

bread

Garlic Bread	\$ 6.00	Kathy's Taramasalata	\$ 9.50
Herb Bread	\$ 5.50	Served with Sourdough Bread	
Bread Roll	\$ 2.50	Trio of Dips	\$16.00
Sliced Sourdough	\$ 4.50	Selection of Taramasalata, Black Olive Tapenade, Smoked Salmon Dill Dip served with Organic Sourdough	

entrées

Nick's Signature Seafood Chowder	\$18.00	Mezze Plate to Share	\$24.00
Fresh Mussels	\$24.00	Kalamata Olives, Tasmanian Smoked Salmon, Feta, Taramasalata, Salmon & Dill Dip served with Sonoma Bread	
Sydney Rock Oysters – Freshly Shucked		Salt and Pepper Calamari	\$25.00
Cocktail Sauce and Ginger	1/2 dozen \$28.00	Baby Calamari with Passionfruit Dressing	
Shallot, Sweet Vinegar Dressing	dozen \$52.00	Cold Seafood Plate ^{GF}	\$26.00
Mornay or Kilpatrick	1/2 dozen \$28.00	Freshly Shucked Oysters, King Prawn, Tasmanian Smoked Salmon, Marinated Octopus & Fresh Mussels	
	dozen \$52.00	Local Baby Octopus ^{GF} ^{DF}	\$26.00
Tempura Soft Shell Crab ^{DF}	\$22.00	Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	
Served with Citrus Dressing		Whole Giant King Prawns ^{GF} ^{DF}	\$26.00
Alaskan King Crab Salad ^{GF} ^{DF}	\$24.00	Butterflied with Garlic Butter	
Mango, Avocado & a Lime Vinaigrette		Grilled Moreton Bay Bugs ^{GF}	\$38.00
Fresh Whole King Prawns	Market Price	Garlic Buttered with Orange & Fennel Salad	
Served with Cocktail Sauce		Tempura Vegetables ^V ^{DF}	\$21.00
Crab Ravioli	\$25.00	Tempura Enoki Mushrooms, Asparagus & Zucchini Flower with Wasabi Mayonnaise	
Wilted Baby Spinach and Pernod Cream		Vegetarian Tortellini ^V	\$21.00
Seared Scallops ^{DF}	\$26.00	(See wait staff for flavour of the day)	
Served with Honey Soy Dressing			
Garlic Prawns	\$25.00		
With Olive Oil, Garlic & Chilli			

nick's signature platters

	NICK'S ENTRÉE PLATTER FOR TWO	\$93.00
	Scallops served in shell, Chargrilled King Prawns, Assorted Mixed Mornay and Kilpatrick Oysters	
	NICK'S FISHERMAN'S PLATTER FOR TWO	\$90.00
	Fried or Grilled Catch of the Day, Tempura Soft Shell Crab, Golden Tempura King Prawns, Panko Crumbed Calamari Rings with Chips, Homemade Tartare Sauce & Greek Salad	
	HOT & COLD PLATTER FOR TWO	\$150.00
	Golden Tempura King Prawns, Blue Swimmer Crab, Sydney Rock Oysters, Tasmanian Smoked Salmon, Fried or Grilled Catch of the Day, Fresh King Prawns, Salt & Pepper Baby Calamari, Mussels & Potato Salad & Chips	
	NICK'S SEAFOOD PLATTER FOR TWO	\$190.00
	Cooked Lobster, Freshly Shucked Sydney Rock Oysters, Fresh King Prawns, Blue Swimmer Crab, Mussels, Fried or Grilled Catch of the Day, Golden Tempura King Prawns, Salt & Pepper Baby Calamari, Potato Salad & 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 ~ \$ 5.00 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	\$39.00
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	\$42.00	Tasmanian Lobster Meat Pasta ^{DF}	\$46.00
Fried Catch of the Day, Tempura Soft Shell Crab, Golden Tempura King Prawns, Panko Crumbed Calamari Rings with Chips & Homemade Tartare Sauce		In Spaghetti with Garlic, Chilli & Olive Oil	
Fresh Lobster	Market Price	Lobster & Snapper Pie	\$48.00
All sizes by weight		Served with Creamy Mash	
Served either Fresh Mornay Garlic Butter		Seafood Risotto	\$44.00
Tomato Chilli Thermidor. With choice of Chips or Salad		Scallops, Prawns, Calamari, Mussels & Cream Sauce	
Whole Baby Lobster	\$54.00	Grilled Fillet Steak & King Prawns ^{GF}	\$56.00
Served Mornay, Garlic Butter or Thermidor		Horse Radish Mash with Béarnaise Sauce	
Grilled Moreton Bay Bugs ^{GF}	\$70.00	Sirloin - Top Cut	\$36.00
Garlic Buttered with Orange & Fennel Salad. With choice of Chips or Salad		With Creamy Mash Potato & Béarnaise Sauce	
Chargrilled Octopus ^{GF}	\$40.00	Rib Eye on the Bone	\$51.00
Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction. With choice of Chips or Salad		Creamy Mash & Port Jus	
Chargrilled Whole King Prawns	\$38.00	Kangaroo Fillet	\$36.00
(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}	\$36.00	Chicken Breast ^{GF}	\$34.00
With choice of Chips or Salad		Lemon Marinated with Roasted Asparagus, Fennel & Capsicum with a Champagne Buerre Blanc	
Whole Giant King Prawns ^{GF}	\$46.00	Wild Mushroom Risotto ^V	\$34.00
Butterflied with Garlic Butter served with Greek Salad		With Assorted Mushrooms, Parmesan & Truffle Oil	
Salt and Pepper Baby Calamari	\$38.00	Vegetable Linguine ^V	\$34.00
With Passionfruit Dressing & choice of Chips or Salad		In a Roast Tomato & Chilli Sauce with assorted seasonal Sautéed Vegetables & Parmesan	
Vongole and Crab Meat Pasta	\$40.00		
Parmesan, Tomato, Chilli & Pesto Sauce			

dessert

Lime Cheesecake	\$18.00	Sundae Dream	\$16.00
Macerated Mixed Berry, Strawberry Textures and Strawberry Sorbet		Trio of Ice Creams, Marshmallows & Chocolate Surprise	
Heavenly Crunch	\$18.00	Assorted Fruit Sorbet ^{GF} ^{DF}	\$15.00
Chocolate Coated Crunch Tiramisu with Salted Caramel & Hazelnut Crunch Filling served with a Macaron & Snickers Ice Cream		Seasonal Fruit & Cheese Plate to Share (1 between 2)	\$30.00
Chocolate Fondant	\$16.00	With Fig Jam & Crackers	
Mixed Berry Compote, Pistachio Crunch & Vanilla Bean Ice Cream		Dessert Extravaganza (to Share)	\$40.00
Crème Brulee	\$16.00	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	
Served with a Chocolate & Almond Biscotti (See wait staff for flavour of the day)			
Sticky Date Pudding	\$16.00		
Butterscotch Sauce & Vanilla Bean Ice Cream			

petit four

		Assorted Petit Four	
		4 pieces	\$14.00
		8 pieces	\$28.00
		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 coupe. 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	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	Golden Gaytime Stoli Salted Karamel Vodka, Frangelico & Mr Boston White Creme de Cacao, vanilla icecream & honey syrup garnished with nut praline	\$18.00
Diamond Lake Martini Belvedere Lake Bartezek Single Estate Rye Vodka, Cinzano Bianco Vermouth rinse and lemon spray	\$19.00	Lychee & Rose Martini Belvedere Vodka, Joseph Cartron Lychee Liqueur, Monin Rose Syrup, lychee puree and garnished with a whole lychee	\$19.00	Espresso Martini Stoli Vanil Vodka & Kahlua with a fresh double espresso shot & sugar syrup	\$18.00
Dark Forest Martini Belvedere Smogory Forest Single Estate Rye Vodka, Cinzano Extra Dry Vermouth rinse and thyme rub	\$19.00	Long Kiss Goodnight Stoli Vanil Vodka, Pama Pomegranate Liqueur, Monin Rose Syrup, honey water, mint, lime juice, soda water and pomegranate seeds	\$18.00	Watermelon Warhead Stolichnaya Vodka, Joseph Cartron Watermelon Liqueur, Monin Watermelon Syrup, watermelon and lemon juices and egg white. Served in a coupe	\$17.00
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	Spiced Raspberry Mojito Cargo Cult Spiced Rum, Limoncello, fresh lime, mint and pomegranate syrup and topped with soda water. Served with a sprig of mint	\$17.00	Jaffa Hennessy VS Cognac, Cointreau, Mr Boston Dark Crème de Cacao and Fee Brothers Aztec Chocolate Bitters. Served in a warm brandy balloon with a burnt orange zest	\$18.00
				Classic Cocktails Margarita classic/frozen, Caipiroska, Caipirinha, Negroni, Amaretto Sour, Cosmopolitan, Bloody Mary, Mai Tai & more	\$17.00

wine list

NICK'S PRIVATE LABEL WINE		<i>glass 150ml</i>	<i>bottle</i>
Private Label Semillon Sauvignon Blanc	South East Australia	\$9.50	\$43.00
Private Label Pinot Gris	Riverina, NSW	\$9.50	\$43.00
Private Label Chardonnay	South East Australia	\$9.50	\$43.00
Private Label Cabernet Merlot	South East Australia	\$9.50	\$43.00
Private Label Shiraz	Riverina, NSW	\$9.50	\$43.00
PROSECCO			
De Bortoli King Valley Prosecco	King Valley, VIC	\$12.00	\$58.00
La Riva Dei Frati Prosecco DOC Treviso	Veneto, Italy	\$13.00	\$64.00
SPARKLING / CHAMPAGNE - OVER ICE			
Chandon S with infused orange bitters served on ice & a twist of orange peel	Yarra Valley, Vic	\$15.00	\$71.00
Moet & Chandon Ice Imperial Served over ice with lychees, strawberries & mint	Epemay, France		\$120.00
SPARKLING / CHAMPAGNE			
Cockle Bay Cuvee Brut NV	South East Australia	\$10.00	\$47.00
Chandon Brut NV	Yarra Valley, Vic	\$13.50	\$65.00
Chandon Rose NV	Yarra Valley, Vic	\$13.50	\$65.00
Chandon Blanc de Blanc NV	Yarra Valley, Vic		\$67.00
Moet & Chandon Imperial Brut NV	Epemay, France	\$24.00	\$110.00
Veuve Clicquot Brut NV	Reims, 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	\$13.00	\$63.00
Jim Barry 'The Lodge Hill' Riesling	Clare Valley, SA	\$13.50	\$64.00
Parish 'Single Estate' Riesling	Coal River Valley, TAS	\$14.00	\$68.00
SAUVIGNON BLANC & BLENDS			
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$11.00	\$53.00
Nepenthe 'Altitude' Sauvignon Blanc	Adelaide Hills, SA	\$12.50	\$61.00
Nautilus Estate Sauvignon Blanc	Marlborough, NZ	\$13.50	\$64.00
Freycinet 'Wineglass Bay' Sauvignon Blanc	Tasmania	\$15.00	\$70.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$16.00	\$78.00
Brokenwood '8 Rows' Sauvignon Blanc Semillon	Hunter Valley, NSW	\$12.50	\$61.00
Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA	\$13.00	\$63.00
CHARDONNAY			
Tempus Two 'Wilde' Chardonnay	Hunter Valley, NSW	\$12.50	\$61.00
McGuigan 'The Shortlist' Chardonnay	Adelaide Hills, SA	\$13.00	\$63.00
Vasse Felix 'Filius' Chardonnay	Margaret River, WA	\$14.00	\$67.00
Heggies Vineyard Estate Chardonnay	Eden Valley, SA		\$72.00
Kooyong 'Reserve' Chardonnay	Mornington Peninsula, VIC		\$84.00

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
Tiefenbrunner 'Merus' Pinot Grigio DOC	Alto Adige, Italy		\$66.00
ROSE			
La Vieille Ferme Rose	Rhone, France	\$11.50	\$55.00
La Boheme Act 2 Pinot Noir Rose	Yarra Valley, VIC	\$12.50	\$61.00
Nepenthe Pinot Noir Rose	Adelaide Hills, SA	\$13.00	\$63.00
Triennes Rose	Provence, France	\$13.50	\$65.00
GSM / MALBEC / TEMPRANILLO / MERLOT			
Atzes GSM	Barossa Valley, SA	\$13.00	\$63.00
Catena Malbec	Mendoza, Argentina		\$67.00
Heirloom 'Adelaide Hills' Tempranillo	Adelaide Hills, SA		\$67.00
Smith & Hooper Merlot	Limestone Coast, SA	\$12.50	\$61.00
PINOT NOIR			
Opawa Pinot Noir	Marlborough, NZ	\$13.50	\$65.00
Tarrawarra Estate Pinot Noir	Yarra Valley, VIC	\$14.00	\$68.00
Nepenthe 'The Good Doctor' Pinot Noir	Adelaide Hills, SA		\$69.00
Mt Difficulty 'Roaring Meg' Pinot Noir	Central Otago, NZ		\$74.00
Cloudy Bay Pinot Noir	Marlborough, NZ		\$86.00
SHIRAZ			
Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.50	\$54.00
De Bortoli 'Woodfired Heathcote' Shiraz	Heathcote, VIC	\$12.50	\$61.00
Dandelion 'Lioness of McLaren Vale' Shiraz	McLaren Vale, SA	\$14.00	\$67.00
Tempus Two 'Pewter Series' Shiraz	Barossa Valley, SA		\$74.00
McGuigan 'Hand Made' Limited Release Shiraz	Langhorne Creek, SA		\$77.00
Brokenwood 'Hunter Valley' Shiraz	Hunter Valley, NSW		\$82.00
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
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
Yalumba 'The Signature' Cabernet Sauvignon Shiraz	Barossa Valley, SA		\$101.00
DESSERT WINE			
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$16.00	\$70.00

beer

TAP BEER & CIDER		<i>glass</i>	<i>pint</i>
Great Northern			
Super Crisp Lager 3.5%		\$ 8.00	\$12.00
Pure Blonde 4.2%		\$ 8.50	\$12.50
Stella Artois 5.0%			\$13.50
LOCAL BEER			
Cascade Premium Light 2.6%			\$ 8.00
Victoria Bitter 4.9%			\$ 8.50
Crown Lager 4.9%			\$ 9.00
INTERNATIONAL BEER			
Asahi Super Dry 5.0%			\$ 9.50
Corona Extra 4.5%			\$ 9.50
Hoegaarden White 4.8%			\$ 9.50
Peroni Nastro Azzurro 5.1%			\$ 9.50
Sapporo 650ml Can 5.2%			\$13.00
CRAFT BEER			
Coopers Original Pale Ale 4.5%			\$ 9.50
Fat Yak Pale Ale 4.7%			\$ 9.50
Wild Yak Pacific Ale 4.2%			\$ 9.50
4 Pines Kolsch 4.7%			\$ 9.50
Lord Nelson Three Sheets Pale Ale 4.9%			\$ 9.50
CIDER			
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		
Pepsi Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale		\$ 4.50
Schweppes Ginger Beer		\$ 5.00
JUICES		\$ 5.00
Apple, Orange, Pineapple, Cranberry, Tomato, Ruby Red Grapefruit		
WATER		
S. Pellegrino Natural Sparkling Mineral Water 1lt		\$10.50
Acqua Panna Natural Still Mineral Water 1lt		\$10.50

A SURCHARGE OF 10% IS APPLICABLE ON WEEKENDS AND PUBLIC HOLIDAYS EXCLUDING KIDS MENU & SET MENUS

