

# Christmas Lunch 2018

Nick's Seafood Restaurant

Tuesday, 25 December 2018

\$125 3 Course (Adults) \$60 (Kids Under 12)

Complimentary Bon Bons Included



Add On a Chandon Beverage Package  
2 Hours \$38.00pp | 3 Hours \$50.00pp



#### 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

## 3 Course Menu

#### ON ARRIVAL

Dinner Roll

Freshly Shucked Sydney Rock Oysters <sup>GF</sup>|<sup>DF</sup>

served with a vinaigrette

Ocean King Prawns <sup>GF</sup>|<sup>DF</sup>

with American cocktail sauce

#### ENTRÉE

Alaskan King Crab Salad <sup>DF</sup>

mango, avocado & a lime vinaigrette

Salt & Pepper Calamari

baby calamari with a passionfruit dressing

Butterfied Grilled Scampi <sup>GF</sup>

with garlic butter on sauteed spinach

Hervey Bay Queensland Scallops served with

honey soy dressing

Chilled Ocean Lobster with a citrus avocado mousse

& lemon

Crispy Pork Belly cauliflower puree & apple compote

#### MAIN

Grilled John Dory & Half Shell Scallops served on a chive mash with champagne sauce <sup>GF</sup>

Chargrilled 1'm Angus Tenderloin Fillet with sautéed asparagus, enoki mushroom & jus

Oven Baked Barramundi on butternut pumpkin

puree with baby beetroot & watercress salad

Whole Baby Lobster served momay or thermidore

Nick's Fisherman's Basket soft shell crab, panko

crumbed calamari, tempura prawns & catch of the day

Oven Roasted Rack of Lamb grilled eggplant puree,

sweet potato crisps & rosemary jus

#### MAIN ALTERNATIVE

NICK'S SEAFOOD PLATTER TO SHARE

(1 BETWEEN 2) \*ADDITIONAL \$35 PER PERSON\*

fresh cooked lobster, freshly shucked Sydney rock

oysters, fresh king prawns, mussels, blue swimmer

crab, catch of the day, golden tempura king prawns,

salt & pepper baby calamari, avocado & potato salad,

served with chips

#### DESSERT

Chocolate & Hazelnut Sensation

gianduja chocolate custard, caramelised white chocolate ganache, chocolate hazelnut crunch & vanilla ice-cream

Exotic Summer

lime, mango & passionfruit cheesecake, exotic compote, coconut gel, caramel crumble, passion curd & mango sorbet

Cheese Plate

assorted Australian cheese, fig jam, crackers & dried fruits

## Kids Menu

#### ENTRÉE

Grilled Chicken Skewers

served with garden salad & tomato sauce

Battered Prawns

served with garden salad & tomato sauce

#### MAIN

Fish & Chips

served with chips & tartare sauce

Char-Grilled Lamb Cutlets

served with creamy mash & mint sauce

Linguini Carbonara

#### DESSERT

Santa's Sundae

vanilla ice cream with chocolate sauce, sprinkled with flake, maltesers & mars bar

## 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: (Please note we are unable to serve alcohol by law until 12:00pm)

11:30  12:00  12:30  1:00

2:00  2:30  3:00  3:30  4:00

No. Adults: \_\_\_\_\_ (\$125pp) No. Kids (Under 12): \_\_\_\_\_ (\$60pp)

Beverage Selection:  \$38 2h Chandon  \$50 3h Chandon

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 Christmas Lunch 2018.

#### TYPE OF PAYMENT

VISA  M/C  AMEX  CHEQUE  CASH

ONLINE: <https://www.nicks-seafood.com.au/deposits>

(Mastercard & Visa Only) The reference is 251218+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. 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 11th 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).