

17by4

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

03 5224 1588

CALL FOR BOOKINGS

40 Gheringhap Street, Geelong 3220

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

	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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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



TO SHARE

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

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 Penne Pasta / GF Gnocchi	

PIZZA

Traditional Napolitan style stone baked pizza	
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, 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	\$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

Calzone

Turn your favourite pizza into a calzone



MAINS

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

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

SOMETHING SWEET

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

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