

Melbourne Cup Luncheon

Nick's Seafood Restaurant

4 Course Menu \$125pp Bookings available from 11.30am

ON ARRIVAL

Fresh Bread Roll

Seafood Selection oyster with caviar, smoked salmon dip, taramasalata & sourdough

ENTREES

Seared Scallop with sauté baby spinach & hollandaise sauce ^{GF}

Alaskan King Crab Salad served with mango, avocado & a lime vinaigrette ^{DF} ^{GF}

Half Baby Lobster mornay sauce served with salad & crispy sweet potato

Salt & Pepper Calamari on rocket with a grapefruit, pomegranate & pineapple salsa ^{DF}

Zucchini Flowers stuffed with fresh ricotta, pine nuts & mint, served with a wild rocket salad & lemon dressing

MAINS

Barramundi Fillet with sweet potato puree & heirloom tomato & basil salad ^{GF}

Nick's Fisherman's Basket fried catch of the day, tempura soft shell crab, golden tempura king prawns, panko crumbed calamari rings with chips & homemade tartare sauce

Chargrilled Rib Eye Steak served with potato gratin, sautéed exotic mushrooms & green beans ^{GF}

Whole Baby Lobster Mornay served with a snow pea sprout, baby corn & cherry tomato salad with a citrus dressing

24hr Slow Cooked Mediterranean Lamb Shoulder with red wine jus & lemon potatoes

Grilled Field Mushrooms with semi dried tomato and marinated fetta ^{VI} ^{GF}

MAIN ALTERNATIVE ~ ADDITIONAL \$25 PER PERSON

Nick's Seafood Platter For Two cooked lobster, freshly shucked sydney rock oysters, fresh king prawns, blue swimmer crab, mussels, fried or grilled catch of the day, golden fried king prawns, salt & pepper baby calamari, potato salad & chips

DESSERTS

Heavenly Crunch chocolate coated crunchy tiramisu with salted caramel hazelnut filling served with strawberry gel, snickers ice cream & a macaron

Cheese & Fruit Plate assorted australian cheeses, quince paste, crackers & dried fruits

Salted Caramel Tart with a gold chocolate mousse

Baileys Crème Brulee with almond & chocolate biscotti

3 Hour Drinks +\$70pp (Additional)

COCKTAIL

Aperol Spritz ~ Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel"

SPARKLING

Chandon NV Brut (Yarra Valley, VIC)
Tempus Two 'Copper Series' Moscato (Riverland, SA)

WHITE WINES

Cloudy Bay Sauvignon Blanc (Marlborough, NZ)
West Cape Howe 'Old School' Chardonnay (Mt Barker, WA)
Nepenthe 'Altitude' Pinot Gris (Adelaide Hills, SA)

ROSÉ

Triennes Rose (Provence, France)

RED WINES

Tempus Two Pewter Shiraz (Barossa Valley, SA)
Mt Difficulty 'Bannockburn' Pinot Noir (Central Otago, NZ)

TAP BEER

Great Northern Super Crisp Lager
Stella Artois
Asahi Super Dry

BOTTLE BEER & CIDER

Cascade Premium Light
Lord Nelson Three Sheets Pale Ale
Peroni Nastro Azzuro
Corona Extra
Pure Blonde Organic Cider

+ Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water



Nick's Seafood Restaurant | Booking Form | Tuesday, 3 November 2020

Cockle Bay Wharf | 1300 989 989 | restaurant@nicksseafoodrestaurant.com.au | www.nicks-seafood.com.au

Booking Name: _____

Company Name: _____

Booking Time: _____ No. People: _____

Menu Selection: \$125 Per Person

Add The 3 Hour Beverage Package +\$70pp? Yes No

Upgrade Your Main to Seafood Platter +\$25pp? Yes No

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 **Melbourne Cup 2020**.

BOOK & PAY ONLINE: <https://www.nicksgroup.com.au/deposits>
(Mastercard & Visa Only) The reference is 031120+ 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 & 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 in the '4 Course 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:** Cash Bar & Split Billing is not available. No bookings will be confirmed without Full Pre-Payment. A 100% Cancellation Fee will apply after the 22nd of October. **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). **SURCHARGE:** A surcharge of 10% is applicable on weekends and public holidays excluding kids menu & set menus