

65 per person

Appetiser

Summer Garden Salad

Butter lettuce, with avocado, cherry tomatoes, jalapeño chilli, edible flowers, & lemon oregano vinaigrette. Served with artisan sourdough, & Pepe Saya butter

Share Plate

Choice of;

Charcuterie Board

A selection of cured meats from Deli Seventeen, artisan bread, heirloom vegetable crudités, marinated olives, romesco bread sauce, kale & hazelnut chimichurri, house pickles, quail egg, & summer fruits

Cold Seafood Selection

With citrus cured gravlax of King Island salmon, freshly shucked Sydney rock oysters, fresh Yamba prawns, baby caper tartare, & Armagnac aioli

Main

Choice of;

Line-Caught Snapper

Lightly battered, or grilled, line-caught Australian snapper, served with baby caper tartare, fresh lemon, & chips with Himalayan pink salt

Riverine Premium MBS2 280g Wet Aged Sirloin

With twice-cooked duck fat potato gratin, romesco bread sauce, & grain mustard

Seventeen's Flower Pot

Creamed potatoes, butternut pumpkin purée, duxelles of fresh mushroom, summer garden vegetables, & sea salt

Dessert

Banana Parfait

With creamed Callebaut milk chocolate, coco crumb, salted caramel popcorn, & summer berries

85 per person

Appetiser

Marinated Olives & Artisan Sourdough

Heriloom Tomato Salad

Vine-ripened truss tomatoes, with marinated olives, baby basil, sea salt, & Australian olive oil

Summer Garden Salad

Butter lettuce, with avocado, cherry tomatoes, jalapeño chilli, edible flowers, & lemon oregano vinaigrette. Served with artisan sourdough, & Pepe Saya butter

Entrée

Choice of;

Oakleigh Ranch Wagyu Carpaccio

With salted cornichon, truffle chips, quail egg, parmesan aioli, & edible flowers

King Island Salmon Cigar

Filled with Australian snow crab & goat's cheese with lemon zest & chives, beetroot hummus, edible flowers, & toasted sourdough

Summer Asparagus

Coddled & twice-cooked brioche crumbed egg, on a bed of summer asparagus, with Australian olive oil, & truffle pecorino

Main

Choice of;

Seventeen's Flower Pot

Creamed potatoes, butternut pumpkin purée, duxelles of fresh mushroom, summer garden vegetables, & sea salt

Otway Confit Pork Belly

Otway crispy skin pork belly, with fresh peach, pickled baby beets, cucumber, candied mustard fruits, sweet potato chips, & kale & hazelnut chimichurri

Riverine Premium MBS2 280g Wet Aged Sirloin

With twice-cooked duck fat potato gratin, romesco bread sauce, & grain mustard

Dessert

Choice of;

Edible Garden

White Callebaut chocolate mousse, passionfruit curd, handmade soil, summer berries, coconut ice-cream, & strawberry & lime consommé

Banana Parfait

With creamed Callebaut milk chocolate, coco crumb, salted caramel popcorn, & Summer berries