

## Father's Day **Breakfast**

### **Hearty Breakfast Buffet (\$38 p/p)** **Shared Breakfast Banquets**

Take decadence to the next level with a selection of dishes, perfect breakfast, or an early brunch.

#### **Your banquet includes:**

##### **To Start**

Freshly squeezed orange juice or watermelon juice

##### **First Course**

##### **Seventeen's Heritage Plate (V)**

A selection of bread accompanied with fresh cucumber, tomatoes, "labne" dip, & za'atar with olive oil

##### **Second Course**

##### **Big Breakfast Buffet**

An **unlimited** serve of poached, scrambled and fried eggs, a platter of bacon, beef sausages, semi-dried tomatoes, bean ragu, & sautéed mushrooms.  
Served with sourdough bread.

##### **To Finish**

##### **Seasonal Summer Fruit (V)**

Served with Greek yoghurt, & honey

*All prices are inclusive of GST*

*A 10% Surcharge applies to Sundays and public holidays*

## Father's Day **Breakfast**

### **EGGS YOUR WAY (\$12 p/p)**

Two free range eggs, cooked to your liking and served with sourdough.

#### **ADDITIONAL SIDES**

Sautéed Mushrooms **\$4**

Sautéed Spinach **\$4**

Smoked Huon Salmon **\$8**

Seasoned Avocado **\$5**

Rindless Bacon **\$5**

Beef Chipolatas **\$5**

Bean Ragu **\$4**

Oregano & Olive Oil **\$3**

Marinated Feta Cheese **\$4**

Grilled Halloumi **\$4**

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## Father's Day Lunch

### **BANQUET 1 \$65 p/p**

*All courses are served to share.*

#### COURSE 1

##### **Garden Salad**

Butter lettuce with avocado, cherry tomatoes, jalapeño chilli, edible flowers, & lemon oregano vinaigrette

##### **Seventeen's Baked Sourdough Cob (V)**

Served with whipped parmesan & chive butter

##### **Olives & Feta**

Marinated olives, & feta cheese

#### COURSE 2

##### **Meat Board**

A selection of cured meats, marinated olives, romesco sauce, truffled honey, seasonal fruit, poppy seed lavash, & sourdough bread

#### COURSE 3

##### **Prawn Pasta**

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

##### **Stuffed Chicken Breast**

Free-range chicken breast wrapped in prosciutto & stuffed with lemon-zested goat's curd. Served with scorched broccolini, creamy mashed potatoes & butternut pumpkin & parmesan purée

#### COURSE 4

##### **Fruit Platter**

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## Father's Day Lunch

### **BANQUET 2 \$95 p/p**

*All courses are served to share.*

#### COURSE 1

##### **Burrata Salad (V)**

Buffalo mozzarella served with heirloom tomatoes, lemon thyme, olive oil, & aged apple balsamic

##### **Seventeen's Baked Sourdough Cob (V)**

Served with whipped parmesan & chive butter

##### **Aged Prosciutto**

Sliced in-house & served with aged apple balsamic & olive oil

##### **Olives & Feta**

Marinated olives & feta cheese

#### COURSE 2

##### Hot & Cold Seafood Plate

*(Calamari, a grilled prawn, a natural oyster, & a an oyster pillow per person)*

##### **Salt & Pepper Calamari**

Marinated in buttermilk & fried until golden brown. Served with parmesan aioli

##### **King Prawn**

Grilled U6 Prawn marinated in fresh herbs, garlic, & lemon butter

##### **Oysters Naturalé**

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

##### **Oyster Pillows**

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

#### COURSE 3

##### **Grilled Snapper fillet**

Served with fresh gremolata, & preserved lemon aioli

##### **New York Sirloin Riverine Premium MBS2**

Served with pumpkin purée, bone marrow butter, & red wine jus

*(All mains are served with Creamy Mashed Potatoes & Scorched Broccolini)*

#### COURSE 4

Chef's dessert of the day

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## Father's Day Lunch

### À LA CARTE

#### BOARD TO SHARE

##### **Meat Board**

A selection of cured meats, marinated olives, romesco sauce, truffled honey, seasonal fruit, poppy seed lavash, & sourdough bread

#### ENTRÉE

##### **Burrata Salad (V)**

Buffalo mozzarella served with heirloom tomatoes, lemon thyme, olive oil, & aged apple balsamic

##### **King Prawn**

Grilled U6 Prawn marinated in fresh herbs, garlic, & lemon butter

##### **Oysters Naturalé**

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

##### **Oyster Pillows**

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

#### MAINS

##### **32 Grilled Snapper fillet**

Served with fresh gremolata, & preserved lemon aioli

##### **40 New York Sirloin Riverine Premium MBS2**

Served with pumpkin purée, bone marrow butter, & red wine jus

##### **33 Prawn Pasta**

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

##### **32 Stuffed Chicken Breast**

Free-range chicken breast wrapped in prosciutto & stuffed with lemon-zested goat's curd. Served with scorched broccolini, creamy mashed potatoes & a butternut pumpkin & parmesan purée

#### SIDES

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

**9 Sweet Potato Wedges (V)** With aioli

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

**11 Creamy Mashed Potatoes** With fresh chives, & sea salt

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**LUNCH KIDS MENU (\$30 p/p)**

**ENTRÉE**

Salt & Pepper Calamari

**MAIN**

Hamburger & Chips

OR

Nuggets & Chips

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