



## bread

Garlic Bread	\$ 8.00	Kathy's Taramasalata	\$14.00
Herb Bread	\$ 8.00	Served with Sourdough Bread	
Sliced Sourdough	\$ 6.00	Trio of Dips	\$18.00
		Selection of Taramasalata, Creamy Artichoke, Smoked Salmon Dill Dip served with Organic Sourdough	

## entrées

Nick's Signature Seafood Chowder	\$18.00	Cold Seafood Plate <sup>GF</sup>	\$32.00
Fresh Mussels	\$26.00	Freshly Shucked Oysters, King Prawn, Tasmanian Smoked Salmon, Marinated Octopus & Mussels	
Served with Tomato, Chilli <sup>DF</sup> or White Wine & Cream Sauce		Sizzling Garlic Prawns	\$26.00
Freshly Shucked Sydney Rock Oysters 1/2 doz	\$30.00	With Olive Oil, Garlic & Chilli	
Cocktail Sauce and Mignonette	dozen \$56.00	Salt and Pepper Calamari	\$26.00
Freshly Shucked Sydney Rock Oysters 1/2 doz	\$30.00	Baby Calamari with Passionfruit Dressing	
Mornay or Kilpatrick	dozen \$56.00	Mezze Plate to Share	\$24.00
Golden Fried Soft Shell Crab <sup>DF</sup>	\$28.00	Kalamata Olives, Tasmanian Smoked Salmon, Feta, Taramasalata, Salmon & Dill Dip served with Sonoma Bread	
Served with Citrus Dressing		Local Baby Octopus <sup>GF   DF</sup>	\$28.00
Trio Plate to Share	\$30.00	Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	
Haloumi Fries with Reduced Balsamic & Tomato Dipping Sauce, Jalapeno Poppers & Fresh Tomato Salsa, Camembert Wedges with Marinated, Roasted Capsicum		Whole Giant King Prawns <sup>GF</sup>	\$28.00
Fresh Whole King Prawns	each \$8.80	Butterfied with Garlic Butter	
Served with Cocktail Sauce		Whole Grilled King Prawns	\$28.00
Crab Ravioli	\$27.00	Rocket, Feta, Tomato Salsa & Nam jim Sauce	
Wilted Baby Spinach and Pernod Cream		Grilled Moreton Bay Bugs <sup>GF</sup>	\$49.00
Seared Scallops <sup>DF</sup>	\$30.00	Garlic Buttered with Orange & Fennel Salad	
Served with Honey Soy Dressing		Tempura Vegetables <sup>V   DF</sup>	\$25.00
		Tempura Enoki Mushrooms, Asparagus & Broccolini with Wasabi Mayonnaise	

## nick's signature platters



**Nick's Entrée  
Platter for Two \$110.00**  
Scallops served in shell, Chargrilled  
King Prawns with Kilpatrick  
& Mornay Oysters



**Nick's Fisherman's Platter for Two \$90.00**  
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 \$165.00**  
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 \$205.00**  
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	\$52.00
Local Snapper Fillets – Grilled or Fried	\$44.00	King George Whiting Fillets – Fried	\$48.00
Tasmanian Salmon Fillet – Grilled	\$42.00	Whole Baby Snapper – Grilled	\$48.00
Fresh Barramundi Fillet – Grilled	\$42.00		

*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	\$42.00	Grilled Moreton Bay Bugs <sup>GF</sup> Garlic Buttered with Orange & Fennel Salad. With choice of Chips or Salad	\$74.00
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	\$44.00
Whole Baby Lobster Served Mornay or with Garlic Butter	\$62.00	Chargrilled Octopus <sup>GF</sup> Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	\$44.00
Lobster Pasta <sup>DF</sup> Spaghetti with Garlic, Chilli, Olive Oil, Cherry Tomatoes & Sugo Tomato Sauce	\$44.00	Grilled Fillet Steak & King Prawns <sup>GF</sup> Horseradish Mash with Béarnaise Sauce	\$58.00
Golden Fried King Prawns <sup>DF</sup> With choice of Chips or Salad	\$40.00	Rib Eye Creamy Mash & Port Jus	\$60.00
Whole Giant King Prawns <sup>GF</sup> Butterflied with Garlic Butter served with Greek Salad	\$49.00	Prime Fillet Steak & 1/2 Lobster Mornay Served with Creamy Mash Potatoes	\$84.00
Salt and Pepper Baby Calamari With Passionfruit Dressing & choice of Chips or Salad	\$38.00	Chicken Breast <sup>GF</sup> With Creamy Mash Potato, Baby Broccolini & Mustard Sauce	\$34.00
Vongole and Crab Meat Pasta Parmesan, Tomato, Chilli & Pesto Sauce	\$40.00	Wild Mushroom Risotto <sup>V</sup> With Assorted Mushrooms, Parmesan & Truffle Oil	\$36.00
Seafood Risotto Scallops, Prawns, Calamari, Mussels & Cream Sauce	\$42.00	Vegetable Linguine <sup>V</sup> In a Roast Tomato & Chilli Sauce with assorted seasonal Sauteed Vegetables & Parmesan	\$32.00

# side orders

Greek Salad <sup>V   GF</sup>	\$14.00	Potato Salad <sup>V</sup>	\$ 6.00
Garden Salad <sup>V   GF   DF</sup>	\$10.50	Steamed Vegetables <sup>V   GF   DF</sup>	\$14.00
Caesar Salad	\$16.00	Chips	\$10.00
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	
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

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## SPARKLING/ CHAMPAGNE

		Glass	Bottle
Cockle Bay Cuvee Brut NV	South East Australia	\$9.00	\$42.00
Chandon Brut NV	Yarra Valley, VIC	\$13.00	\$62.50
La Boheme Cuvée Rose	Yarra Valley, VIC	\$12.00	\$58.50
Moet & Chandon Imperial Brut NV	Epernay, France		\$105.00
Veuve Clicquot Brut NV	Reims, France		\$120.00
Dom Pérignon	Champagne, France		\$380.00

## PROSECCO/ MOSCATO

De Bortoli 'King Valley' Prosecco	King Valley, VIC	\$11.50	\$55.50
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$12.50	\$58.50

## 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	\$13.00	\$62.50
Pewsey Vale Prima 'Off Dry' Riesling	Eden Valley, SA	\$13.50	\$65.50
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$12.50	\$60.50
Le Pezze Pinot Grigio (D.O.C.)	Veneto, Italy	\$13.50	\$65.50
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$11.50	\$55.50
Nashdale Lane Fumé Blanc	Orange, NSW	\$13.00	\$62.50
Vasse Felix 'Filius' Sauvignon Blanc Semillon	Margaret River, WA	\$14.00	\$67.50
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$17.00	\$83.50
West Cape Howe 'Old School' Chardonnay	Mount Barker, WA	\$13.50	\$65.50
Nashdale Lane Chardonnay	Orange, NSW	\$14.00	\$67.50

## ROSE

La Vieille Ferme Rose	Rhone, France	\$12.00	\$58.50
Wizardry Grenache Rose	Heathcote, VIC	\$12.50	\$60.00
Ete d'Elodie Rose IGP	Provence, France	\$13.50	\$65.50

## RED WINE

Nick's Private Label Cabernet Merlot	South East Australia	\$9.00	\$42.00
Opawa Pinot Noir	Marlborough, NZ	\$13.00	\$62.50
Mt Difficulty 'Bannockburn' Pinot Noir	Central Otago, NZ		\$81.00
McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$13.50	\$65.50
Yalumba 'The Signature' Cabernet Sauvignon Shiraz	Barossa Valley, SA		\$105.00
Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.50	\$55.50
Penfolds Kalimna Bin 28 Shiraz	South Australia		\$85.00
Penfolds Bin 407 Cabernet Sauvignon	South Australia		\$180.00
Penfolds Bin 389 Cabernet Shiraz	South Australia		\$185.00
Penfolds St Henri Shiraz	South Australia		\$210.00
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

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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		
White Chocolate & Raspberry Brulee Served with Chocolate & Almond Biscotti	\$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
Chef's Selection of Sorbets	\$15.00		
Ice Cream Sundae	\$15.00	Australian Cheese Plate Assorted Cheeses, Quince Paste, Crackers & Dried Fruits	\$18.00

# cocktails

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Champagne Cosmo Skyy Vodka, Chambord & Cranberry Juice topped with sparkling brut	\$16.00	Berries & Dreams Angostura Reserva Rum, Chambord, Monin Elderflower Syrup and Lime Juice with Blueberries & Raspberries then topped with Schweppes Lemonade	\$18.00
Lychee Martini Skyy Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee	\$18.00	Blue Eyed Groom Gordons Gin, Steinbok Blue Curacao, Monin Coconut Syrup, Pineapple Juice, Lemon Juice & Egg White	\$18.00
Aperol Spritz Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel	\$18.00	Madame Passion Aperol, Skyy Vodka, Pineapple Juice, Lime Juice & Passionfruit Puree	\$18.00
Amaretto Sour Disaronno Amaretto Liqueur, Lemon Juice, Sugar Syrup & Egg White	\$18.00	Magic Potion Four Pillars Rare Fine Gin, Steinbok Peach Schnapps, Lemon Juice, Monin Butterfly Pea Flower Syrup, Demerara Syrup & a dash of Fee Bros Peach Bitters	\$18.00
Green Smurf Skyy Vodka, Midori, Cointreau, Pineapple & Lemon Juices	\$18.00	Mystic Vodka Skyy Vodka, Apple Juice, Pineapple Juice, Lemon Juice, Monin Elderflower with Cucumber & Basil	\$18.00
Popcorn Negroni Four Pillars Rare Fine Gin, Campari, Cinzano Rosso & Monin Popcorn Syrup	\$18.00		

# beer

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## TAP BEER

Hahn SuperDry 4.6%	355ml \$ 9.50
	500ml \$13.00
Asahi Super Dry 5.0%	400ml \$11.00
Peroni Nastro Azzurro 5.1%	300ml \$10.00
	500ml \$15.00

## NON-ALCOHOLIC BEER

Heineken 0.0%	\$ 7.50
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## BOTTLED BEER, CIDER & SELTZER

Hahn Premium Light 2.6%	\$ 8.00
XXXX Gold 3.5%	\$ 8.50
Crown Lager 4.9%	\$ 9.50
James Squire 150 Lashes Pale Ale 4.2%	\$ 9.50
Lord Nelson Three Sheets Pale Ale 4.9%	\$10.00
Heineken Lager 5.0%	\$10.00
Corona Extra 4.5%	\$10.00
James Squire Orchard Crush Apple Cider 4.8%	\$10.00
White Claw Hard Seltzer Natural Lime 4.5%	\$10.00

# soft drinks, juices, water & mocktails

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## 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
Caribbean Breezy Bae Mango Puree, Strawberry Puree, Pineapple Juice & Monin Coconut with a dash of grenadine	\$10.00

## JUICES

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