



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 housemade 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