

Breakfast

Available Monday – Sunday 7– 10.30 am

Seventeen’s Patisserie Selection

House-made muffins, & our selection of pastries & croissants, served with mascarpone cream. Please ask your waiter for our daily selection

6 Sourdough & Compote

Artisan sourdough with Seventeen’s spreads & compotes

8 Classic Ham & Cheese Roll

Double smoked ham, cheese, & tomato, on sourdough

8 Seventeen’s Breakfast Wrap

Free range egg scramble with spinach & sautéed mushrooms

9 The Deli Roll

Your choice of cheese & charcuterie meat, served on artisan sourdough, with truss tomato pickle

9 Bacon & Egg Roll

Nitrate-free maple bacon, with parmesan aioli, avocado, free range egg, & truss tomato pickle

11 Seasonal Summer Fruit

With vanilla bean yoghurt, & passionfruit

10 Bircher Muesli

With vanilla bean yoghurt, green apple, cold-pressed apple juice, fresh seasonal fruit, edible flowers, & strawberry lime consommé

12 Acai Coco

Acai purée of cold-pressed apple juice, fresh lime, minted blueberries, almond meal, honey-salted cashews, honey, & yoghurt sweetened with roasted pineapple

9 Avocado on Rye

Smashed avocado served on artisan sourdough, with truss tomatoes, cucumber, Australian olive oil, & edible flowers (Add a 62C poached egg + \$3)

4 Hash Brown

Seventeen’s signature hash brown

8 Seventeen’s Yoghurt Selection

Fresh fruit, & summer berry compote
Maple & coconut granola
Honeycomb yoghurt

Beverages

Available Monday – Sunday 7 – 3pm

Smoothies Add Coco Loco protein Ball + 3

8.5 Breakfast Berry Smoothie

Blueberries, raspberries, banana, orange, & low fat greek yoghurt

8.5 Green Goddess

Baby spinach, mango, pineapple, banana, chia seeds, & almond milk

8.5 Sunrise Smoothie

Organic oats, hazelnuts, banana, honey, low fat Greek yoghurt, & almond milk

8.5 Healthy Chocolate

Avocado, banana, low fat Greek yoghurt, raw cacao, stevia, & almond milk

8.5 Mango Chai

Mango, banana, milk & chai syrup

Protein Balls

Made by the loving hands of Wellness By Tess, these protein balls are a perfect addition to any healthy breakfast, or a light takeaway snack.

4 Jaffa Turmeric

Dates, almonds, turmeric, cacao powder, shredded coconut, & orange oil

4 Super Berry Ball

Dates, cashews, cranberries, pecans, shredded coconut, mulberries, goji berries, & inca berries

4 Caramel Crunch

Dates, cashews, shredded coconut, cacao nibs, mesquite powder, & Himalayan salt

7 Milkshakes (Add soy, or almond milk, for .50c)

Our classic milkshake is made with vanilla bean ice-cream, fresh milk, soy milk, or almond milk, & sweetened with vanilla, chocolate, strawberry, or banana.

Freshly-Squeezed Juices

8 Orange

Freshly-squeezed Australian naval oranges

8 Power Potion

Carrot, apple, orange, ginger, & beetroot

8 The Buffalo Green

Kale, cucumber, carrot, lemon, celery, & chilli

8 Watermelon & Cucumber

Watermelon, cucumber, mint, & lime

8 Tropical

Pineapple, apple, orange, ginger, & lime juice

Tea & Coffee

Tea & Coffee (Add soy, or almond milk + .50c)

Toby’s Estate House-Blend	Regular 3.50	Large 4
Single Origin Espresso & Long Black	Regular 4	Large 4.5
Toby’s Estate Loose Leaf Teas:		4.5
English Breakfast, Earl Grey, Green Sencha, Organic Peppermint, Organic Chamomile, & Organic Fresh		
Chai Me Sticky Chai Tea	Regular 4	Large 4.5
Chai & Turmeric Latte	Regular 4	Large 4.5
Black Gold Hot Chocolate	Regular 4	Large 4.5

Soft Drink

Coca-Cola, Coke Zero, Sprite	4
Cascade Tonic, Soda, Ginger Ale, Ginger Beer	3
Mt Franklin Still or Sparkling Water (Unlimited)	4 p/p

A 10% Surcharge applies to Sundays & public holidays

Lunch
Available Monday — Friday 11 — 3pm

From The Garden

10 Seventeen's Buildable Salad

Seventeen's butcher block salad of heirloom tomatoes, baby cos, cucumber, Spanish onions, & lemon oregano vinaigrette. Served as is, or with your choice of any of the inclusions below;

10 Buildable Summer Vegetables

Steamed seasonal vegetables served as is, or with your choice of any of the inclusions below;

10 Buildable Puffed Rice Salad

Puffed rice, kale, marinated feta, shaved fennel, & pickled heirloom baby carrots. Served as is, or with your choice of any of the inclusions below;

Buildable Inclusions

Double smoked ham (\$4), grilled chicken breast (\$5), halloumi (\$4), poached chicken breast (\$5), citrus-cured gravlax salmon (\$7), hot rocks salmon fillet (\$8), New York Sirloin (\$8), slipper lobster & caviar (\$10)

The deli by Seventeen

Gluten-free bread available upon request (\$2 extra).

13 Zucchini Flower Baguette

Zucchini flowers on a baguette, creamed goat's cheese with lemon zest & chives, romesco bread sauce, baby cos, & truss tomatoes

11 Summer Garden Salad Roll

Seasonal salad vegetables on sourdough, with avocado, beetroot hummus, & sea salt

15 Lobster Roll

Western Australian slipper lobster and king prawns on a milk roll, with fresh sea parsley, & cold pressed lemon juice (add caviar + \$4)

14 Citrus Salmon Sandwich

Huon smoked salmon on sourdough, creamed goat's cheese with lemon zest & chives, baby cos, truss tomatoes, & spring onions (add caviar + \$4)

14 Charcuterie Roll

Olive & white lardo prosciutto, mortadella, nduja salami on a baguette, with heirloom tomatoes, baby cos, parmesan aioli, apple, & pickled cucumber

13 Inferno Salami Sandwich

Salame Inferno on sourdough, roasted capsicum, avocado, truss tomatoes, marinated feta, baby cos, beetroot hummus, & fresh mint

15 The Reuben ala 'Seventeen'

Wagyu corn beef, slow cooked for 12 hours, on sourdough, romesco bread sauce, jalapeño mustard, creamed celeriac, & yellow mustard seeds

Artisan Sandwiches, Grills & Burgers

Gluten-free bread available upon request (\$2 extra).

12 Corn Fritter Burger

Seventeen's corn fritters on a milk bun, with creamed avocado, sautéed mushrooms, truss tomatoes, beetroot hummus, & apple quinoa

11 Chicken Schnitzel Roll

Panko-crumbed chicken breast on a milk roll, with baby cos, fresh lemon, & confit aioli

12 Grilled Chicken Burger

Marinated chicken breast on a milk bun, with baby cos, truss tomatoes, parmesan aioli, & potato crisps

9 Bacon & Egg Roll

Nitrate-free maple bacon & a free range egg, on a milk bun, with parmesan aioli, avocado, & truss tomato pickle

11 New York Cheese Burger

Coarsely ground beef patty in BBQ sticky basting on a milk bun, with salted pickles, orange cheddar, & twice cooked onion rings

12 Black Angus Burger

Grass Fed MBS 2 patty on a milk bun, with salted pickles, baby cos, truss tomatoes, Spanish onion, & sauce Misa Pitchu

Chips & Wings

12 Chicken mid wings

Southern fried free range chicken with mild, chilli, or Sriracha sauce

Seasoned Chips

Small (\$5), or large (\$8)

The Fish Market

3 ea Freshly Shucked Sydney Rock Oysters

Served naturalé, on crushed ice, with lemon wedges

19 Fresh Yamba Prawns

Six Yamba prawns, with Armagnac aioli, & fresh lemon

20 Cold Seafood Selection

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

16 Dory Fish Your Way

Your choice of lightly battered, or grilled dory fillets, with baby caper tartare, fresh lemon, Himalayan pink salt, & a side of either chips, salad, or vegetables

Boards

20 Seventeen's Cheese Selection

A selection of cheese from Deli Seventeen, toasted apple walnut bread, apple jelly, poppy seed lavash, truffled honey, summer fruits, & Seventeen's house-spiced nuts

23 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

28 Deli Board

A selection of cured meats & cheeses from Deli Seventeen, with house pickles, marinated olives, romesco bread sauce, truffled honey, & summer fruits