

PRE-THEATRE MENU
45 P/P

OPTION ONE

Share plates
Choice of;

Cold Seafood Selection
Charcuterie Board

Mains

Choice of;
Seventeen's Flower Pot
Otway Confit Pork Belly
Snapper Fish & Chips

+ glass of red or white wine

OPTION TWO

Entrée

Choice of;

Summer Asparagus
Oakleigh Ranch Wagyu Carpaccio

Mains

Choice of;

Seventeen's Flower Pot
Grasslands Premium 300g Wet

Aged Top Sirloin (Pasture fed)
Snapper Fish & Chips

' + glass of red or white wine'

Available every night until 6:30pm.

PRE-THEATRE MENU

Dinner

TO SHARE

17 Summer Garden Salad
Butter lettuce, with avocado, cherry tomatoes, jalapeño chilli, edible flowers, & lemon oregano vinaigrette

25 Cold Seafood Selection
With citrus cured gravlax of King Island salmon, three freshly shucked Sydney rock oysters, three fresh Yamba prawns, baby caper tartare, & Armagnac aioli

25 Seventeen's Cheese Selection
A selection of cheese from Deli Seventeen, toasted apple walnut bread, apple jelly, poppy seed lavash, truffled honey, summer fruits, & Seventeen's house-spiced nuts

26 Charcuterie Board
A selection of cured meats from Deli Seventeen, artisan bread, heirloom vegetable crudités, marinated olives, romesco bread sauce, kale & hazelnut chimichurri, house pickles, quail egg, & summer fruits

32 Deli Board
A selection of cured meats & cheeses from Deli Seventeen, with house pickles, marinated olives, romesco bread sauce, truffled honey, & summer fruits

SIDES

5 Artisan sourdough, served with whipped parmesan butter, & Himalayan sea salt

7 Iceberg lettuce heart with raspberry vinaigrette, & cracked pepper

8 A selection of steamed summer greens with roasted honey cashews, & Australian olive oil

8 Sweet potato chips with sea salt, & summer truffle aioli

8 Chips with fresh rosemary & Seventeen's homemade tomato pickle

ENTRÉE

3 ea Freshly Shucked Sydney Rock Oysters
Served naturalé, on crushed ice, with lemon wedges
or
3.5 ea Freshly Shucked Sydney Rock Oysters
Served with sauce Nam Jim, & Yarra Valley caviar

20 Pillows Angasi
Half a dozen baby Angasi oysters in a light tempura batter, with cumin salt, coriander, lemon zest yoghurt, & Yarra Valley caviar

19 Summer Asparagus
Coddled & twice-cooked brioche crumbed egg, on a bed of summer asparagus, with Australian olive oil, & truffle pecorino

21 Seventeen's Prawn Martini
Lightly poached king prawns, iceberg lettuce, poor man's bread crumbs, Yarra Valley caviar, Armagnac aioli, & toasted sourdough

19 Apple Duck Confit
Hawkesbury duck with celeriac remoulade, macerated figs, & summer herbs

22 Oakleigh Ranch Wagyu Carpaccio
With salted cornichon, truffle chips, quail egg, parmesan aioli, & edible flowers

23 King Island Salmon & Snow Crab Cigar
Citrus-cured gravlax salmon, filled with Australian snow crab & goat's cheese with lemon zest & chives, beetroot hummus, edible flowers, & toasted sourdough

MAIN

25 Seventeen's Flower Pot
Creamed potatoes, butternut pumpkin purée, duxelles of fresh mushroom, Summer garden vegetables, & sea salt

31 Otway Confit Pork Belly
Otway crispy skin pork belly, with fresh peach, pickled baby beets, cucumber, candied mustard fruits, sweet potato chips, & kale & hazelnut chimichurri

27 Chicken Pot Pie
Eight hour, slow-cooked, Bannockburn free range chicken, lemon thyme velouté, jalapeño sweetcorn, guanciale, in a short-crust pastry. Served with a truffle mash.

25 Snapper Fish & Chips
Lightly battered or grilled line-caught Australian snapper, served with baby caper tartare, fresh lemon, & chips with Himalayan pink salt

29 Huon Hot Smoked Salmon
Kabocha grilled chermoula Huon Valley salmon, with saffron potato, fennel purée, & a light citrus broth

34 Riverine Premium MBS2 280g Wet Aged Sirloin
Grain-Fed Black Angus steak, with twice-cooked duck fat potato gratin, romesco bread sauce, & grain mustard

39 Nolan's Private Selection Pasture Fed 350g OP Rib Eye
With twice-cooked duck fat potato gratin, kale & hazelnut chimichurri, & grain mustard

MP Fish of the Day
Fresh catch of the day, served with our Chef's choice of accompaniments

DESSERTS

13 Pineapple Tonka Bean Crème Brûlée
With pineapple curd, Cointreau macerated figs, & blood orange sorbet

13 Banana Parfait
With creamed Callebaut milk chocolate, coco crumb, salted caramel popcorn, & Summer berries

15 Edible Garden
White Callebaut chocolate mousse, passionfruit curd, handmade soil, Summer berries, coconut ice-cream, & strawberry & lime consommé

25 Seventeen's Cheese Selection
A selection of cheese from Deli Seventeen, toasted apple walnut bread, apple jelly, poppy seed lavash, truffled honey, Summer fruits, & Seventeen's house-spiced nuts

Dessert Cocktails

22 The Jacky Howe
Bailey's Irish Cream, Amaretto, Havana Club rum, Aviön Espresso, & cream

Dessert Wine, Port, & Cognac

10 De Bertoli 'Noble One' Botrytis Semillon
17 Penfolds Grandfather
13 Martell 'VS' Cognac
35 Martell 'XO' Cognac

Tea & Coffee (Add soy, or almond milk + .50c)

Toby's Estate House-Blend	Regular 3.50	Large 4
Single Origin Espresso & Long Black	Regular 4	Large 4.5

Toby's Estate Loose Leaf Teas: 4.5
English Breakfast, Earl Grey, Green Sencha, Organic Peppermint, Organic Chamomile, & Organic Fresh

Chai Me Sticky Chai Tea	Regular 4	Large 4.5
Chai & Turmeric Latte	Regular 4	Large 4.5
Black Gold Hot Chocolate	Regular 4	Large 4.5

A 10% Surcharge applies to Sundays & public holidays

SEVENTEEN