

**SHARE
BOARDS**

25 Cheese Selection

Aged cheddar, triple cream brie, & blue vein, with poppy seed lavash, truffled honey, seasonal fruits, roasted cashews, & quince paste

28 Charcuterie Board

Cured meats, with toasted sourdough, marinated olives, a quail egg, seasonal fruits, romesco sauce, & salsa verde

32 Deli Board

A selection of cured meats & cheeses, with marinated olives, romesco sauce, truffled honey, seasonal fruits, poppy seed lavash, & toasted sourdough

BREAD

8 Baked Panini

With whipped parmesan & chive butter

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ENTRÉE

25 Oysters Natural

Half a dozen Sydney Rock oysters, with fresh lemon, & red wine shallot vinaigrette

30 Oyster Pillows

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

15 Salt & Pepper Calamari

With parmesan aioli

22 Grilled King Prawns

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

17 Aged Prosciutto

With toasted panini bread, aged apple balsamic, & olive oil

20 Three-Cheese Zucchini Flowers

With pickled heirloom carrots, tomato harissa 'ragout', & snow pea tendrils

20 Burrata Salad

With heirloom tomatoes, lemon thyme, sea salt, olive oil, & aged apple balsamic

MAIN

29 Battered Snapper & Chips

With baby caper tartare, & fresh lemon

32 Grilled Snapper Fillet

With fresh gremolata, & preserved lemon aioli

33 Huon Salmon Fillet

With poor man's breadcrumbs, tempura-battered cauliflower, carrot & star anise butter, & olive salsa

33 Prawn Fusilli Pasta

With slow-cooked Yamba prawns, olive oil, heirloom tomatoes, confit chilli, black garlic, goat's cheese, & fresh snow pea tendrils

28 Mushroom Risotto

With roasted Portobello mushrooms, black truffle paste, goat's cheese, lemon thyme, sea salt, olive oil, & shaved Grana Padano

30 Pork & Sage 'Bolognese' Pappardelle

A rustic-style bolognese, with shaved parmesan, goat's cheese, & fresh basil

32 Stuffed Chicken Breast

Free-range chicken, left on the bone, stuffed with lemon zest goat's cheese, & wrapped in aged prosciutto. With scorched broccolini, & butternut pumpkin & parmesan purée

(please allow 20 minutes)

31 WA Lobster Wellington

Butter & citrus poached lobster in shortcrust pastry, with creamed shallot purée, & twice-cooked heirloom carrots

(please allow 20 minutes for our house-made pies)

30 Beef Pie

Slow-braised Black Angus beef cheeks, heirloom carrots, Portobello mushrooms, & caramelised garlic, with creamy mash potato

(please allow 20 minutes for our house-made pies)

36 Lamb Tomahawk Cutlets

With creamy potato purée, soft herbs, red wine jus, snow pea tendrils, & Seventeen's house-made mint jelly

28 Jacob's Creek MBS3 Rump

Grilled to your liking, with sautéed green beans, bone marrow butter, & red wine jus

40 New York Sirloin Riverine Premium MBS2 (300g)

Grilled to your liking, with pumpkin purée, bone marrow butter, & red wine jus

SIDES

9 Sweet Potato Wedges

With parmesan aioli, & sea salt

9 Hot Chips

With fresh parsley, & Seventeen's house-made tomato relish

11 Creamy Mashed Potatoes

With soft herbs, & olive oil

11 Garden Salad

With chardonnay vinaigrette, & cracked pepper

13 Scorched Broccolini

With roasted cashews, & confit chilli

9 Steamed Vegetables

With roasted cashews, & sea salt