



DINNER BY SEVENTEEN

SHARE BOARDS

25 Cheese Selection (V) A selection of cheeses served with poppy seed lavash, truffled honey, spiced nuts, & quince paste

28 Charcuterie Board A selection of cured meats served with sourdough bread, marinated olives, a quail egg, seasonal fruit, romesco sauce, & a kale-hazelnut chimichurri

32 Deli Board A selection of cured meats & cheeses served with crudités, marinated olives, romesco sauce, truffled honey, seasonal fruit, poppy seed lavash, & sourdough bread

BREAD

13 Seventeen's Baked Sourdough Cob Served with whipped parmesan & chive butter

ENTRÉE

22 White Asparagus (V) Topped with a poached quail egg, & served with heirloom tomatoes, roasted garlic, potato purée, sea parsley, & sourdough croutons

20 Burrata Salad Buffalo mozzarella served with heirloom tomatoes, lemon thyme, sea salt, olive oil, & aged apple balsamic

15 Aged Prosciutto Sliced in-house & served with aged apple balsamic, & olive oil

24 Veal Sweetbread & Chicken Soufflé With poached sweetbread & creamed chicken mousse, served with potato purée, sautéed mushrooms, & twice-cooked, crispy chicken wings

25 Oysters Naturalé Half a dozen Sydney Rock oysters served with fresh lemon, & red wine shallot vinaigrette

30 Oyster Pillows Half a dozen Sydney Rock oysters fried in a light tempura batter. Served with coriander & lemon zest yoghurt, cumin salt, & rainbow trout caviar

20 Sautéed Tasmanian Sea Scallops Served with a cauliflower & cumin 'soup' roasted Pancetta, sourdough croutons, & shaved Grana Padano

22 King Prawns Two grilled U6 Prawns marinated in fresh herbs, garlic, & lemon butter

MAIN

28 Mushroom Risotto (V) With roasted Portobello & Nameko mushrooms, shaved black truffles, crème fraîche, creamed horseradish, lemon thyme, sea salt, & shaved Grana Padano

29 Beef Pie With a filling of slow-braised Black Angus beef cheeks, heirloom carrots, portobello mushrooms, & caramelised garlic. Served with a creamy mash potato

29 Pork & Sage 'Bolognese' Papardellé Served with a rustic-style bolognese of dry-aged pork mince, a roux of carrot, onion & celery, fresh sage, shaved parmesan, & fresh basil.

33 Prawn Pasta Fusilli tossed with butter poached Yamba prawns, olive oil, heirloom tomatoes, confit chilli, black garlic, goat's cheese, & fresh basil

32 Grilled Snapper Fillet Served with fresh gremolata, & preserved lemon aioli

28 Battered Snapper & Chips Lightly battered snapper fillet served with chips, baby caper tartare & fresh lemon

33 Huon Salmon Crispy-skinned salmon fillet served with a blood orange reduction, cauliflower purée, citrus salad, & salted baby capers

32 Stuffed Chicken Breast Free-range chicken breast, left on the bone, wrapped in prosciutto, & stuffed with lemon zest goat's curd. Served with scorched broccolini, & a butternut pumpkin & parmesan purée.

36 Lamb Tomahawk Cutlets Served with creamy potato purée, red wine jus, snow pea tendrils, & Seventeen's house-made mint jelly

40 New York Sirloin Riverine Premium MBS2 (300g) Grilled to your liking. Served with pumpkin purée, bone marrow butter, & red wine jus

SIDES

8 Brussel Sprouts & Pancetta With roasted cashews, & olive oil

9 Sweet Potato Wedges (V) With truffle aioli

9 Steak House Chips (VG) With fresh parsley, & Seventeen's house-made tomato relish

11 Creamy Mashed Potatoes With fresh chives, & sea salt

11 Garden Salad (VG) With chardonnay vinaigrette, & cracked pepper

13 Scorched Broccolini (VG) With toasted slithered almonds, sea salt, & confit chilli

14 'Nduja White Asparagus With spicy salami, & fresh herbs

14 Roasted Pumpkin With sautéed pumpkin seeds, & fresh ricotta

Choose three sides for \$25