



- B R E A K F A S T -  
 L U N C H - H I G H T E A -  
 P I Z Z A - P A S T A -  
 - D I N N E R -

03 5224 1588

CALL FOR BOOKINGS

40 Gheringhap Street, Geelong 3220

[www.17by4.com.au](http://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

Vintage Cuvee Brut

**Glass** \$12.00    **Bottle** \$60.00

#### White

Sauvignon Blanc

**Glass** \$12.00    **Bottle** \$60.00

Pinot Gris

**Glass** \$13.00    **Bottle** \$65.00

Chardonnay

**Glass** \$13.00    **Bottle** \$65.00

#### Red

Pinot Noir

**Glass** \$13.00    **Bottle** \$65.00

Shiraz

**Glass** \$12.00    **Bottle** \$60.00

#### Rose

Rose

**Glass** \$12.00    **Bottle** \$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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#### Soft drinks

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



## TO SHARE

<b>Focaccia</b> V/VO/GFO	<b>\$15.90</b>
Garlic / Herb / Cheesy Garlic +\$3.00	
<b>Antipasto</b>	<b>\$34.90</b>
Selection of cured meats, cheese and grilled vegetables with garlic focaccia	
GFO +\$4.00	
<b>Arancini</b> V	<b>\$18.00</b>
Mushroom and cheese arancini, served with Napoli sauce and shaved parmesan	
<b>Bruschetta</b> GFO	<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>Cheesy Croquettes</b> V	<b>\$18.00</b>
Homemade potato and 3 cheese croquettes, served with roquette and parmesan salad	

## 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 Penne Pasta / GF Gnocchi	

## PIZZA

Traditional Napolitan style stone baked pizza	
<b>Margarita</b>	<b>\$22.90</b>
Timeless Italian classic with rich San Marzano tomato base, fresh mozzarella and fragrant basil	
<b>Pesto</b>	<b>\$23.90</b>
Basil pesto, creamy mozzarella, cherry tomatoes, basil leaves pine nuts and shaved parmesan	
<b>Caldo Rosso</b>	<b>\$25.90</b>
Spicy tomato base, nduja, mozzarella, pepperoni, jalapenos, roasted peppers and red onions	
<b>Prosciutto</b>	<b>\$24.90</b>
Classic Italian prosciutto, with cherry tomatoes, mozzarella, roquette, shaved parmesan and drizzle of olive oil	
<b>Lamb</b>	<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>	<b>\$24.90</b>
Juicy prawns, mozzarella, cherry tomatoes and chilli finished with fresh basil and lemon	
<b>Veggie</b> V/VO	<b>\$24.90</b>
Seasonal roasted vegetables, fresh mozzarella and shaved parmesan	
<b>Patate</b> V/VO	<b>\$25.90</b>
Crispy potatoes, caramelised onions, roasted peppers, goats' cheese and fresh mozzarella	
<b>Funghi</b> V/VO	<b>\$23.90</b>
Field mushrooms cooked in garlic herb butter topped with fresh mozzarella, roquette and shaved parmesan	
<b>GF Pizza Base</b>	<b>+\$6.00</b>

### Calzone

Turn your favourite pizza into a calzone



## MAINS

<b>Grilled Barramundi</b> GFO	<b>\$32.00</b>
Served with sautéed greens and a lemon butter sauce	
<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>Rib Eye</b> GFO	<b>\$49.00</b>
380g premium rib eye steak, cooked to your liking, served with silky mashed potatoes, creamy mushroom sauce and veggies	

## SALADS

<b>Spiced Lamb Salad</b> GFO	<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> GFO	<b>\$14.00</b>
Ripe tomatoes, cucumber, red onions, olives, feta with a tangy dressing	
<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	
<b>Roquette &amp; Pear Salad</b> GFO	<b>\$16.00</b>
Sweet pears and roquette tossed in a balsamic dressing, topped with shaved parmesan and toasted walnuts	
Add Calamari	<b>+\$8.00</b>
Barramundi	<b>+\$12.00</b>

## SOMETHING SWEET

<b>Dolce Pizza</b> GFO	<b>\$19.90</b>
Nutella or Creamy pistachio served with fresh strawberries	
<b>Sticky Date Pudding</b> GFO	<b>\$15.90</b>
Homemade, served with vanilla bean ice cream	
<b>Chocolate Fondue</b>	<b>\$16.90</b>
Rich melted chocolate of your choice served with an array of delicious dipping delights	