



17by4

“This name is a tribute to our childhood home,
house number 4 on block 17, AKA 17by4,
a place full of beautiful people, memories,
love, laughter and food.”

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

OPEN DAILY
CALL FOR BOOKINGS
03 5224 1588
40 Gheringhap Street, Geelong
www.17by4.com.au



CATERING AVAILABLE FOR
FUNCTIONS AND EVENTS



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

Roger's Ale, Little Creatures, Geelong	\$13.90
Stella Artois, Pilsner, Belgium	\$12.90
Pure Blonde Lager Australia	\$11.90
Pip Squeak - Apple Cider, Geelong	\$13.90

SIGNATURE DRINKS

Tipsy Teapot	\$21.90
A spritz with Earl Grey tea and St Germain, topped with bubbles and soda	
Grapefruit Gala	\$19.90
Refreshing blend of premium tequila, tangy grapefruit juice, lime and a splash of cointreau	
Aperol Spritz	\$17.00
Aperol, bubbles and soda	
Whiskey Sour	\$18.90
Scotch whiskey, lemon juice and sugar shaken and served on the rocks	
La Notte	\$18.90
Vodka, kahlua, double espresso shaken and served on the rocks	
Baileys Irish Cream Caffe Latte	\$16.90
Featuring our premium coffee, with a soothing shot of baileys, topped with whipped cream and a sprinkle of chocolate	
FEELING BUBBLY bubbles with a twist	
Mimosa	\$13.90
Bubbles with a splash of orange juice	
Kir Royale	\$14.90
Bubbles with a splash of crème de cassis	
Peach Royale	\$14.90
Bubbles with a splash of peach schnapps	

HOUSE MIX SPIRITS

Rum/ Vodka/ Gin/ Whiskey	\$14.00
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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, Aranciata Rossa,	\$5.50
Ginger beer, Lemon Lime & Bitters	\$5.50
Juice (apple/ orange)	\$6.00

SOMETHING SWEET

Sticky Date Pudding GFO	\$16.90
Homemade, served with ice cream	
Chocolate Fondue	\$18.90
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	
Dolce Pizza GFO	\$19.90
Nutella or Creamy pistachio served with fresh strawberries	

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

BREAKFAST until 3pm		
Toast <i>GFO + \$2.00</i>	\$9.00	
Sourdough/ fruit toast/ gluten free served with butter & jam/ peanut butter/ Vegemite/ Nutella		
Free Range Eggs <i>GFO + \$2.00</i>	\$17.00	
Poached/ fried/ scrambled served on sourdough		
Brekkie Burger	\$18.00	
Fried egg, bacon, cheese, relish and hash brown served in a toasted brioche bun		
Smashed Avocado <i>V, GFO + \$2.00</i>	\$24.00	
Tabasco infused smashed avo with poached eggs, cherry tomatoes, roquette, fetta and a balsamic glaze served on sourdough		
Lobster Benedict'	\$26.90	
Juicy lobster meat, poached eggs with rich hollandaise served on brioche bun		
Buttermilk Pancakes	\$25.00	
Double stack pancakes served with vanilla bean ice cream with your choice of topping - <i>Homemade Banoffee and walnut</i> - <i>Homemade Wild berry compote</i> - <i>Nutella and strawberries</i> - <i>Pistachio cream and strawberries</i>		
Granola	\$17.00	
Rich fruit and nut granola with yoghurt panna cotta with apple and rhubarb puree		
Soul Bowl <i>V GFO</i>	\$23.00	
Kale, broccoli florets, edamame, smashed avocado, goats cheese with almond quinoa and a poached egg		
Chilli Scramble	\$19.00	
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	\$32.00	
Free range eggs, grilled tomato, bacon, mushroom, chorizo and hashbrowns, served with sourdough		
Vegetarian Big Breakfast	\$30.00	
Free range eggs, grilled tomato, mushroom, spinach, hashbrowns and avocado, served with sourdough		
Add ons:		
Smoked salmon/ bacon/ mushrooms/ chorizo/hashbrown		
Cheese/ egg/ avocado/ tomato/ spinach		
Sauce/ Tomato relish/ aioli/ spicy sauce/ hollandaise		
	\$6.00	\$4.00
		\$2.00

GOURMET TOASTIES until 3pm		
Served on rustic white sourdough		
Caprese <i>GFO</i>	\$15.90	
Fresh mozzarella, plump seasonal tomatoes, basil pesto and a drizzle of balsamic glaze Add prosciutto + \$6.00		
Four Cheese <i>GFO</i>	\$15.90	
Layers of delicious blend of melted mozzarella, Parmesan, feta and tasty cheese		
Reuben <i>GFO</i>	\$18.90	
Layers of pastrami with pickles, sauerkraut, coleslaw, cheese and seeded mustard		
Tandoori Chicken	\$18.90	
Juicy marinated tandoori chicken with our homemade spicy sauce, chilli peppers and cheese		
Mushroom Melt <i>GFO</i>	\$17.90	
Field mushrooms, gooey cheese and garlic butter		
Vegan Delight <i>GFO</i>	\$17.90	
Roasted peppers, seasonal grilled vegetables and spinach with creamy vegan mayo		
LUNCH & DINNER from 11am		
Cheesy Croquettes	\$18.00	
Homemade potato and 3 cheese croquettes, served with roquette and parmesan salad		
Arancini	\$21.00	
Mushroom and cheese arancini, served with Napoli sauce and shaved parmesan		
Bruschetta <i>GFO</i>	\$17.00	
Grilled sourdough topped with creamy goats cheese, fresh tomatoes, onions, basil and a balsamic glaze		
Meatballs	\$22.00	
Slow cooked homemade veal and pork meatballs in Napoli sauce, served with sourdough		
Lemon Pepper Calamari'	\$23.00	
Served with roquette and fennel salad and garlic aioli		
Grilled Barramundi ^A <i>GFO</i>	\$34.00	
Served with sautéed greens and a lemon butter sauce		
Country Cottage Pie <i>GFO</i>	\$28.00	
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	\$29.00	
Parmesan and herb crumbed chicken with leg ham, Napoli sauce and mozzarella served with salad and chips		
Classic Schnitzel	\$27.00	
Parmesan and herb crumbed chicken schnitzel, served with salad and chips		

Cheeseburger	\$27.00
Homemade wagyu beef patty, melted cheddar, lettuce, tomato, caramelised 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	\$10.00
Served with tomato sauce	
PASTA	
Fresh Pasta Bar	\$22.00
Homemade fresh pasta with your choice of sauce, topped with shaved parmesan and fresh herbs	
Pasta Choices	
Pappardelle / Spaghetti / Gnocchi	
Sauces (Choose One)	
Classic Napoli / Spicy Vodka / Creamy Pesto	
Slow Cooked Beef Ragu + \$8.00	
Homemade Meatballs + \$8.00	
Add On + \$6.00 each	
Chicken / Bacon / Mushroom / Salami	
GF Penne Pasta / GF Gnocchi	

SALADS	
Spiced Lamb Salad <i>GFO</i>	\$23.00
Freekeh and wild rice, fetta, roast pumpkin, roquette and lemon herb dressing with slow cooked spiced lamb shoulder	
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	
Caprese Salad <i>GFO</i>	\$14.00
Sliced tomatoes, fresh fior de latte and basil leaves topped with balsamic glaze	
Greek Salad <i>GFO</i>	\$16.00
Ripe tomatoes, cucumber, red onions, olives, feta with a tangy dressing	
Roquette & Pear Salad <i>GFO</i>	\$16.00
Sweet pears and roquette tossed in a balsamic dressing, topped with shaved parmesan and toasted walnuts	
Mixed Grain Salad <i>V GFO</i>	\$19.00
Freekeh and wild rice with chickpeas, roasted capsicum, onion and cucumbers tossed in a tangy dressing and topped with feta	
Salad Add On	
Calamari' + \$9.00	
Grilled Chicken <i>GFO</i> + \$12.00	
Grilled Barramundi ^A <i>GFO</i> + \$14.00	

Antipasto	\$34.90
Selection of cured meats, cheese and grilled vegetables with garlic focaccia <i>GFO</i> +\$4.00	

PIZZA	
Traditional Neapolitan style stone baked pizza	
Focaccia <i>V/VO/GFO</i>	\$16.90
Garlic / Herb / Cheery Garlic + \$3.00	
Margarita	\$22.90
Timeless Italian classic with rich San Marzano tomato base, fresh mozzarella and fragrant basil	
Pesto	\$23.90
Basil pesto, creamy mozzarella, cherry tomatoes, basil leaves pine nuts and shaved parmesan	
Caldo Rosso	\$25.90
Spicy tomato base, nduja, mozzarella, pepperoni, jalapenos, roasted peppers and red onions	
Prosciutto	\$24.90
Classic Italian prosciutto, with cherry tomatoes, mozzarella, roquette, shaved parmesan and drizzle of olive oil	
Lamb	\$25.90
Slow cooked lamb shoulder, caramelised onions, fresh herbs, mozzarella and garlic sauce	
Tandoori Chicken	\$24.90
tandoori spiced chicken on tomato base with with roasted peppers, red onions and homemade spicy sauce	
Gamberi'	\$24.90
Juicy prawns, mozzarella, cherry tomatoes and chilli finished with fresh basil and lemon	
Veggie <i>V/VO</i>	\$24.90
Seasonal roasted vegetables, fresh mozzarella and shaved parmesan	
Patate <i>V/VO</i>	\$25.90
Crispy potatoes, caramelised onions, roasted peppers, goats' cheese and fresh mozzarella	
Funghi <i>V/VO</i>	\$23.90
Field mushrooms cooked in garlic herb butter topped with fresh mozzarella, roquette and shaved parmesan	
GF Pizza Base	+\$6.00



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A - Australian, I- Imported, M- mixed