



Breakfast Menu

Available from 8.00am until 11.00am

Bakery By Seventeen

6.5 Croissants (V) plain, chocolate, or almond
(add jam & butter + \$2)

5 Banana Bread (V) toasted & served with butter

6 Muffins (V) (ask your waiter for our daily selection)

8 Sourdough (V) served with your choice of vegemite, jam, peanut butter, honey, or seasonal compote

9 Gluten Free Bread (V, GF) with almond butter

Signature Dishes

15 Seasonal Summer Fruit (V) with vanilla bean yoghurt, & granola

16 Tumeric Oats (VG) slow-cooked with cinnamon sugar & coconut milk, pumpkin seeds, summer berries, apple crème fraiche & edible flowers

15 Avocado on Rye (VG) Seasoned avocado served on artisan sourdough, with truss tomatoes, basil, jalapeno, Australian olive oil, & edible flowers
(+ *poached free range egg* + \$3, or *haloumi* + \$4)

18 Seventeen's French Toast (V) with cinnamon crème fraiche, orange-blossom syrup, seasonal berries & edible flowers

21 Ricotta Hot Cakes (V) topped with Callebaut chocolate & honey comb butter, caramelised banana, 100% pure maple syrup, & creamed marshmallow & vanilla bean ricotta

21 Corn Fritters (V) topped with truss tomatoes, seasoned avocado, 62C poached free-range eggs, & marinated feta

22 Spanner Crab Omelette with a herbed Crème fraîche, chilli, chives, & fresh lemon

Benedict Three Ways

Soft milk bun, topped with 62C poached free-range eggs, beetroot hummus & hollandaise sauce.

22 King Ora salmon gravlax

26 Kaboucha grilled Huon salmon

28 Six-hour confit pork belly

Egg Station

12 Bacon & Egg Roll with rindless bacon, free range eggs, & tomato relish
(+ *seasoned avocado* \$5)

23 Big Breakfast two free range eggs cooked to your liking served with bacon, beef brisket sausages, semi-dried tomatoes, bean ragu, & sourdough

12 Eggs Your Way (V) two free range eggs cooked to your liking, served with sourdough.
(*optional GF bread* + \$2)

Add your sides:

Sautéed mushrooms (\$4), sautéed spinach (\$4), smoked Huon salmon (\$8), seasoned avocado (\$5), rind less bacon (\$5), beef chipolatas (\$5), bean ragu (\$4), oregano & olive oil (\$3), marinated feta cheese (\$4) grilled haloumi (\$4)

DF – Dairy Free, VG – Vegan, V – Vegetarian, GF – Gluten Free

***** Please note 10% surcharge Sundays & Public Holidays**



Lunch Menu

Available from 11.00am until 3.30pm

25 Seventeen's Cheese Selection (V) Australian cheeses, poppy seed lavosh, crisp breads, truffled honey, summer fruits, & Seventeen's house-spiced nuts

26 Charcuterie Board cured meats, artisan bread, heirloom vegetable crudité's, marinated olives, romesco bread sauce, kale & hazelnut chimichurri, house pickles, quail egg, & summer fruits

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

3 each Freshly Shucked Sydney Rock Oysters
Served naturalé, with fresh lemon

20 Oyster Pillows Angasi Half a dozen rock oysters in a light tempura batter, with cumin salt, coriander, lemon zest yoghurt, & rainbow trout caviar

26 Fresh Yamba Prawns six Yamba prawns chilled, with Armagnac aioli, fresh lemon, shaken salad of summer greens, & champagne vinaigrette

28 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

24 Lobster Roll Western Australian slipper lobster & king prawns on a milk roll, with fresh sea parsley, cold pressed lemon juice, Armagnac aioli, rainbow trout caviar, & chips

18 The Reuben ala 'Seventeen' Oakleigh Ranch wagyu corn beef slow cooked for 12 hours, on sourdough, with romesco bread sauce, jalapeño mustard, pickled vegetables, roma tomato, & baby cos lettuce

25 Steak Sandwich Grilled Black Angus sirloin on a milk bun, served with baby cos, roma tomatoes, red onion marmalade & jalapeno mustard, & chips (Add a fried free range egg + \$3, rind less bacon + \$3)

22 Wagyu Burger Oakleigh Ranch wagyu patty on a milk bun, with Spanish onion, cheddar, aioli, baby cos, roma tomatoes, pickles, jalapeño mustard, & chips (Add a fried free range egg + \$3, rind less bacon + \$3)

28 Battered Snapper Fish & Chips lightly battered, with baby caper tartare, fresh lemon, & chips with Himalayan pink salt

32 Grilled Snapper Fish & Vegetables grilled with baby caper tartare, fresh lemon, & steamed seasonal vegetables

34 Riverine Premium MBS2 300g Wet Aged Sirloin with twice-cooked duck fat potato gratin, romesco bread sauce, & grain mustard

16 Buildable Puffed Rice Salad (V) with kale, marinated feta, shaved fennel, pomegranate & pickled heirloom baby carrots. Served as is, or with your choice of any of our inclusions;

Buildable Inclusions

Haloumi (\$4), poached chicken breast (\$5), Yamba prawns (\$10), smoked salmon (\$8), grilled salmon fillet (\$15)

18 White Albacore Tuna Salad with baby spinach, salted capers, roasted potatoes, roma tomatoes, olives, free range egg, green beans, & citrus vinaigrette

19 Buttermilk Poached Chicken Caesar with poached egg, baby cos, poor man's bread crumbs, shaved padano, & parmesan aioli

SIDES

5 Sourdough (V) served with butter, & Himalayan sea salt

7 Iceberg lettuce heart (VG) with chardonnay vinaigrette, & cracked pepper

8 Selection of steamed summer greens (VG) with roasted cashews, & Australian olive oil

10 Sweet potato chips (VG) with sea salt, & summer truffle aioli

8 Chips (VG) with fresh rosemary & Seventeen's homemade tomato relish

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