

Christmas Lunch 2018

I'm Angus Steakhouse

Tuesday, 25 December 2018

\$85 3 Course (Adults) \$35 (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 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

Olives & Grissini

ENTRÉE

Ocean King Prawn Cocktail ^{GF} ^{DF}

shredded cos lettuce, home-made cocktail sauce with fresh king prawns

Cold Seafood Plate ^{GF}

cooked king prawns, smoked salmon, natural Sydney rock oyster, crab & citrus salad

Freshly Shucked Sydney Rock Oysters ^{GF} ^{DF}

half dozen served natural with lemon and mignonette

Micro Lobster mango & cucumber tian, crisp potato & salmon roe

Antipasto Plate prosciutto, Danish salami, shaved leg ham, cornichons & feta served with garlic toast

Heirloom Tomato Salad ^V ^{GF}

with buffalo mozzarella & aged balsamic

MAIN

Slow Cooked Turkey Breast ^{GF}

with leg ham, roast pumpkin and new potato, cranberry jus on the side

Grilled Salmon ^{GF} with seared scallops, baby broccolini & a chive hollandaise

Pinnacle T-Bone on the Bone

served with hand cut twice cooked chips, blistered vine cherry tomatoes & a red wine jus

Tenderloin Fillet & Garlic Butter

Moreton Bay Bug ^{GF}

with creamy mash & béarnaise sauce

Mixed Seafood Basket

grilled barramundi, soft shell crab, grilled king prawn, crumbed calamari rings, beer battered chips & house made tartare sauce

Roasted Root Vegetables ^V

on a bed of confit leek puree with spinach

MAIN ALTERNATIVE

I'm Angus Meat & Seafood Platter

Add \$25pp (Min 2 Guests)

220 gram grainge sirloin, lamb cutlets, kangaroo skewers, half rack of pork ribs, garlic prawns, salt and pepper calamari & oysters served with chips & a garden salad

DESSERT

Christmas Pudding

served with brandied cherries, custard & vanilla ice cream

Pavlova ^{GF}

with fresh cream mixed berries

Baileys Crème Brulee

biscotti berry compote

Australian Cheeses

with lavosh, crisp breads & fresh grapes

Kids Menu

ENTRÉE

Calamari Rings served with ranch dipping sauce

Kids Prawn Cocktail

Grilled Lamb Cutlets served with tomato bbq

MAIN

Chargrilled Mini Steak served with chips or mash potato mushroom sauce on the side

Kids Seafood Basket served with chips and tomato sauce

Half Rack of Pork Ribs served with chips

DESSERT

Ice Cream Sundae served with chocolate sauce and popping candy

Chocolate Oblivion Pudding served with praline ice cream

Pavlova served with fresh cream and fruits

I'm Angus Steakhouse | Booking Form

Cockle Bay Wharf | 1300 989 989 | F: (02) 9264 5889 | restaurant@imangus.com.au | www.nicksgroup.com.au

Booking Name: _____

Booking Time: 11:30 12:00 12:30 1:00 1:30

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

No. Adults: _____ (\$85pp) No. Kids (Under 12): _____ (\$35pp)

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 & 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 30 people or more - up to 3 options per course. **BEVERAGES:** Beverages are not included in the package price. We will charge on consumption from our wine list on the day. All major credit cards & cash are accepted. Cash Bar & Split Billing is not available. **PAYMENT & CANCELLATION DETAILS:** No bookings will be confirmed without Full Pre-Payment. A 100% Cancellation Fee will apply after 11th of December. **GETTING THERE:** VIA TAXI; ask to be dropped off at Wheat Road, Cockle Bay Wharf. VIA TRAIN; alight at Town Hall Station & walk down Market Street. VIA CAR; Kings Parking 2 Market Street (Entrance Sussex Street).