



## LUNCH BY SEVENTEEN

### 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 chicken **(+6)**, grilled halloumi **(+\$6)**, grilled salmon **(+\$8)**, smoked Huon salmon **(+\$7)**

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

### 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, cabbage slaw, 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)**

*All prices are inclusive of GST*

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

## 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' Papardellé** Served with a rustic-style bolognese of 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

## SHARE BOARDS

**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 crudités, marinated olives, romesco sauce, truffled honey, seasonal fruit, poppy seed lavash, & sourdough bread

## BREAD

**13 Seventeen's Baked Sourdough Cob (V)** Served with whipped parmesan, & chive butter

## SMALL PLATES

**10 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

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## LARGE PLATES

- 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** 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 'Nduja White Asparagus** With spicy salami, & fresh herbs
- 14 Roasted Pumpkin** With sautéed pumpkin seeds, & fresh ricotta
- Choose three sides for \$25*

## KIDS MENU

- 12 Cheese Burger** Wagyu beef patty on a milk bun, served with cheddar cheese, & tomato sauce
- 12 Chicken Schnitzel** Free-range chicken breast coated in panko crumbs, served with a garden salad
- 10 Poached Chicken** Garden Salad (GF) Poached chicken breast on a bed of heirloom tomatoes, lettuce, & cucumber. Served with lemon vinaigrette
- 10 Corn & Zucchini Fritter Plate (V)** Seventeen's signature corn & zucchini fritter, served with a garden salad

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