

DINNER MENU FROM 5.30PM - 8.30PM

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

Buttermilk Chicken Burger

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

\$30

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

Chicken & Brie Pizza

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

\$28

V - vegetarian | VG - vegan | DF - dairy free | GF - gluten friendly (may contain traces of gluten).

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

DINNER MENU FROM 5.30PM - 8.30PM

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

Lamb Shank (GF)

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

\$45

T-Bone Steak 350g

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

\$47

Shared BQ Platter For Two

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

\$70

Choose Your Sauce (GF)

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

\$4

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