

## 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

## 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

## DESSERT MENU FROM 5.30PM - 8.30PM

### DESSERT

#### Crème Brûlée (V)

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

\$20

#### Tiramisu (V)

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

\$20

#### Ice Cream of The Day (V)

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

\$16

#### Sticky Date Pudding (V)

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

\$20

### DIGESTIF

#### Brandy & Cognac

Hennessy

\$10

St Remy Martin VSOP

\$12

#### Single Malt

Glenfiddich

\$13

#### Port & Sherry

Taylor's Port

\$10

Taylor's Tawny Port (10yrs)

\$13

Brown Brothers Port

\$10

Pykes Medium Sherry

\$10

Real Tesoro Sherry

\$12

#### Liqueurs & Aperitif

\$10

Baileys

Kahlua

Amaretto

Tia Maria

Frangelico

Midori

Drambuie

Cointreau

ENJOY YOUR EVENING