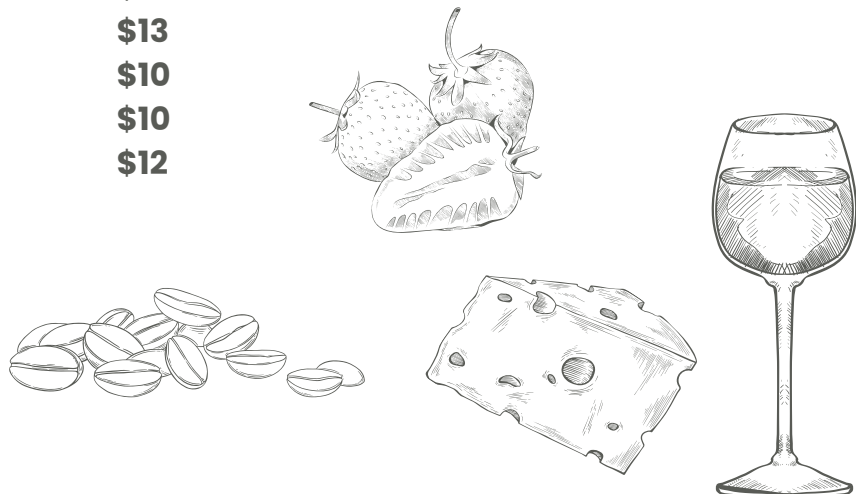
\$10

\$13

\$10

\$10

\$12



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