

New Years Eve Dinner

Nick's Seafood Restaurant

Monday, 31 December 2018

3 Course Menu

Kids Menu



\$195 Adults | \$95 Kids

Fireworks, Fresh Seafood, Harbour Views, Champagne + More!

Add On a Chandon Beverage Package
3 Hours \$50.00pp | 4 Hours \$60.00pp



COCKTAIL

Chandon 'S' – handcrafted orange bitters infused sparkling wine, served over ice with an orange zest

WINES

Chandon Brut NV Sparkling
Chandon Brut NV Rose Sparkling
Cape Mentelle Sauvignon Blanc
Semillon
Cape Mentelle 'Trinders' Cabernet Merlot

BEER & CIDER

Pints - Stella Artois, Pure Blonde and Great Northern Super Crisp Lager
Cascade Premium Light
Corona Extra
Pure Blonde Crisp Apple Cider

NON ALCOHOLIC BEVERAGES

Soft Drinks & Fruit Juice
Still & Sparkling Mineral Water

Ask us about our other Nick's Group beverage packages

ON ARRIVAL

Dinner Roll
Tasting Platter ^{GF} marinated baby octopus, oyster & salmon caviar, smoked salmon roulade & mango prawn skewer

ENTRÉE

Tempura Sydney Rock Oysters ^{DF} with sweet lime & chilli dressing
Garlic & Chilli Prawns ^{DF} with olive oil, garlic & chilli
Smoked Salmon & Alaskan Crab Salad with rocket, mango & lime oil
Queensland Scallops ^{GF} pan fried with cauliflower puree & crispy pancetta shavings
Salt & Pepper Tempura Lobster served with cocktail sauce & fresh lemon
New Season Zucchini Flowers stuffed with spanner crab, chervil & sweetcorn with roast garlic cream

MAIN

Oven Roasted Barramundi Fillet ^{GF} ^{DF} served on honey roasted pumpkin, roast capsicum & spinach
King Prawn & Lobster Pasta in a saffron cream sauce with cherry tomatoes & asparagus
Chargrilled Rib Eye Fillet served with twice baked potato, baby carrots & tomato basil relish
Whole Baby Mornay Lobster served with a snow pea sprout, baby corn & cherry tomato salad, citrus dressing
Nick's Seafood Platter For Two (Additional \$25pp) cooked lobster, freshly shucked Sydney rock oysters, fresh king prawns, blue swimmer crab, mussels, catch of the day, golden tempura king prawns, salt & pepper baby calamari, avocado & potato salad served with chips

DESSERT

Peach Melba vanilla cream, meringue, blood peach & berry confit, polignac almonds, raspberry & blood peach coulis & vanilla ice-cream
Chocolate Indulgence chocolate caramel nougatine, hazelnut dacquoise, vanilla mascarpone, dark chocolate mousse, hazelnut crunch & vanilla ice cream
Cheese Plate assorted australian cheese, fig jam, crackers & dried fruits

ON ARRIVAL

Caramel Corn
Party Meat Pie

ENTRÉE

Fried Calamari Rings served with a tartare dipping sauce & light greek salad
Grilled Chicken Tenderloins on creamy mash

MAIN

Nick's Seafood Basket fried calamari, fried catch of the day & prawn outlets with chips & homemade tartare sauce
Chargrilled Rump Steak served with chips, salad or mash, complimented with bbq sauce
Spaghetti Bolognese seasoned beef, pork & veal mince in traditional Italian style

DESSERT

Cookies & Cream Ice Cream Sandwich chocolate mousse, chocolate pistachio crunch, malteser, honeycomb, M&M's & novelty chocolate garnish

Nick's Seafood Restaurant | Booking Form

Cockle Bay Wharf | 1300 989 989 | F: (02) 9264 8686 | functions@nicksgroup.com.au | www.nicksgroup.com.au

Booking Name: _____

Booking Time: _____

No. Adults: _____ (\$195pp) No. Kids (Under 12): _____ (\$95pp)

Beverage Selection: \$50 3h Chandon \$60 4h Chandon

Postal Address: _____

Post Code: _____

Daytime Phone: _____ Fax: _____

Mobile: _____

Email: _____

I do not wish to receive any information on events & promotions (please tick box).

Full Menu Payment: \$ _____

I authorise **Nick's Restaurant & Bar Group** to deduct the above amount from my Credit Card. I have read & understand the Booking Terms & Conditions for **New Years Eve 2018**.

TYPE OF PAYMENT

VISA M/C AMEX CHEQUE CASH

ONLINE: <https://www.nicks-seafood.com.au/deposits>
(Mastercard & Visa Only) The reference is 311218+Booking Name

Card Number: _____

Authorisation No: _____

Card Expiry: _____

Name on Card: _____

Signature: _____



MENU INCLUSIONS: Menu items are seasonal and may change subject to availability. Special dietary requirements can be catered for however we must be advised at the time of booking. Entrees, mains & desserts are alternately served for groups of 40 people or more - up to 3 options per course. **BEVERAGES:** Beverages are not included unless you add on a beverage package. Beverage packages are only applicable to a full party and not selected guests. For those without a beverage package, we will charge on consumption from our wine list on the day or you can select to have a beverage package. All major credit cards and cash are accepted. Cash Bar and Split Billing is not available. **PAYMENT AND CANCELLATION DETAILS:** No bookings will be confirmed without Full Pre-Payment. A 100% Cancellation Fee will apply after the 17th December. **GETTING THERE:** VIA TAXI; ask to be dropped off at Wheat Road, Cockle Bay Wharf. VIA TRAIN; alight at Town Hall Station and walk down Market Street. VIA CAR; Kings Parking 2 Market Street (Entrance Sussex Street).