

New Years Eve Dinner

Nick's Seafood Restaurant

4 Course Menu (Adults) \$195pp

ON ARRIVAL

Dinner Roll Tasting Platter ^{GF}
marinated baby octopus, oyster & salmon caviar, smoked salmon & king prawns, mango salsa

ENTRÉE

Tempura Sydney Rock Oysters ^{DF}
with sweet lime & chilli dressing
Garlic & Chilli Prawns ^{DF}
with olive oil, garlic & chilli
Smoked Salmon & Alaskan Crab Salad
with rocket, mango & lime oil
Queensland Scallops ^{GF}
pan fried with cauliflower puree
& crispy pancetta shavings
Salt & Pepper Tempura Lobster ^{DF}
served with cocktail sauce & fresh lemon
Fried Crab Cakes ^{DF}
with capsicum coulis, wild rocket, lemon & balsamic
Field Mushroom Stuffed ^V
with gorgonzola, bread crumbs, asparagus
& spinach salad

MAIN

Oven Roasted Barramundi Fillet ^{GF | DF}
served on honey roasted pumpkin,
roast capsicum & spinach
Lobster & King Prawn Pasta
with a light white wine & tomato sauce
Whole Baby Mornay Lobster
served with a snow pea sprout, baby corn
& cherry tomato salad, citrus dressing
Rib Eye ^{GF}
with crisp kipfler potato creamed spinach & veal jus
Oven Roasted Lamb ^{GF}
with grilled radicchio, red witlef & persian feta salad
Roast Beetroot & Citrus Salad ^{GF | V}
with goats cheese

OPTIONAL MAIN UPGRADE

Nick's Seafood Platter For Two
(Additional \$25pp) 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,
avocado & potato salad served with chips

Giant Lobsters
(Additional \$ Market Price)
served natural, mornay, garlic butter or
thermidor with garden salad

DESSERT

Shades of White
passionfruit marshmallow, coated with white
ganache, mango & yuzu filling, passion curd,
coconut mousse & milk shard
Chocolate Forest
trio of chocolate filling with almond nougatine,
caramel, chocolate pistachio crunch
Summer Extravaganza
raspberry mousse, choc sable, mixed berries,
lemon curd, butter cake, white snow, raspberry
gel & fresh fruits

Kids Menu (Under 12) \$95pp

ON ARRIVAL
Caramel Corn

ENTRÉE

Party Meat Pies
with tomato sauce
Fried Calamari Rings
with a tartare dipping sauce & light greek salad
Grilled Chicken Tenderloins
on creamy mash

MAIN

Nick's Seafood Basket
fried calamari, fried catch of the day & prawn
outlets with chips & homemade tartare sauce
Chargrilled Rump Steak
served with chips, salad or mash,
complimented with bbq sauce
Spaghetti Bolognese
seasoned beef, pork & veal mince
in traditional Italian style

DESSERT

Oreo Extravaganza
chocolate mousse, chocolate pistachio
crunch, malteser, honeycomb, m&m's
& novelty chocolate garnish

Tuesday, 31 December 2019

Fireworks, Fresh Seafood, Harbour Views, Champagne + More!



Add On a Chandon Beverage Package

3 Hours \$50.00pp | 4 Hours \$60.00pp



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

Stella Artois, Pure Blonde, 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

Nick's Seafood Restaurant | Booking Form | Tuesday, 31 December 2019

Cockle Bay Wharf | 1300 989 989 | F: (02) 9264 8686 | functions@nicksgroup.com.au | www.nicksgroup.com.au

Booking Name: _____

Company Name: _____

Booking Time: _____

No. Adults: _____ (\$195pp) No. Kids (Under 12): _____ (\$95pp)

Beverage Selection: \$50 3h Chandon \$60 4h Chandon
 Beverage on Consumption

Phone/ 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 New Year's Eve 2019.

TYPE OF PAYMENT

BOOK & PAY ONLINE: <https://www.nicksgroup.com.au/deposits>
(Mastercard & Visa Only) The reference is 311219 + Your Booking Name

VISA M/C AMEX JTB

Card Number: _____

Authorisation No (CCV): _____ 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 unless you add on a beverage package. Beverage packages are only applicable to a full party and not selected guests. For those without a beverage package, 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 17th 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). SURCHARGE: A surcharge of 10% is applicable on weekends and public holidays excluding kids menu & set menus.