

# 17by4

CALL FOR BOOKINGS  
03 5224 1588  
40 Gheringhap 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

| Sparkling          | Glass   | Bottle  |
|--------------------|---------|---------|
| 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

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

## 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

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

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

## PASTA

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

*GFO gluten free option V vegetarian option VO vegan option  
Surcharge applies on public holidays*

## PIZZA

Traditional Napolitan style stone baked pizza

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

### Calzone

*Turn your favourite pizza into a calzone*

## SALADS

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