




bread

Garlic Bread	\$ 7.00	Kathy's Taramasalata	\$10.50
Herb Bread	\$ 6.50	Served with Sourdough Bread	
Bread Roll	\$ 3.50	Trio of Dips	\$17.00
Sliced Sourdough	\$ 5.50	Selection of Taramasalata, Black Olive Tapenade, Smoked Salmon Dill Dip served with Organic Sourdough	

entrées

Nick's Signature Seafood Chowder	\$19.00	Mezze Plate to Share	\$25.00
Fresh Mussels	\$25.00	Kalamata Olives, Tasmanian Smoked Salmon, Feta, Taramasalata, Salmon & Dill Dip served with Sonoma Bread	
Served with Tomato, Chilli DF or White Wine & Cream Sauce		Salt and Pepper Calamari	\$25.00
Sydney Rock Oysters – Freshly Shucked		Baby Calamari with Passionfruit Dressing	
Cocktail Sauce and Ginger Shallot, 1/2 dozen	\$29.00	Cold Seafood Plate GF	\$27.00
Sweet Vinegar Dressing GF	dozen \$49.00	Freshly Shucked Oysters, King Prawn, Tasmanian Smoked Salmon, Marinated Octopus & Fresh Mussels	
Mornay or Kilpatrick	1/2 dozen \$29.00	Local Baby Octopus GF DF	\$27.00
dozen	\$49.00	Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	
Tempura Soft Shell Crab DF	\$23.00	Whole Giant King Prawns GF DF	\$27.00
Served with Citrus Dressing		Butterflied with Garlic Butter	
Alaskan King Crab Salad GF DF	\$25.00	Grilled Moreton Bay Bugs GF	\$39.00
Mango, Avocado & a Lime Vinaigrette		Garlic Buttered with Orange & Fennel Salad	
Fresh Whole King Prawns	Market Price	Tempura Vegetables V DF	\$22.00
Served with Cocktail Sauce		Tempura Enoki Mushrooms, Asparagus & Zucchini Flower with Wasabi Mayonnaise	
Crab Ravioli	\$25.00	Vegetarian Tortellini V	\$22.00
Wilted Baby Spinach and Pernod Cream		(See wait staff for flavour of the day)	
Hervey Bay Queensland Scallops DF	\$25.00		
Served with Honey Soy Dressing			
Garlic Prawns	\$25.00		
With Olive Oil, Garlic & Chilli			

nick's signature platters

	NICK'S ENTRÉE PLATTER FOR TWO	\$88.00
	Hervey Bay Scallops served in shell, Chargrilled King Prawns, Assorted Mixed Mornay and Kilpatrick Oysters	
	HOT & COLD PLATTER FOR TWO	\$145.00
	Golden Tempura King Prawns, Blue Swimmer Crab, Sydney Rock Oysters, Tasmanian Smoked Salmon, Catch of the Day, Fresh King Prawns, Salt & Pepper Baby Calamari, Mussels & Potato Salad served with Chips	
	NICK'S SEAFOOD PLATTER FOR TWO	\$185.00
	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, Potato Salad served with Chips Lobsters Mornay, Thermidore, Garlic Butter - \$10.00 extra	

side orders

Greek Salad V GF	\$14.50	Potato Salad V	\$ 7.00
Garden Salad V GF DF	\$11.50	Steamed Vegetables V GF DF	\$15.00
Caesar Salad	\$15.00	Chips	\$ 9.00
With Chicken or Smoked Salmon ~ \$ 6.00 extra		Steamed Rice	sm \$ 6.00 lge \$ 9.00

kids menu

YOUR CHOICE OF	\$16.00
Calamari Rings served with Chips & Salad	
Boneless Fried Fish served with Chips & Salad	
Crumbed Chicken Tenderloins served with Chips & Salad	
Pasta Napolitana	
Served with a choice of Soft Drink and Vanilla Ice Cream with Chocolate or Raspberry Sauce	

mains

Local Flathead Fillets – Fried	\$40.00
Local Snapper Fillets – Grilled or Fried	\$43.00
Tasmanian Salmon Fillet – Grilled	\$39.00
Fresh Barramundi Fillet – Grilled	\$40.00
Local John Dory Fillet – Grilled or Fried	\$47.00
King George Whiting Fillets – Fried	\$47.00
Tuna Steak – Chargrilled	\$45.00
Whole Baby Snapper – Grilled	\$39.00

The above mains are served with chef's lemon dressing + choice of chips or salad on the plate. All grilled items are Gluten Free & Dairy Free

Nick's Fisherman's Basket	\$41.00	Vongole and Crab Meat Pasta	\$39.00
Fried Catch of the Day, Tempura Soft Shell Crab, Golden Tempura King Prawns, Panko Crumbed Calamari Rings with Chips & Homemade Tartare Sauce		Parmesan, Tomato, Chilli & Pesto Sauce	
Fresh Lobster	Market Price	Tasmanian Lobster Meat Pasta DF	\$43.00
All sizes by weight		In Spaghetti with Garlic, Chilli & Olive Oil	
Served either Fresh Mornay Garlic Butter		Lobster & Snapper Pie	\$47.00
Tomato Chilli Thermidor. With choice of Chips or Salad		Served with Creamy Mash	
Whole Baby Lobster	\$54.00	Seafood Risotto	\$43.00
Served Mornay, Garlic Butter or Thermidor		Scallops, Prawns, Calamari, Mussels & Cream Sauce	
Grilled Moreton Bay Bugs GF	\$69.00	Grilled Fillet Steak & King Prawns GF	\$49.00
Garlic Buttered with Orange & Fennel Salad. With choice of Chips or Salad		Horse Radish Mash with Béarnaise Sauce	
Chargrilled Octopus GF	\$39.00	Rib Eye on the Bone	\$43.00
Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction. With choice of Chips or Salad		Creamy Mash, Caramelised Baby Onions & Port Jus	
Chargrilled Whole King Prawns	\$37.00	Kangaroo Fillet	\$35.00
(Shell On) With Rocket, Feta Salad a Lime Corn Salsa. With choice of Chips or Salad		Tomato Chutney & Chargrilled Herb Polenta	
Golden Tempura King Prawns DF	\$35.00	Chicken Breast GF	\$33.00
With choice of Chips or Salad		Lemon Marinated with Roasted Asparagus, Fennel & Capsicum with a Champagne Buerre Blanc	
Whole Giant King Prawns GF	\$45.00	Wild Mushroom Risotto V	\$33.00
Butterflied with Garlic Butter served with Greek Salad		With Assorted Mushrooms, Parmesan & Truffle Oil	
Salt and Pepper Baby Calamari	\$37.00	Vegetable Linguine V	\$33.00
With Passionfruit Dressing & choice of Chips or Salad		In a Roast Tomato & Chilli Sauce with assorted seasonal Sauteed Vegetables & Parmesan	

dessert

Chocolate Indulgence	\$19.00	Sticky Date Pudding	\$17.00
White chocolate, crispy hazelnut base, fresh mango, coconut mousse, passion curd, mango gel, caramelized coconut passionfruit & violet meringue		Butterscotch Sauce & Vanilla Bean Ice Cream	
Heavenly Crunch	\$19.00	Sundae Dream	\$17.00
Chocolate Coated Crunch Tiramisu with Salted Caramel & Hazelnut Crunch Filling served with a Macaron & Snickers Ice Cream		Trio of Ice Creams, Marshmallows & Chocolate Surprise	
Mango Heaven	\$17.00	Assorted Fruit Sorbet GF DF	\$16.00
Passionfruit cream, coconut caviar, mango jelly, fresh mango & mango sorbet		Seasonal Fruit & Cheese Plate to Share (1 between 2)	\$31.00
Crème Brulee	\$17.00	With Fig Jam & Crackers	
Served with a Chocolate & Almond Biscotti (See wait staff for flavour of the day)		Dessert Extravaganza (to Share)	\$41.00
		Platter of Chocolate Coated Crunchy Tiramisu with Salted Caramel & Hazelnut Crunch Filling served with a Macaron & Snickers Ice Cream, Crème Brulee of the day with Chocolate & Almond Biscotti & Seasonal fruits	

petit four



Assorted Petit Four	
4 pieces	\$15.00
8 pieces	\$29.00
To share with friends and family	

cocktails

Aperol Spritz Aperol & De Bortoli King Valley Prosecco topped with soda water & garnished with an orange wheel	\$15.00	#Cosmos Belvedere Vodka, Cointreau, cranberry juice, edible glitter and star fruit. Served in a chilled coupette. Stir to see the Magic Happen!	\$18.00	Dark 'N' Stormy Kraken Black Spiced Rum, topped with Schweppes Ginger Beer, fresh lime and a dash of Angostura Bitters. Served tall with a lime wheel	\$18.00
Chandon S Handcrafted orange bitters infused sparkling wine served on ice and garnished with an orange peel	\$15.00	Life's a Peach Jose Cuervo Especial Tequila, Angostura Reserva Rum, Joseph Cartron Peach Liqueur, San Pellegrino Sparkling Peach Ice Tea, fresh lemon juice. Served tall with a lemon fan and mint sprig	\$18.00	Golden Gaytime Stoli Salted Karamel Vodka, Frangelico & Mr Boston White Creme de Cacao, vanilla icecream & honey syrup garnished with nut praline	\$18.00
Hot Pink G & T Beefeater Pink Gin, Joseph Cartron Lychee Liqueur topped with Schweppes Tonic Water and watermelon juice, served in a large wine glass over ice, mint, lychees and strawberries	\$18.00	Lychee & Rose Martini Belvedere Vodka, Joseph Cartron Lychee Liqueur, Monin Rose Syrup, lychee puree and garnished with a whole lychee	\$19.00	Smoke & Mirrors Ardbeg 10yo Whisky, Mr Boston Dark Creme De Cacao, Fee Brothers Aztec Chocolate Bitters, Monin Chocolate Cookie Syrup. Served in an old fashioned with an ice sphere and burnt orange zest	\$18.00
Minion Iced Tea Cargo Cult Spiced Banana Rum, Mr Boston Banana Liqueur, Santa Marta Limoncello, San Pellegrino Sparkling lemon Ice Tea, fresh lime and mint. Served tall with ice bowl with banana lolly	\$18.00	Perfect Love Stolichnaya Vodka, Joseph Cartron Lychee Liqueur, Parfait Amour, fresh lime, cranberry and pineapple juice	\$18.00	Espresso Martini Stoli Vanil Vodka & Kahlua with a fresh double espresso shot & sugar syrup	\$18.00
Pineapple and Coconut Margarita Jose Cuervo 1800 Coconut Tequila and Mr Boston Triple Sec with pineapple juice, Monin Coconut Syrup and a desiccated coconut rim and pineapple chunk. Blended/ Shaken	\$18.00	Long Kiss Goodnight Stoli Vanil Vodka, Pama Pomegranate Liqueur, Monin Rose Syrup, honey water, mint, lime juice, soda water and pomegranate seeds	\$18.00	Classic Cocktails Margarita classic/frozen, Caipiroska, Caipirinha, Negroni, Amaretto Sour, Cosmopolitan, Bloody Mary, Mai Tai & more	\$17.00
		Spiced Raspberry Mojito Cargo Cult Spiced Rum, Ambra Limoncello, fresh lime, mint and pomegranate syrup and topped with soda water. Served with a sprig of mint	\$17.00		

wine list

NICK'S PRIVATE LABEL WINE		<i>glass 150ml</i>	<i>bottle</i>
Private Label Semillon Sauvignon Blanc	South East Australia	\$8.50	\$38.00
Private Label Pinot Gris	Riverina, NSW	\$8.50	\$38.00
Private Label Chardonnay	South East Australia	\$8.50	\$38.00
Private Label Cabernet Merlot	South East Australia	\$8.50	\$38.00
Private Label Shiraz	Riverina, NSW	\$8.50	\$38.00
PROSECCO			
De Bortoli King Valley Prosecco	King Valley, VIC	\$12.00	\$58.00
Mionetto Prosecco DOC Treviso	Treviso, Italy	\$13.00	\$61.00
La Riva Dei Frati Prosecco DOC Treviso	Veneto, Italy		\$63.00
SPARKLING / CHAMPAGNE			
Cockle Bay Cuvee Brut NV	South East Australia	\$9.50	\$44.00
Chandon NV	Yarra Valley, Vic	\$13.00	\$64.00
Chandon NV Rose	Yarra Valley, Vic	\$13.00	\$64.00
Chandon S served on ice and garnished with a twist of orange peel"	Yarra Valley, Vic	\$15.00	\$71.00
Moet & Chandon Imperial Brut NV	Epernay, France	\$23.00	\$103.00
Veuve Clicquot Brut NV	Reims, France		\$120.00
Moet & Chandon Ice Imperial served with lychees, strawberries, mint & ice	Epernay, France		\$120.00
MOSCATO			
Yalumba 'Christobels' Moscato	Barossa Valley, SA	\$12.00	\$58.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$13.00	\$61.00
RIESLING			
Pewsey Vale Vineyard Riesling	Eden Valley, SA	\$12.00	\$58.00
Jim Barry 'The Lodge Hill' Riesling	Clare Valley, SA	\$12.50	\$61.00
Parish 'Single Estate' Riesling	Coal River Valley, TAS	\$14.00	\$67.00
SAUVIGNON BLANC & BLENDS			
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$11.00	\$53.00
Nepenthe 'Altitude' Sauvignon Blanc	Adelaide Hills, SA	\$12.50	\$61.00
Paddy Borthwick Sauvignon Blanc	Wairarapa, NZ	\$13.00	\$63.00
Nautilus Estate Sauvignon Blanc	Marlborough, NZ	\$13.50	\$64.00
Freycinet 'Wineglass Bay' Sauvignon Blanc	Tasmania	\$15.00	\$71.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$16.00	\$78.00
Brokenwood '8 Rows' Sauvignon Blanc Semillon	Hunter Valley, NSW	\$12.00	\$58.00
Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA	\$12.50	\$61.00
CHARDONNAY			
Tempus Two 'Wilde' Chardonnay	Hunter Valley, NSW	\$12.00	\$58.00
McGuigan 'The Shortlist' Chardonnay	Adelaide Hills, SA	\$12.50	\$61.00
McWilliams 660 Reserve Chardonnay	Tumbarumba NSW	\$13.00	\$63.00
Hay Shed Hill 'Vineyard Series' Chardonnay	Margaret River, WA		\$67.00
Vasse Felix 'Filius' Chardonnay	Margaret River, WA		\$68.00
Heggies Vineyard Estate Chardonnay	Eden Valley, SA		\$72.00

PINOT GRIS / GRIGIO		<i>glass 150ml</i>	<i>bottle</i>
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$12.50	\$61.00
Redbank 'King Valley' Pinot Grigio	King Valley, VIC	\$12.50	\$61.00
Paddy Borthwick Pinot Gris	Wairarapa, NZ	\$13.00	\$63.00
Tiefenbrunner Pinot Grigio	Alto Adige, Italy		\$66.00
ROSE			
La Vieille Ferme Rose	Rhone, France	\$11.00	\$53.00
La Boheme Act 2 Pinot Noir Rose	Yarra Valley, VIC	\$12.00	\$58.00
Nepenthe Pinot Noir Rose	Adelaide Hills, SA	\$12.50	\$61.00
Triennes Rose	Provence, France	\$13.00	\$63.00
PINOT NOIR			
Opawa Pinot Noir	Marlborough, NZ	\$12.50	\$61.00
Tarrawarra Estate Pinot Noir	Yarra Valley, VIC	\$14.00	\$67.00
Barringwood Mill Block Pinot Noir	Tasmania		\$78.00
Cloudy Bay Pinot Noir	Marlborough, NZ		\$84.00
SHIRAZ			
Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.50	\$54.00
McWilliams '480' Shiraz	Hilltops, NSW	\$12.00	\$58.00
De Bortoli 'Woodfired Heathcote' Shiraz	Heathcote, VIC	\$12.50	\$61.00
Collector 'Marked Tree' Shiraz	Canberra District, NSW		\$67.00
Tempus Two 'Pewter Series' Shiraz	Barossa Valley, SA		\$77.00
Brokenwood 'Hunter Valley' Shiraz	Hunter Valley, NSW		\$79.00
CABERNET & BLENDS			
McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$12.50	\$61.00
De Bortoli 'Estate Grown' Cabernet Sauvignon	Yarra Valley, VIC	\$13.00	\$63.00
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA	\$14.00	\$68.00
Melba 'Reserve' Cabernet Sauvignon	Yarra Valley, VIC		\$84.00
Smith & Hooper Merlot	Limestone Coast, SA	\$12.00	\$58.00
Brokenwood '8 Rows' Cabernet Sauvignon Merlot	Gundagai, NSW/ McLaren Vale, SA	\$13.00	\$63.00
Cape Mentelle 'Trinders' Cabernet Merlot	Margaret River, WA	\$14.00	\$68.00
DESSERT WINE			
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$18.00	\$70.00

A SURCHARGE OF \$5.00 IS APPLICABLE TO ADULTS ON SUNDAY, PUBLIC HOLIDAYS AND PUBLIC HOLIDAY WEEKENDS

beer

TAP BEER & CIDER		<i>glass</i>	<i>pint</i>
Great Northern			
Super Crisp Lager 3.5%		\$ 8.50	\$12.50
Pure Blonde 4.2%		\$ 9.00	\$13.00
Stella Artois 5.0%			\$14.00
LOCAL BEER			
			<i>bottle</i>
Cascade Premium Light 2.6%			\$ 8.00
Victoria Bitter 4.9%			\$ 8.50
Crown Lager 4.9%			\$ 9.00
INTERNATIONAL BEER			
			<i>bottle</i>
Asahi Super Dry 5.0%			\$ 9.50
Corona Extra 4.5%			\$ 9.50
Hoegaarden White 4.8%			\$ 9.50
Peroni Nastro Azzurro 5.1%			\$10.00
Sapporo 650ml Can 5.2%			\$13.50
CRAFT BEER			
			<i>bottle</i>
Coopers Original Pale Ale 4.5%			\$ 9.50
Fat Yak Pale Ale 4.7%			\$ 10.00
Wild Yak Pacific Ale 4.2%			\$ 10.00
4 Pines Kolsch 4.7%			\$ 10.00
Lord Nelson Three Sheets Pale Ale 4.9%			\$ 10.00
CIDER			
			<i>bottle</i>
Pure Blonde Crisp Apple Cider 4.2%			\$ 9.50
Somersby Watermelon Cider 4.0%			\$ 9.50
Somersby Pear Cider 4.5%			\$ 9.50

softdrinks, juices & water

SOFT DRINKS	\$ 4.50
Pepsi Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale	
Schweppes Ginger Beer	\$ 5.00
JUICES	\$ 5.00
Apple, Orange, Pineapple, Cranberry, Tomato, Ruby Red Grapefruit	
WATER	
S. Pellegrino Natural Sparkling Mineral Water 1lt	\$11.00
Acqua Panna Natural Still Mineral Water 1lt	\$11.00

Nick's
SEAFOOD RESTAURANT