



## 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*