



bread

Garlic Bread	\$ 6.00	Kathy's Taramasalata	\$ 9.50
Herb Bread	\$ 6.00	Served with Sourdough Bread	
Sliced Sourdough	\$ 4.50	Trio of Dips	\$16.00
		Selection of Taramasalata, Creamy Artichoke, Smoked Salmon Dill Dip served with Organic Sourdough	

entrées

Nick's Signature Seafood Chowder	\$18.00	Sizzling Garlic Prawns	\$24.00
Fresh Mussels	\$24.00	With Olive Oil, Garlic & Chilli	
Served with Tomato, Chilli ^{DF} or White Wine & Cream Sauce		Salt and Pepper Calamari	\$24.00
Freshly Shucked Sydney Rock Oysters 1/2 doz	\$28.00	Baby Calamari with Passionfruit Dressing	
Cocktail Sauce and Mignonette	dozen \$54.00	Mezze Plate to Share	\$24.00
Freshly Shucked Sydney Rock Oysters 1/2 doz	\$28.00	Kalamata Olives, Tasmanian Smoked Salmon, Feta, Taramasalata, Salmon & Dill Dip served with Sonoma Bread	
Mornay or Kilpatrick	dozen \$54.00	Local Baby Octopus ^{GF DF}	\$26.00
Golden Fried Soft Shell Crab ^{DF}	\$24.00	Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	
Served with Citrus Dressing		Whole Giant King Prawns ^{GF DF}	\$28.00
Trio Plate to Share	\$26.00	Butterflied with Garlic Butter	
Haloumi Fries with Reduced Balsamic & Tomato Dipping Sauce, Jalapeno Poppers & Fresh Tomato Salsa, Camembert Wedges with Marinated, Roasted Capsicum		Whole Grilled King Prawns	\$28.00
Fresh Whole King Prawns	each \$8.00	Rocket, Feta, Tomato Salsa & Nam jim Sauce	
Served with Cocktail Sauce		Grilled Moreton Bay Bugs ^{GF}	\$48.00
Crab Ravioli	\$24.00	Garlic Buttered with Orange & Fennel Salad	
Wilted Baby Spinach and Pernod Cream		Tempura Vegetables ^{V DF}	\$21.00
Seared Scallops ^{DF}	\$26.00	Tempura Enoki Mushrooms, Asparagus & Broccolini with Wasabi Mayonnaise	
Served with Honey Soy Dressing			
Cold Seafood Plate ^{GF}	\$28.00		
Freshly Shucked Oysters, King Prawn, Tasmanian Smoked Salmon, Marinated Octopus & Mussels			

nick's signature platters



Nick's Entrée Platter for Two \$105^{.00}
Scallops served in shell,
Chargrilled King Prawns with
Kilpatrick & Mornay Oysters



Nick's Fisherman's Platter for Two \$85^{.00}
Fried or Grilled Catch of the Day, Soft Shell Crab,
Golden Fried King Prawns, Panko Crumbed
Calamari Rings with Chips, Homemade Tartare
Sauce & Greek Salad



Hot & Cold Platter for Two \$145^{.00}
Golden Fried 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 \$195^{.00}
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 served with Chips.
Have Your Lobster Mornay or with Garlic Butter
+\$25.00 extra

GF = GLUTEN FREE | DF = DAIRY FREE | V = VEGETARIAN

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

mains

Local Flathead Fillets – Fried	\$44.00	Local John Dory Fillet – Grilled or Fried	\$48.00
Local Snapper Fillets – Grilled or Fried	\$44.00	King George Whiting Fillets – Fried	\$48.00
Tasmanian Salmon Fillet – Grilled	\$39.00	Whole Baby Snapper – Grilled	\$46.00
Fresh Barramundi Fillet – 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 Fried Catch of the Day, Soft Shell Crab, Golden Fried King Prawns, Panko Crumbed Calamari Rings with Chips & Homemade Tartare Sauce	\$40.00	Grilled Moreton Bay Bugs ^{GF} Garlic Buttered with Orange & Fennel Salad. With choice of Chips or Salad	\$70.00
Fresh Lobster All sizes by weight Served either Fresh, Mornay or with Garlic Butter. With choice of Chips or Salad	Market Price	Lobster & Snapper Pie Served with Creamy Mash	\$46.00
Whole Baby Lobster Served Mornay or with Garlic Butter	\$58.00	Chargrilled Octopus ^{GF} Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction. With choice of Chips or Salad	\$38.00
Rock Lobster ^{DF} In Spaghetti with Garlic, Chilli & Olive Oil	\$44.00	Grilled Fillet Steak & King Prawns ^{GF} Horseradish Mash with Béarnaise Sauce	\$54.00
Golden Fried King Prawns ^{DF} With choice of Chips or Salad	\$36.00	Rib Eye Creamy Mash & Port Jus	\$52.00
Whole Giant King Prawns ^{GF} Butterflied with Garlic Butter served with Greek Salad	\$48.00	Prime Fillet Steak & 1/2 Lobster Mornay Served with Creamy Mash Potatoes	\$74.00
Salt and Pepper Baby Calamari With Passionfruit Dressing & choice of Chips or Salad	\$36.00	Chicken Breast ^{GF} With Creamy Mash Potato, Baby Broccolini & Mustard Sauce	\$30.00
Vongole and Crab Meat Pasta Parmesan, Tomato, Chilli & Pesto Sauce	\$38.00	Wild Mushroom Risotto ^V With Assorted Mushrooms, Parmesan & Truffle Oil	\$32.00
Seafood Risotto Scallops, Prawns, Calamari, Mussels & Cream Sauce	\$42.00	Vegetable Linguine ^V In a Roast Tomato & Chilli Sauce with assorted seasonal Sauteed Vegetables & Parmesan	\$32.00

side orders

Greek Salad ^{V GF}	\$14.00	Potato Salad ^V	\$ 6.00
Garden Salad ^{V GF DF}	\$10.50	Steamed Vegetables ^{V GF DF}	\$14.00
Caesar Salad With Chicken or Smoked Salmon ~ \$ 5.00 extra	\$14.00	Chips	\$10.00
		Steamed Rice	Small \$ 5.00 Large \$ 8.00

kids menu

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

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wine list

SPARKLING/ CHAMPAGNE

		Glass	Bottle
Cockle Bay Cuvee Brut NV	South East Australia	\$9.00	\$42.00
Chandon Brut NV	Yarra Valley, VIC	\$12.50	\$60.00
La Boheme Cuvée Rose	Yarra Valley, VIC	\$11.50	\$56.00
Moet & Chandon Imperial Brut NV	Epernay, France		\$96.00
Veuve Clicquot Brut NV	Reims, France		\$115.00

PROSECCO/ MOSCATO

De Bortoli 'King Valley' Prosecco	King Valley, VIC	\$11.00	\$53.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$12.00	\$56.00

WHITE WINE

Nick's Private Label Semillon Sauvignon Blanc	South East Australia	\$9.00	\$42.00
Nick's Private Label Chardonnay	South East Australia	\$9.00	\$42.00
Jim Barry 'The Atherley' Riesling	Clare Valley, SA	\$12.50	\$60.00
Pewsey Vale Prima 'Off Dry' Riesling	Eden Valley, SA	\$13.00	\$63.00
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$12.00	\$58.00
Farina Pinot Grigio (D.O.C)	Veneto, Italy	\$13.00	\$63.00
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$11.00	\$53.00
Nashdale Lane Sauvignon Blanc	Orange, NSW	\$12.50	\$60.00
Vasse Felix 'Filius' Sauvignon Blanc Semillon	Margaret River, WA	\$13.50	\$65.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$16.00	\$76.00
West Cape Howe 'Old School' Chardonnay	Mount Barker, WA	\$13.00	\$63.00
Nashdale Lane Chardonnay	Orange, NSW	\$13.50	\$65.00

ROSE

La Vieille Ferme Rose	Rhone, France	\$11.50	\$56.00
Wizardry Grenache Rose	Heathcote, VIC	\$12.50	\$60.00
Ete d'Elodie Rose IGP	Provence, France	\$13.00	\$63.00

RED WINE

Nick's Private Label Cabernet Merlot	South East Australia	\$9.00	\$42.00
Opawa Pinot Noir	Marlborough, NZ	\$12.50	\$60.00
Mt Difficulty 'Bannockburn' Pinot Noir	Central Otago, NZ		\$79.00
McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$13.00	\$63.00
Yalumba 'The Signature' Cabernet Sauvignon Shiraz	Barossa Valley, SA		\$96.00
Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.00	\$53.00
Penfolds Kalimna Bin 28 Shiraz 2018	South Australia		\$85.00
Penfolds Bin 389 Cabernet Shiraz 2018	South Australia		\$175.00
Penfolds Bin 407 Cabernet Sauvignon 2018	South Australia		\$180.00
Penfolds St Henri Shiraz 2016	South Australia		\$190.00
Wynns Riddoch '1998' Magnum 1500ml Cabernet Sauvignon	Coonawarra, SA		\$380.00

DESSERT WINE

De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$16.00	\$63.00
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dessert

Chocolate Fondant Served with Berry Compote & Vanilla Ice Cream	\$15.00	Heavenly Crunch Chocolate Coated Crunch Tiramisu with Salted Caramel & Hazelnut Crunch Filling served with a Macaron & Snickers Ice Cream	\$15.00
Sticky Date Pudding Served with Butterscotch & Vanilla Ice Cream	\$15.00	Dessert Extravaganza (to share) 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	\$40.00
White Chocolate & Raspberry Brulee Served with Chocolate & Almond Biscotti	\$15.00	Australian Cheese Plate Assorted Cheeses, Quince Paste, Crackers & Dried Fruits	\$18.00
Chef's Selection of Sorbets	\$15.00		
Ice Cream Sundae	\$15.00		

cocktails

Champagne Cosmo Skyy Vodka, Chambord & Cranberry Juice topped with sparkling brut	\$15.00	Amaretto Sour Disaronno Amaretto Liqueur, Lemon Juice, Sugar Syrup & Egg White	\$17.00
Fruit Tingle Skyy Vodka, Blue Curacao, Lemonade & Pomegranate Syrup	\$16.00	Pash & Dash Skyy Vodka, Lychees, Lime Wedges, Passionfruit Puree & Sugar Syrup	\$17.00
Mojito (Classic or Lychee) Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig	\$17.00	Pimms Cup Pimms No.1 and Four Pillars Rare Dry Gin with Cucumber, Mint, Lemons, Limes & Strawberries, topped with Schweppes Lemonade	\$17.00
Lychee Martini Skyy Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee	\$17.00	Four Pillars Negroni Four Pillars Rare Dry Gin, Campari & Cinzano Rosso, served short over ice with an orange slice	\$17.00
Espresso Martini Skyy Vodka and Kahlua with a shot of espresso	\$16.00		
Aperol Spritz Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel	\$16.00		

beer

TAP BEER

Great Northern	355ml	\$ 8.50
Super Crisp Lager 3.5%	500ml	\$12.00
Asahi Super Dry 5.0%	400ml	\$10.00
Peroni Nastro Azzurro 5.1%	300ml	\$ 9.50
	500ml	\$14.00

BOTTLED BEER & CIDER

Cascade Premium Light 2.6%	\$ 7.50
Pure Blonde Ultra Lager (Low Carb) 4.2%	\$ 8.50
Crown Lager 4.9%	\$ 9.00
Lord Nelson Three Sheets Pale Ale 4.9%	\$10.00
Corona Extra 4.5%	\$ 9.50
Pure Blonde Organic Apple Cider 4.2%	\$ 9.50

soft drinks, juices, water & mocktails

SOFT DRINKS

Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Schweppes Ginger Ale	\$ 4.50
Schweppes Signature Ginger Beer	\$ 5.00

WATER

S. Pellegrino Natural Sparkling Mineral Water 1lt	\$10.50
Acqua Panna Natural Still Mineral Water 1lt	\$10.50

MOCKTAILS

Tropical Oasis Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup	\$ 9.00
Summer Dream Cloudy Apple Juice, Lychee Puree, Coconut & Watermelon Syrups with Limes & Strawberry then topped with lemonade	\$10.00

JUICES

Cloudy Apple, Orange, Pineapple, Cranberry, Tomato,	\$ 5.00
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