



CALL FOR BOOKINGS

03 5224 1588

40 Cheringah Street, Geelong

www.17by4.com.au

CATERING AVAILABLE FOR FUNCTIONS AND EVENTS

- BREAKFAST -
 LUNCH - HIGH TEA -
 PIZZA - PASTA -
 - DINNER -



SOMETHING SWEET

Sticky Date Pudding GF \$15.90
 Homemade, served with ice cream

Chocolate Fondue \$16.90

Rich melted chocolate of your choice served with an array of delicious dipping delights.

Devonshire Tea \$18.00

2 homemade scones with jam and cream.
 With regular tea/coffee of your choice

HIGH TEA

17by4 High Tea - (Bookings essential)

Chef's selection three-tier high tea brings you the best of the season's offerings.

It includes a warm soup shooter to begin with, followed by delicately filled sandwiches, savory canapes & petit fours.

Wrap up this delicious affair with homemade scones, jam & cream. Includes one hot beverage - tea or small coffee.



Please note that menu items may contain traces of nut, egg, soy, wheat, seeds, shellfish, dairy and other allergens. Due to the nature of restaurant meal prep and possibility of cross contamination, 17by4 are unable to guarantee the absence of above-mentioned ingredients in its menu items.

GF gluten free GFO gluten free option V vegan option
 Surcharge applies on public holidays

FROM THE BAR

WINE LIST

Featuring Jack & Jill's range of cool climate wines by Scotchmans Hill, from the heart of Bellarine Peninsula

	Glass	Bottle
Sparkling		
Vintage Cuvee Brut	\$12.00	\$60.00
White		
Sauvignon Blanc	\$12.00	\$60.00
Pinot Gris	\$13.00	\$65.00
Chardonnay	\$13.00	\$65.00
Red		
Pinot Noir	\$13.00	\$65.00
Shiraz	\$12.00	\$60.00
Rose		
Rose	\$12.00	\$60.00

BEER & CIDER

Little Creatures - Pale Ale, Geelong	\$12.90
Kingfisher - Lager, India	\$11.90
Pure Blonde Lager Australia	\$11.90
Pip Squeak - Apple Cider, Geelong	\$12.90

SIGNATURE DRINKS

Grapefruit Gala	Refreshing blend of premium tequila, tangy grapefruit juice, lime and a splash of cointreau	\$19.90
Aperol Spritz	Aperol, bubbles and soda	\$17.00
Whiskey Sour	Scotch whiskey, lemon juice and sugar shaken and served on the rocks	\$18.90
La Notte	Vodka, kahlua, double espresso shaken and served on the rocks	\$18.90
Baileys Irish Cream Caffe Latte	Featuring our premium coffee, with a soothing shot of baileys, topped with whipped cream and a sprinkle of chocolate	\$16.90
FEELING BUBBLY	bubbles with a twist	
Mimosa	Bubbles with a splash of orange juice	\$13.90
Kir Royale	Bubbles with a splash of crème de cassis	\$14.90
Peach Royale	Bubbles with a splash of peach schnapps	\$14.90
HOUSE MIX SPIRITS		
Rum/ Vodka/ Gin/ Whiskey		\$14.00

COFFEES & MORE

Regular \$5.00 **Large** \$6.00

Decaf/ Alternative milk +.90c

Café Latte	Cappuccino	Flat White
Long Black	Short Black	Long Mac
Short Mac	Piccolo Latte	Cafe Mocha + .50
Magic	Chai Latte	Matcha Latte
Golden Latte	Sticky Chai + 1	Hot Chocolate
Babyccino 2	Iced Latte 8	Iced Chocolate 8
	Iced Matcha Latte 8	Iced Chai Latte 8

SPECIALTY TEAS by Tea Leaves

\$6.00

Brewed to perfection (hot or iced)

Black Tea Varieties

English Breakfast Supreme	Earl Grey Classic
Irish Breakfast	Her Majesty's Brew
French Earl Grey	Sticky Toffee Pudding
Daintree & Lemon Myrtle	Mango
Australian Chamomile & Lavender	Peach

Green Tea Varieties

Australian Sencha	China Gunpowder
Japan Organic Kukicha	Jasmine

Herbal Tea Varieties

Chamomile Spearmint	Lavender
Rose Garden	Cardamom Pods
Lemongrass & Ginger	Pure Peppermint

White Tea Varieties

China Pearls Budha's Tears (Jasmine)
Organic Pai Mu Tan White Peony

Oolong Tea Varieties

Oolong Plums n Blues	Oolong Iron Goddess
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THICKSHAKES

\$12.90

Chocolate/ strawberry/ vanilla/ salted caramel

SUPER SMOOTHIES

\$12.90

Green Goodness

Spinach, kale, cucumber, mint, passion fruit, banana and apple juice

Breakfast Special

Banana, mixed berries, honey and oat milk

Tropical Bliss

Passion fruit, mango, Greek yogurt and maple syrup

Soft drinks

Coke/ Coke No Sugar/ Sprite/ Fanta/ Spring Water	\$5.00
Sparkling Water, Ginger beer, Lemon Lime & Bitters	\$5.50
Juice (apple/ orange)	\$6.00

BREAKFAST until 3pm

Toast GFO +\$2	\$9.00
Sourdough/ fruit toast/ gluten free served with butter & jam/ peanut butter/ Vegemite/ Nutella	
Free Range Eggs GFO +\$2	\$16.00
Poached/ fried/ scrambled served on sourdough	
Brekkie Burger	\$17.00
Fried egg, bacon, cheese, relish and hash brown served in a toasted brioche bun	
Smashed Avocado V, GFO +\$2	\$23.00
Tabasco infused smashed avo with poached eggs, cherry tomatoes, roquette, fetta and a balsamic glaze served on sourdough	
Lobster Benedict	\$25.00
Juicy lobster meat, poached eggs with rich hollandaise served on brioche bun	
Banoffee Pancakes	\$25.00
Double stack buttermilk pancakes with caramelised bananas, toasted walnuts, topped with English toffee sauce	
Granola	\$16.00
Irrewarra granola with yoghurt panna cotta with apple and rhubarb puree	
Soul Bowl V/GFO	\$22.00
Kale, broccoli florets, edamame, smashed avocado, goats cheese with almond quinoa and a poached egg	
Chilli Scramble	\$18.00
Free range eggs scrambled with crispy peanut chili oil, served on a toasted croissant	
The Chorizo	\$22.00
Refreshing salsa, fried eggs, spicy grilled chorizo and goats cheese, served on soft tortilla	
Big Breakfast	\$29.90
Free range eggs, grilled tomato, bacon, mushroom, chorizo and hashbrowns, served with sourdough	
Vegetarian Big Breakfast	\$28.00
Free range eggs, grilled tomato, mushroom, spinach, hashbrowns and avocado, served with sourdough	
Add ons:	
Smoked salmon/ bacon/ mushrooms/ chorizo/ hashbrown	\$6.00
Cheese/ egg/ avocado/ tomato/ spinach	\$4.00
Sauce/ Tomato relish/ aioli/ spicy sauce/ hollandaise	\$2.00

LUNCH from 11am

Cheesy Croquettes	\$18.00
Homemade potato and 3 cheese croquettes, served with roquette and parmesan salad	
Arancini	\$18.00
Mushroom and cheese arancini, served with Napoli sauce and shaved parmesan	
Bruschetta GFO	\$16.00
Grilled sourdough topped with creamy goats cheese, fresh tomatoes, onions, basil and a balsamic glaze	
Meatballs	\$19.00
Slow cooked homemade veal and pork meatballs in Napoli sauce, served with sourdough	
Lemon Pepper Calamari	\$22.00
Served with roquette and fennel salad and garlic aioli	
Grilled Barramundi GFO	\$32.00
Served with sautéed greens and a lemon butter sauce	
Country Cottage Pie GFO	\$26.00
Hearty and delicious beef pie, baked fresh with creamy potatoes and parmesan. Served piping hot!	
Pork Ribs	\$42.00
Tender ribs cooked in a smokey bbq sauce, served with salad and chips	
Chicken Parmigiana	\$28.00
Parmesan and herb crumbed chicken with leg ham, Napoli sauce and mozzarella served with salad and chips	
Cheeseburger	\$27.00
Homemade wagyu beef patty, melted cheddar, lettuce, tomato, onion and burger sauce on toasted brioche bun served with chips	
Bubble & Squeak Veggie Burger	\$25.00
Homemade potato and garden veggie patty, with tasty cheese, spicy mayo and coleslaw on toasted brioche bun, served with chips	
Bowl of chips	\$9.00
Served with tomato sauce	

PASTA

Fresh Pasta Bar	\$21.00
Homemade fresh pasta with your choice of sauce, topped with shaved parmesan and fresh herbs	
Pasta	
Pappardelle / Spaghetti / Gnocchi	
Sauces	
Classic Napoli / Spicy Vodka / Creamy Pesto	
Slow Cooked Beef Ragu	+\$8.00
Homemade Meatballs	+\$8.00
Add On	+6.00
Chicken / Bacon / Mushroom / Salami	
GF Pizza Base / GF Penne Pasta / GF Gnocchi	

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PIZZA

Traditional Napolitan style stone baked pizza	
Margarita GFO	\$22.90
Timeless Italian classic with rich San Marzano tomato base, fresh mozzarella and fragrant basil	
Pesto GFO	\$23.90
Basil pesto, creamy mozzarella, cherry tomatoes, basil leaves and shaved parmesan	
Caldo Rosso GFO	\$25.90
Spicy tomato base, nduja, mozzarella, pepperoni, jalapeños, roasted peppers and red onions	
Prosciutto GFO	\$24.90
Classic Italian prosciutto, with cherry tomatoes, mozzarella, roquette, shaved parmesan and drizzle of olive oil	
Lamb GFO	\$25.90
Slow cooked lamb shoulder, fresh herbs, mozzarella and garlic sauce	
Tandoori Chicken	\$24.90
Tandoori spiced chicken on a spicy tomato base with roasted peppers and red onions	
Gamberi GFO	\$24.90
Juicy prawns, mozzarella, cherry tomatoes and chilli finished with fresh basil and lemon	
Veggie V/VO/GFO	\$24.90
Seasonal roasted vegetables, fresh mozzarella and shaved parmesan	
Patate V/VO/GFO	\$25.90
Crispy potatoes, caramelised onions, roasted peppers, goats' cheese and fresh mozzarella	
Funghi V/VO/GFO	\$23.90
Field mushrooms cooked in garlic herb butter topped with fresh mozzarella, roquette and shaved parmesan	
Calzone	

Turn your favourite pizza into a calzone

SALADS

Spiced Lamb Salad GFO	\$23.00
Freekeh and wild rice, fetta, roast pumpkin, roquette and lemon herb dressing with slow cooked spiced lamb shoulder	
Greek Salad GFO	\$14.00
Ripe tomatoes, cucumber, red onions, olives, feta with a tangy dressing	
Roquette & Pear Salad GFO	\$16.00
Sweet pears and roquette tossed in a balsamic dressing, topped with shaved parmesan and toasted walnuts	
Add Calamari +\$8 Barramundi +\$12	
Mixed Grain Salad V/GFO	\$19.00
Freekeh and wild rice with chickpeas, roasted capsicum, onion and cucumbers tossed in a tangy dressing and topped with feta	
Tandoori Chicken Salad	\$23.00
Smokey marinated tandoori chicken strips with chickpeas, roasted capsicum, onion and cucumbers tossed in a tangy dressing and topped with feta	