Nick's
SEAFOOD RESTAURANT

breads

Garlic Bread	$ 6.00
Herb Bread	$ 6.00
Sliced Sourdough	$ 4.50

Kathy's Taramasalata $ 9.50
Served with Sourdough Bread

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

Fresh Mussels $24.00
Served with Tomato, Chilli [DF] or White Wine & Cream Sauce

Freshly Shucked Sydney Rock Oysters 1/2 doz $28.00 / dozen $54.00
Cocktail Sauce and Mignonette

Freshly Shucked Sydney Rock Oysters 1/2 doz $28.00 / dozen $54.00
Mornay or Kilpatrick

Golden Fried Soft Shell Crab [DF] $24.00
Served with Citrus Dressing

Trio Plate to Share $26.00
Haloumi Fries with Reduced Balsamic & Tomato Dipping Sauce, Jalapeno Poppers & Fresh Tomato Salsa, Camembert Wedges with Marinated, Roasted Capsicum

Fresh Whole King Prawns each $8.00
Served with Cocktail Sauce

Crab Ravioli $24.00
Wilted Baby Spinach and Pernod Cream

Seared Scallops [DF] $26.00
Served with Honey Soy Dressing

Cold Seafood Plate [GF] $28.00
Freshly Shucked Oysters, King Prawn, Tasmanian Smoked Salmon, Marinated Octopus & Mussels

Sizzling Garlic Prawns $24.00
With Olive Oil, Garlic & Chilli

Salt and Pepper Calamari $24.00
Baby Calamari with Passionfruit Dressing

Mezze Plate to Share $24.00
Kalamata Olives, Tasmanian Smoked Salmon, Feta, Taramasalata, Salmon & Dill Dip served with Sonoma Bread

Local Baby Octopus [GF | DF] $26.00
Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction

Whole Giant King Prawns [GF | DF] $28.00
Butterflied with Garlic Butter

Whole Grilled King Prawns $28.00
Rocket, Feta, Tomato Salsa & Nam jim Sauce

Grilled Moreton Bay Bugs [GF] $48.00
Garlic Buttered with Orange & Fennel Salad

Tempura Vegetables [V | DF] $21.00
Tempura Enoki Mushrooms, Asparagus & Broccolini with Wasabi Mayonnaise

nick's signature platters



Nick's Entrée Platter for Two $105.00
Scallops served in shell, Chargrilled King Prawns with Kilpatrick & Mornay Oysters



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 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



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 Snapper Fillets – Grilled or Fried	$44.00
Tasmanian Salmon Fillet – Grilled	$39.00
Fresh Barramundi Fillet – Grilled	$39.00
Local John Dory Fillet – Grilled or Fried	$48.00
King George Whiting Fillets – Fried	$48.00
Whole Baby Snapper – Grilled	$46.00

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
Fried Catch of the Day, Soft Shell Crab,
Golden Fried King Prawns, Panko Crumbed
Calamari Rings with Chips & Homemade Tartare Sauce

Fresh Lobster Market Price
All sizes by weight
Served either Fresh, Mornay or with Garlic Butter. With choice of Chips or Salad

Whole Baby Lobster $58.00
Served Mornay or with Garlic Butter

Rock Lobster DF $44.00
In Spaghetti with Garlic, Chilli & Olive Oil

Golden Fried King Prawns DF $36.00
With choice of Chips or Salad

Whole Giant King Prawns GF $48.00
Butterflied with Garlic Butter served with Greek Salad

Salt and Pepper Baby Calamari $36.00
With Passionfruit Dressing & choice of Chips or Salad

Vongole and Crab Meat Pasta $38.00
Parmesan, Tomato, Chilli & Pesto Sauce

Seafood Risotto $42.00
Scallops, Prawns, Calamari, Mussels & Cream Sauce

Grilled Moreton Bay Bugs GF $70.00
Garlic Buttered with Orange & Fennel Salad.
With choice of Chips or Salad

Lobster & Snapper Pie $46.00
Served with Creamy Mash

Chargrilled Octopus GF $38.00
Chargrilled with Roast Cherry Tomato, Basil & Rocket
Salad with Balsamic Reduction. With choice of Chips or Salad

Grilled Fillet Steak & King Prawns GF $54.00
Horseradish Mash with Béarnaise Sauce

Rib Eye $52.00
Creamy Mash & Port Jus

Prime Fillet Steak & 1/2 Lobster Mornay $74.00
Served with Creamy Mash Potatoes

Chicken Breast GF $30.00
With Creamy Mash Potato, Baby Brocollini & Mustard Sauce

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 I GF	$14.00
Garden Salad V I GF I DF	$10.50
Caesar Salad	$14.00
With Chicken or Smoked Salmon ~ $ 5.00 extra	
Potato Salad V	$ 6.00
Steamed Vegetables V I GF I DF	$14.00
Chips	$10.00
Steamed Rice	Small $ 5.00 I 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
Cheese Tortellini Napolitana

Served with a choice of Soft Drink and Vanilla Ice Cream with Chocolate or Raspberry Sauce

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dessert

Chocolate Fondant $15.00
Served with Berry Compote & Vanilla Ice Cream

Sticky Date Pudding $15.00
Served with Butterscotch & Vanilla Ice Cream

White Chocolate & Raspberry Brulee $15.00
Served with Chocolate & Almond Biscotti

Chef's Selection of Sorbets $15.00

Ice Cream Sundae $15.00

Heavenly Crunch $15.00
Chocolate Coated Crunch Tiramisu with Salted Caramel & Hazelnut Crunch Filling served with a Macaron & Snickers Ice Cream

Dessert Extravaganza (to share) $40.00
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

Australian Cheese Plate $18.00
Assorted Cheeses, Quince Paste, Crackers & Dried Fruits

cocktails

Champagne Cosmo $15.00
Skyy Vodka, Chambord & Cranberry Juice topped with sparkling brut

Fruit Tingle $16.00
Skyy Vodka, Blue Curacao, Lemonade & Pomegranate Syrup

Mojito (Classic or Lychee) $17.00
Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig

Lychee Martini $17.00
Skyy Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee

Espresso Martini $16.00
Skyy Vodka and Kahlua with a shot of espresso

Aperol Spritz $16.00
Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel

Amaretto Sour $17.00
Disaronno Amaretto Liqueur, Lemon Juice, Sugar Syrup & Egg White

Pash & Dash $17.00
Skyy Vodka, Lychees, Lime Wedges, Passionfruit Puree & Sugar Syrup

Pimms Cup $17.00
Pimms No.1 and Four Pillars Rare Dry Gin with Cucumber, Mint, Lemons, Limes & Strawberries, topped with Schweppes Lemonade

Four Pillars Negroni $17.00
Four Pillars Rare Dry Gin, Campari & Cinzano Rosso, served short over ice with an orange slice

beer

TAP BEER

Great Northern Super Crisp Lager 3.5%	355ml	$ 8.50
	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 $ 4.50
Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Schweppes Ginger Ale

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 $ 9.00
Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup

Summer Dream $10.00
Cloudy Apple Juice, Lychee Puree, Coconut & Watermelon Syrups with Limes & Strawberry then topped with lemonade

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

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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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