



LUNCH BY SEVENTEEN

Bread

13 Seventeen's Baked Sourdough Cob (V) Served with whipped parmesan, & chive butter (Serves 2-4 guests)

Small Plates

9 Soup of The Day Served with toasted sourdough

15 Aged Prosciutto Sliced in-house, & served with aged apple balsamic, & olive oil

15 Salt & Pepper Calamari Marinated in buttermilk, & fried until golden. Served with parmesan aioli

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

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

Main Salads

15 Cauliflower (VG) lightly fried cauliflower served with kale salsa, soft herbs, sweet corn, & pickled vegetables

20 Salmon Salad Niçoise Grilled salmon served on a bed of baby cos, quail eggs, green beans, potatoes, heirloom tomatoes, salted capers, & olives. Served with a citrus vinaigrette

18 Chicken Caesar Poached chicken breast served on a bed of baby cos & topped with a poached egg, bacon, bread crumbs, shaved Grana Padano, fresh chives, & parmesan aioli

18 Poke bowl (VG) A medley of quinoa, brown rice, marinated seaweed, avocado coated in sesame seeds, shaved cabbage, heirloom carrots, & cucumber. Served with a light soy vinaigrette

Add on: Poached chicken (+\$6) grilled halloumi (+\$6) grilled salmon (+\$8) smoked Huon salmon (+\$7)

20 Burrata Salad (V) Buffalo mozzarella served with heirloom tomatoes, lemon thyme, sea salt, olive oil, & aged apple balsamic



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Share Boards

(Ask your waiter for gluten-free bread + \$2)

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 crudité's, marinated olives, romesco sauce, truffled honey, seasonal fruit, poppy seed lavash, & sourdough bread

Burgers, Rolls, & Sandwiches

14 Vegan Sandwich (VG) Gluten-free bread filled with sautéed mushrooms, butternut pumpkin, baby spinach, pumpkin seeds, & coconut yoghurt tzatziki

14 Chicken Deli Roll Poached chicken breast served with baby cos, cucumbers, truss tomatoes, smashed avocado, & oven-roasted garlic aioli

16 Chicken Schnitzel Roll Free-range chicken breast coated in a panko crumbs, & served with baby cos, heirloom tomatoes, & parmesan aioli

20 The Reuben Slow-cooked Oakleigh Ranch wagyu corn beef served on lightly toasted rye sourdough, with baby cos, cabbage slaw, truss tomatoes, cheese, romesco sauce, & jalapeño mustard

20 Steak Roll & Chips Jacob's Creek MBS3 Rump, served with baby cos, heirloom tomatoes, pepper jam, jalapeño mustard, & chips

20 Wagyu Burger MBS 2 & Chips Dry-aged beef brisket, with orange cheddar, baby cos, truss tomatoes, pickled cucumbers, hot sauce aioli, & chips
Add on: rindless bacon (+\$3) or fried egg (+\$3)



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Pies & Pastas

25 Huon Salmon Pie With a filling of poached Huon salmon in a light chipotle sauce, fresh chilli, coriander, winter peas, & marinated feta. Served with a rocket & parmesan side salad.

25 Beef Pie With a filling of slow-braised Black Angus beef cheeks, heirloom carrots, portobello mushrooms, & caramelised garlic. Served with a rocket & parmesan salad.

25 Pork & Sage 'Bolognese' Served with a rustic-style bolognese or dry-aged pork mince, a roux of carrot, onion & celery, fresh sage, shaved parmesan, & fresh basil.

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

Signature Selection

20 Green Eggs Benedict Poached free-range eggs on toasted sourdough, with sautéed seasonal greens, soft herbs, & hollandaise sauce. Served with your choice of grilled, or smoked salmon

20 Battered Snapper & Chips lightly battered snapper fillet served with chips, baby caper tartare & fresh lemon

32 Grilled Snapper fillet Fresh gremolata, & preserved lemon aioli

25 Chicken Schnitzel Free-range chicken breast coated in panko crumbs, & served with creamy mash potato, & red wine jus

25 Jacob's Creek MBS3 Rump (200g) Grilled to your liking. Served with sautéed green beans, bone marrow butter, & red wine jus

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 Served 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 White Asparagus With spicy 'nduja salami, & fresh herbs

Choose three sides for \$25



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Kids Menu

14 Cheese Burger Wagyu beef patty on a milk bun, served with cheddar cheese, & Seventeen's house-made tomato relish

13 Chicken Schnitzel Free-range chicken breast coated in panko crumbs, served with a garden salad, & chips

14 Poached Chicken Garden Salad (GF) Poached chicken breast on a bed of heirloom tomatoes, lettuce, & cucumber. Served with lemon vinaigrette

12 Corn & Zucchini Fritter Plate (V) Seventeen's signature corn & zucchini fritter, served with a garden salad, & chips

All prices include GST

(A 10% Surcharge applies to Sundays and public holidays)

Please be sure to have a look at our Specialised Menu, located on the last page, which includes a list of luxurious dishes that are designed to be shared among groups. Pre-ordering 36 hours prior to your booking is essential.



DESSERT BY SEVENTEEN

Apple Pie **14**

Twice-baked pink lady apples with vanilla sugar, mascarpone, hand-made soil & salted caramel

Eaton Mess **14**

Deconstructed with fresh berries, lemon curd & blood orange meringue

Chocolate Martini Mousse **14**

Callebaut chocolate mousse served with 18K edible gold & banana ice cream

Seventeen's Cheese Selection **(V) 25**

A selection of cheese, served with poppy seed lavash, crisp bread, rhubarb and apple compote & truffled honey

TEA & COFFEE

Toby's Estate 'Woolloomooloo' Blend

Regular **4** Large **4.5**

Cold Latte (*served over ice*) **6.5**

Iced Tea (*Choose from one of our loose-leaf teas*) **7**

Iced Coffee (*Blended with ice-cream*) **7.5**

Mocha

Regular **4.5** Large **5**

Toby's Estate Loose Leaf Teas **4.5**

English Breakfast, Earl Grey, Green Sencha, Organic Peppermint, Organic Chamomile, Organic Fresh

Sticky Chai Tea (*brewed with soy milk*) **5**

Chai Latte or Turmeric Latte



LUNCH BANQUETS BY SEVENTEEN (minimum 2 guests)

All lunch banquet are served with a glass of house wine or beer. Please select your choice from the optional courses below.

2 Courses – 35p/p, 3 Courses – 45p/p, 4 Courses – 55p/p

First Course Option

Seventeen's Baked Sourdough Cob Served with whipped parmesan & chive butter (Serves 2 to 4 guests)

Garden Salad Butter lettuce with heirloom tomatoes, seasoned avocado, jalapeño, pomegranate, & a citrus vinaigrette

Second Course Option

Salt & Pepper Calamari Marinated in buttermilk, & fried until golden. Served with parmesan aioli

Third Course Option

A choice of one main per person:

Mushroom Risotto (V) with roasted Portobello & Nameko mushrooms, shaved black truffles, crème fraîche, creamed horseradish, lemon thyme, sea salt, & shaved Grana Padano

Jacob's Creek MBS3 Rump (200g) Grilled to your liking. Served with sautéed green beans, bone marrow butter, & red wine jus

Battered Snapper & Chips Lightly battered snapper fillet served with chips, baby caper tartare & fresh lemon

Forth Course Option

Assorted Dessert Plate A Selection of Seventeen's house-made desserts

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SPECIALISED MENU BY SEVENTEEN

The kitchen at Seventeen has curated a specialised menu, filled with culinary delights, for those seeking to add a touch of high-end gastronomy to their function, event, or special occasion. All dishes are designed to be shared among guests and must be pre-ordered **36 hours prior** to your booking. Please ask your waiter for further information.

Pippies In XO (1 kg) Served with deep fried bread, fresh chilli, & coriander

Chilli Mud Crab (1.2 kg) Served in a spicy harissa broth, with sautéed heirloom carrots, smoked broccolini, confit chilli, coriander, & blackened garlic

Western Australian Lobster (1.4 kg) Whole lobster poached then grilled with sea salt, & garlic butter.

Salt Baked Whole Huon Salmon (700 g) Pan-seared & oven roasted. Served with roasted potatoes, heirloom vegetables, & a lemon, butter, & caper sauce

Slow Cooked Braised Lamb Shoulder (1.4 kg) Lamb shoulder on the bone, slow-cooked for 12 hours, & served with marinated feta, pomegranates, caramelised lemon, & Seventeens house-made mint jelly

Dry-Aged Wagyu T-Bone (1 kg) Grilled to your liking on an open flame. Served with potato gratin, bone marrow butter, red wine jus, & a selection of Seventeen's sides