DINNER MENU FROM 5.30PM - 8.30PM

ENTRÉE

Bread & Spreads (GFOA V) Fresh baked warm pretzel loaf, garlic butter & extra virgin olive oil	\$15
Propeller Warm Soup (ALV) Cream of Jerusalem artichoke soup, herbed sourdough croutons	\$16
Sticky Pork Belly Bao Buns (2 Pieces) Mānuka BBQ pulled pork, Asian slaw, crispy shallots	\$22
Seafood Linguini (AL) Assortment of mixed seafood, creamy marinara sauce, chilli & lemon oil drizzle	\$26
Cheese Gnocchi (VOA V) Crispy halloumi, roasted vegetable purée, wilted rocket leaves	\$23
Crispy Lamb & Pistachio Croquettes (N) Bulghur wheat salad, pomegranate dressing, sumac yoghurt sauce	\$26
PROPELLER MAIN COURSE CLASSICS	
Plant-Based Lasagna (V, Vegan, GF) Napolitana sauce, vegan cheese, dressed rocket leaves	\$32
Braised NZ Lamb Shank Creamy truffled potato mash, grilled broccolini, merlot jus	\$45
Old School Kiwi Fish & Chips (GFOA)	\$35
Fresh tarakihi fillet, golden fried chips, tartare sauce, mushy peas	
Beef Burger (GFOA) NZ grass-fed beef patty, brioche bun, baby cos, tomato, dill pickle, aioli & kumara chips	\$32

DINNER MENU FROM 5.30PM - 8.30PM

PIZZA

Margherita Pizza (V) (GF Base + \$3.50) Mozzarella cheese, tomato basil marinara sauce	\$24
Pork Salami Pizza <i>(GF base + \$3.50)</i>	\$27
Smoked Chicken & Brie Cheese Pizza (GF base + \$3.50)	\$29
FROM THE GRILL	
Hereford Prime Rib Eye of Beef (300g) Golden fried chips, steamed vegetables, horseradish sauce, with red wine jus or béarnaise	\$49
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SIDES	
Seasonal Vegetables (V) Cauliflower, broccolini, carrots, green beans	\$12
Golden Fried Chips (V) With tomato & aioli sauce	\$12
Mashed Potatoes & Gravy	\$12
Nashi Pear & Rocket Salad with Candied Pecan, Grated Parmesan (V)	\$12
DESSERT	
Classic Tiramisu (V) Sponge fingers, espresso coffee, vanilla mascarpone	\$20
Sticky Date Pudding Steamed pudding, rich toffee sauce, vanilla ice cream	\$20
Ice Cream / Sorbet of the Day (2 Scoops) Please check with your server for more details	\$12

ENJOY YOUR EVENING