



**BANQUETS & SET MENU
BY SEVENTEEN**

BANQUET 1 \$65 p/p – (Minimum 4 guests)

All courses are served to share.

COURSE 1

Garden Salad Butter lettuce, with avocado, cherry tomatoes, jalapeno chilli, edible flowers, & lemon oregano vinaigrette

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

Olives & Fetta Marinated olives, & fetta 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 strips, wrapped in prosciutto, & stuffed with lemon zest goat's curd. Served with scorched broccolini, creamy mashed potatoes & a butternut pumpkin & parmesan purée

COURSE 4

Fruit Platter

BANQUET 2 \$95 p/p – (Minimum 4 guests)

All courses are served to share.

COURSE 1

Burrata Salad (V) Buffalo mozzarella served with heirloom tomatoes, lemon thyme, sea salt, 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 & Fetta Marinated olives, & fetta cheese

COURSE 2

Hot & Cold Seafood Plate

(A portion of calamari, 1 grilled prawn, 1 natural oyster, & 1 oyster pillow served 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, & 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

SET MENU – (Minimum 2 guests)

Please select your choice from the optional courses below.

2 Courses – \$70p/p, 3 Courses – \$85p/p, 4 Courses – \$95p/p

Appetisers To Share

(The following appetisers are served complimentary as part of all set menus)

Garden Salad Butter lettuce, with avocado, cherry tomatoes, jalapeno chilli, edible flowers, & lemon oregano vinaigrette

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

Olives & Fetta Marinated olives, & fetta cheese

SHAREBOARD

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

ENTRÉE Your choice of;

White Asparagus (V) Topped with a poached quail egg, & served with heirloom tomatoes, roasted garlic, potato purée, sea parsley, & sourdough croutons

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

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

Sautéed Tasmanian Sea Scallops Served with a cauliflower & cumin 'soup' roasted Pancetta, sourdough croutons, & shaved Grana Padano

MAIN Your choice of;

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

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

Grilled Snapper Fillet Served with fresh gremolata, & preserved lemon aioli With your choice of side Creamy Mashed Potatoes or Scorched Broccolini

New York Sirloin Riverine Premium MBS2 Grilled to your liking. Served with pumpkin purée, bone marrow butter, & red wine jus. With your choice of side Creamy Mashed Potatoes or Scorched Broccolini

DESSERT

Chef's Dessert of the day

*All prices are inclusive of GST
A 10% Surcharge applies to Sundays and public holidays*