

Nick's



SEAFOOD RESTAURANT

breads

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	
Served with Tomato, Chilli ^{DF} or White Wine & Cream Sauce		Salt and Pepper Calamari	\$24.00
Sydney Rock Oysters – Freshly Shucked		Baby Calamari with Passionfruit Dressing	
Cocktail Sauce and Ginger Shallot, 1/2 dozen \$28.00		Cold Seafood Plate ^{GF}	\$26.00
Sweet Vinegar Dressing ^{GF} dozen \$52.00		Freshly Shucked Oysters, King Prawn, Tasmanian Smoked Salmon, Marinated Octopus & Fresh Mussels	
Mornay or Kilpatrick	1/2 dozen \$28.00 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	\$24.00	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	\$24.00		
With Olive Oil, Garlic & Chilli			

nick's signature platters



NICK'S ENTRÉE PLATTER FOR TWO \$88.00
Scallops served in shell, Chargrilled King Prawns,
Assorted Mixed Mornay and Kilpatrick Oysters



NICK'S FISHERMAN'S PLATTER FOR TWO \$85.00
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 \$145.00
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 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, Fried or Grilled 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

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

cocktails

Aperol Spritz Aperol & De Bortoli King Valley Prosecco topped with soda water & garnished with an orange wheel	\$14.00	Long Kiss Goodnight Stoli Vanil Vodka, Pama Pomegranate Liqueur, Monin Rose Syrup, honey water, mint, lime juice, soda water and pomegranate seeds	\$17.00
Chandon S Handcrafted orange bitters infused sparkling wine served on ice and garnished with an orange peel	\$14.00	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	\$16.00
Diamond Lake Martini Belvedere Lake Bartezeck Single Estate Rye Vodka, Cinzano Bianco Vermouth rinse and lemon spray	\$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	\$17.00
Dark Forest Martini Belvedere Smogory Forest Single Estate Rye Vodka, Cinzano Extra Dry Vermouth rinse and thyme rub	\$18.00	Golden Gaytime Stoli Salted Karamel Vodka, Frangelico & Mr Boston White Creme de Cacao, vanilla icecream & honey syrup garnished with nut praline	\$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	\$17.00	Espresso Martini Stoli Vanil Vodka & Kahlua with a fresh double espresso shot & sugar syrup	\$17.00
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	\$17.00	Watermelon Warhead Stolichnaya Vodka, Joseph Cartron Watermelon Liqueur, Monin Watermelon Syrup, watermelon and lemon juices and egg white. Served in a coupe	\$16.00
#Cosmos Belvedere Vodka, Cointreau, cranberry juice, edible glitter and star fruit. Served in a chilled coupe. Stir to see the Magic Happen!	\$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	\$17.00
Lychee & Rose Martini Belvedere Vodka, Joseph Cartron Lychee Liqueur, Monin Rose Syrup, lychee puree and garnished with a whole lychee	\$18.00	Classic Cocktails Margarita classic/frozen, Caipiroska, Caipirinha, Negroni, Amaretto Sour, Cosmopolitan, Bloody Mary, Mai Tai & more	\$16.00

beer

TAP BEER & CIDER	<i>glass</i>	<i>pint</i>	CRAFT BEER	<i>bottle</i>
Great Northern			Coopers Original Pale Ale 4.5%	\$ 9.50
Super Crisp Lager 3.5%	\$ 8.00	\$12.00	Fat Yak Pale Ale 4.7%	\$ 9.50
Pure Blonde 4.2%	\$ 8.50	\$12.50	Wild Yak Pacific Ale 4.2%	\$ 9.50
Stella Artois 5.0%		\$13.50	4 Pines Kolsch 4.7%	\$ 9.50
			Lord Nelson Three Sheets Pale Ale 4.9%	\$ 9.50
LOCAL BEER		<i>bottle</i>		
Cascade Premium Light 2.6%		\$ 8.00	CIDER	<i>bottle</i>
Victoria Bitter 4.9%		\$ 8.50	Pure Blonde Crisp Apple Cider 4.2%	\$ 9.50
Crown Lager 4.9%		\$ 9.00	Somersby Watermelon Cider 4.0%	\$ 9.50
			Somersby Pear Cider 4.5%	\$ 9.50
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%		\$ 9.50		
Sapporo 650ml Can 5.2%		\$13.00		

soft drinks, juices and water

SOFT DRINKS	\$ 4.50	WATER	
Pepsi Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale		S. Pellegrino Natural Sparkling Mineral Water 1lt	\$10.50
Schweppes Ginger Beer	\$ 5.00	Acqua Panna Natural Still Mineral Water 1lt	\$10.50
JUICES	\$ 5.00		
Apple, Orange, Pineapple, Cranberry, Tomato, Ruby Red Grapefruit			

mains

Local Flathead Fillets – Fried	\$39.00	Local John Dory Fillet	
Local Snapper Fillets		– Grilled or Fried	\$46.00
– Grilled or Fried	\$42.00	King George Whiting Fillets – Fried	\$46.00
Tasmanian Salmon Fillet – Grilled	\$38.00	Tuna Steak – Chargrilled	\$38.00
Fresh Barramundi Fillet – Grilled	\$39.00	Whole Baby Snapper – Grilled	\$38.00

*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	\$40.00	Vongole and Crab Meat Pasta	\$38.00
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	Tasmanian Lobster Meat Pasta ^{DF}	\$44.00
All sizes by weight	Price	In Spaghetti with Garlic, Chilli & Olive Oil	
Served either Fresh Mornay Garlic Butter Tomato Chilli Thermidor. With choice of Chips or Salad		Lobster & Snapper Pie	\$46.00
Whole Baby Lobster	\$54.00	Served with Creamy Mash	
Served Mornay, Garlic Butter or Thermidor		Seafood Risotto	\$42.00
Grilled Moreton Bay Bugs ^{GF}	\$68.00	Scallops, Prawns, Calamari, Mussels & Cream Sauce	
Garlic Buttered with Orange & Fennel Salad. With choice of Chips or Salad		Grilled Fillet Steak & King Prawns ^{GF}	\$54.00
Chargrilled Octopus ^{GF}	\$38.00	Horse Radish Mash with Béarnaise Sauce	
Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction. With choice of Chips or Salad		Sirloin - Top Cut	\$34.00
Chargrilled Whole King Prawns	\$36.00	With Creamy Mash Potato & Béarnaise Sauce	
(Shell On) With Rocket, Feta Salad a Lime Corn Salsa. With choice of Chips or Salad		Rib Eye on the Bone	\$49.00
Golden Tempura King Prawns ^{DF}	\$34.00	Creamy Mash & Port Jus	
With choice of Chips or Salad		Kangaroo Fillet	\$34.00
Whole Giant King Prawns ^{GF}	\$44.00	Tomato Chutney & Chargrilled Herb Polenta	
Butterflied with Garlic Butter served with Greek Salad		Chicken Breast ^{GF}	\$32.00
Salt and Pepper Baby Calamari	\$36.00	Lemon Marinated with Roasted Asparagus, Fennel & Capsicum with a Champagne Buerre Blanc	
With Passionfruit Dressing & choice of Chips or Salad		Wild Mushroom Risotto ^V	\$32.00
		With Assorted Mushrooms, Parmesan & Truffle Oil	
		Vegetable Linguine ^V	\$32.00
		In a Roast Tomato & Chilli Sauce with assorted seasonal Sauteed Vegetables & Parmesan	

side orders

Greek Salad ^{V GF}	\$13.50	Potato Salad ^V	\$ 6.00
Garden Salad ^{V GF DF}	\$10.50	Steamed Vegetables ^{V GF DF}	\$14.00
Caesar Salad	\$14.00	Chips	\$ 8.00
With Chicken or Smoked Salmon ~ \$ 5.00 extra		Steamed Rice	Small \$ 5.00 Large \$ 8.00

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	

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wine list

NICK'S PRIVATE LABEL WINE

		glass 150ml	bottle
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	\$11.00	\$53.00
La Riva Dei Frati Prosecco DOC Treviso	Veneto, Italy	\$12.00	\$59.00

SPARKLING / CHAMPAGNE - OVER ICE

Chandon S with infused orange bitters served on ice & a twist of orange peel	Yarra Valley, Vic	\$14.00	\$66.00
Moet & Chandon Ice Imperial Served over ice with lychees, strawberries & mint	Eprenay, France		\$115.00

SPARKLING / CHAMPAGNE

Cockle Bay Cuvee Brut NV	South East Australia	\$9.00	\$42.00
Chandon Brut NV	Yarra Valley, Vic	\$12.50	\$60.00
Chandon Rose NV	Yarra Valley, Vic	\$12.50	\$60.00
Chandon Blanc de Blanc NV	Yarra Valley, Vic		\$62.00
Moet & Chandon Imperial Brut NV	Eprenay, France	\$23.00	\$105.00
Veuve Clicquot Brut NV	Reims, France		\$115.00

MOSCATO

Yalumba 'Christobels' Moscato	Barossa Valley, SA	\$11.00	\$53.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$12.00	\$56.00

RIESLING

Pewsey Vale Vineyard Riesling	Eden Valley, SA	\$12.00	\$58.00
Jim Barry 'The Lodge Hill' Riesling	Clare Valley, SA	\$12.50	\$59.00
Parish 'Single Estate' Riesling	Coal River Valley, TAS	\$13.00	\$63.00

SAUVIGNON BLANC & BLENDS

Little Pebble Sauvignon Blanc	Marlborough, NZ	\$10.00	\$48.00
Nepenthe 'Altitude' Sauvignon Blanc	Adelaide Hills, SA	\$11.50	\$56.00
Nautilus Estate Sauvignon Blanc	Marlborough, NZ	\$12.50	\$59.00
Freycinet 'Wineglass Bay' Sauvignon Blanc	Tasmania	\$14.00	\$65.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$15.00	\$73.00
Brokenwood '8 Rows' Sauvignon Blanc Semillon	Hunter Valley, NSW	\$11.50	\$56.00
Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA	\$12.00	\$58.00

CHARDONNAY

Tempus Two 'Wilde' Chardonnay	Hunter Valley, NSW	\$11.50	\$56.00
McGuigan 'The Shortlist' Chardonnay	Adelaide Hills, SA	\$12.00	\$58.00
Vasse Felix 'Filius' Chardonnay	Margaret River, WA	\$13.00	\$62.00
Heggies Vineyard Estate Chardonnay	Eden Valley, SA		\$67.00
Kooyong 'Reserve' Chardonnay	Mornington Peninsula, VIC		\$79.00

PINOT GRIS / GRIGIO

		glass 150ml	bottle
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$11.50	\$56.00
Redbank 'King Valley' Pinot Grigio	King Valley, VIC	\$11.50	\$56.00
Tiefenbrunner 'Merus' Pinot Grigio DOC	Alto Adige, Italy		\$61.00

ROSE

La Vieille Ferme Rose	Rhone, France	\$10.50	\$50.00
La Boheme Act 2 Pinot Noir Rose	Yarra Valley, VIC	\$11.50	\$56.00
Nepenthe Pinot Noir Rose	Adelaide Hills, SA	\$12.00	\$58.00
Triennes Rose	Provence, France	\$12.50	\$60.00

GSM / MALBEC / TEMPRANILLO / MERLOT

Atzes GSM	Barossa Valley, SA	\$12.00	\$58.00
Catena Malbec	Mendoza, Argentina		\$62.00
Heirloom 'Adelaide Hills' Tempranillo	Adelaide Hills, SA		\$62.00
Smith & Hooper Merlot	Limestone Coast, SA	\$11.50	\$56.00

PINOT NOIR

Opawa Pinot Noir	Marlborough, NZ	\$12.50	\$60.00
Tarrawarra Estate Pinot Noir	Yarra Valley, VIC	\$13.00	\$63.00
Nepenthe 'The Good Doctor' Pinot Noir	Adelaide Hills, SA		\$64.00
Mt Difficulty 'Roaring Meg' Pinot Noir	Central Otago, NZ		\$69.00
Cloudy Bay Pinot Noir	Marlborough, NZ		\$81.00

SHIRAZ

Earthworks Barossa Shiraz	Barossa Valley, SA	\$10.50	\$49.00
De Bortoli 'Woodfired Heathcote' Shiraz	Heathcote, VIC	\$11.50	\$56.00
Dandelion 'Lioness of McLaren Vale' Shiraz	McLaren Vale, SA	\$13.00	\$62.00
Tempus Two 'Pewter Series' Shiraz	Barossa Valley, SA		\$69.00
McGuigan 'Hand Made' Limited Release Shiraz	Langhorne Creek, SA		\$72.00
Brokenwood 'Hunter Valley' Shiraz	Hunter Valley, NSW		\$77.00

CABERNET & BLENDS

McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$11.50	\$56.00
De Bortoli 'Estate Grown' Cabernet Sauvignon	Yarra Valley, VIC	\$12.00	\$58.00
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA	\$13.00	\$63.00
Melba 'Reserve' Cabernet Sauvignon	Yarra Valley, VIC		\$79.00
Brokenwood '8 Rows' Cabernet Sauvignon Merlot	Gundagai, NSW/ McLaren Vale, SA	\$12.00	\$58.00
Cape Mentelle 'Trinders' Cabernet Merlot	Margaret River, WA	\$13.00	\$63.00
Yalumba 'The Signature' Cabernet Sauvignon Shiraz	Barossa Valley, SA		\$96.00

DESSERT WINE

		90ml	375ml
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$15.00	\$65.00



SEAFOOD RESTAURANT

Open 7 Days for Lunch & Dinner



FREE WIFI IS AVAILABLE HERE...

Use your Facebook login and enjoy free Wi-Fi on us!



PRE-ORDER CAKES FOR YOUR SPECIAL OCCASION...

Chocolate Mousse & Hazelnut Meringue Cake

Gluten Free Chocolate & Almond Cake

Gluten Free Orange & Almond Cake

Baked New York Cheese Cake

Tiramisu

Black Forest Cake

Baked Ricotta Cheesecake

Strawberry Short Cake



DINE & DRINK GIFT CARDS...

Looking for a great gift idea or a way to reward your staff? Our Gift Cards let you choose between:

Nick's Seafood Restaurant, I'm Angus Steakhouse, Nick's Bar & Grill, Stacks Bar Restaurant, Cyren Bar Grill Seafood and Adria Bar Restaurant.

So next time you need a perfect birthday or office gift, think of Nick's ~ Available for purchase online, visit: www.nicksgroup.com.au

RESERVATIONS T: 1300 989 989 F: 02 9264 8686

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www.nicks-seafood.com.au