



breads

Garlic Bread	\$ 9.00	Kathy's Taramasalata	\$14.00
Herb Bread	\$ 9.00	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	\$24.00	Cold Seafood Plate ^{GF DF}	\$36.00
Fresh Mussels	\$28.00	Freshly Shucked Oysters, King Prawn, Tasmanian Smoked Salmon, Marinated Octopus & Mussels	
Served with Tomato, Chilli ^{DF} or White Wine & Cream Sauce		Sizzling Garlic Prawns ^{DF}	\$30.00
Freshly Shucked Sydney Rock Oysters 1/2 doz	\$36.00	With Olive Oil, Garlic & Chilli	
Cocktail Sauce and Mignonette ^{GF DF} dozen	\$66.00	Whole Grilled King Prawns ^{GF}	\$34.00
Freshly Shucked Sydney Rock Oysters 1/2 doz	\$36.00	Rocket, Feta, Tomato Salsa & Nam jim Sauce	
Mornay or Kilpatrick (Bacon & Worchester sauce) ^{DF} dozen	\$66.00	Salt and Pepper Calamari	\$28.00
Golden Fried Soft Shell Crab ^{DF}	\$28.00	Baby Calamari with Passionfruit Dressing	
Served with Citrus Dressing		Mezze Plate to Share	\$26.00
Trio Plate to Share	\$32.00	Kalamata Olives, Tasmanian Smoked Salmon, Feta, Taramasalata, Salmon & Dill Dip served with Sonoma Bread	
Haloumi Fries with Reduced Balsamic & Tomato Dipping Sauce, Jalapeno Poppers & Fresh Tomato Salsa, Peri Peri Cheese Bites with Marinated, Roasted Capsicum		Local Baby Octopus ^{GF DF}	\$32.00
Fresh Whole King Prawns ^{GF DF} each	\$10.50	Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	
Served with Cocktail Sauce		Whole Giant King Prawns ^{GF}	\$38.00
Crab Ravioli	\$32.00	Butterflied with Garlic Butter	
Wilted Baby Spinach and Pernod Cream		Grilled Moreton Bay Bugs ^{GF}	\$49.00
Seared Scallops in the Shell ^{GF DF}	\$32.00	Garlic Buttered with Orange & Fennel Salad	
Served with Honey Soy Dressing		Tempura Vegetables ^{V DF}	\$25.00
		Tempura Enoki Mushrooms, Asparagus & Broccolini with Wasabi Mayonnaise	

nick's signature platters



**Nick's Entrée
Platter for Two \$125.⁰⁰**
Scallops served in shell, Chargrilled
King Prawns with Kilpatrick (Bacon &
Worchester sauce) & Mornay Oysters



Nick's Fisherman's Platter for Two \$98.⁰⁰
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 \$180.⁰⁰
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 \$230.⁰⁰
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

PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS

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	\$48.00	Local John Dory Fillet – Grilled or Fried	\$56.00
Local Snapper Fillets – Grilled or Fried	\$48.00	King George Whiting Fillets – Fried	\$54.00
Tasmanian Salmon Fillet – Grilled	\$46.00	Whole Baby Snapper – Grilled	\$52.00
Fresh Barramundi Fillet – 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	\$48.00	Chargrilled Octopus ^{GF DF}	\$48.00
Fried Catch of the Day, Soft Shell Crab, Golden Fried King Prawns, Panko Crumbed Calamari Rings with Chips & Homemade Tartare Sauce		Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	
Fresh Lobster (All sizes by weight)	Market Price	Grilled Sirloin & King Prawns ^{GF}	\$68.00
Served either Fresh, Mornay or with Garlic Butter. With choice of Chips or Salad		Horseradish Mash with Béarnaise Sauce	
Local Lobster	\$85.00	Rib Eye ^{GF}	\$65.00
Served Mornay or with Garlic Butter		Creamy Mash & Port Jus	
Lobster Pasta ^{DF}	\$50.00	800gm MB4+ Wagyu Rib Eye ^{GF / DE}	\$180.00
Spaghetti with Garlic, Chilli, Olive Oil, Cherry Tomatoes & Sugo Tomato Sauce		Served with mash potato, salad & a choice of sauce	
Golden Fried King Prawns ^{DF}	\$44.00	Prime Sirloin & 1/2 Lobster Mornay	\$94.00
With choice of Chips or Salad		Served with Creamy Mash Potatoes	
Whole Giant King Prawns ^{GF}	\$49.00	Prime Fillet ^{GF}	\$56.00
Butterflied with Garlic Butter served with Greek Salad		Creamy Mash Potato, Broccolini & Bernaise Sauce	
Salt and Pepper Baby Calamari	\$39.00	Kangaroo Fillet ^{GF}	\$44.00
With Passionfruit Dressing & choice of Chips or Salad		Grilled kangaroo fillet cooked medium rare, with creamy polenta, spicy tomato chutney & red wine jus	
Vongole and Crab Meat Pasta	\$44.00	Chicken Breast ^{GF}	\$38.00
Parmesan, Tomato, Chilli & Pesto Sauce		With Creamy Mash Potato, Baby Broccolini & Mustard Sauce	
Seafood Risotto ^{GF}	\$46.00	Prawn Pasta ^{DF}	\$46.00
Scallops, Prawns, Calamari, Mussels & Cream Sauce		Spaghetti with fresh tomatoes, garlic, white wine, olive oil, parsley & mushroom	
Grilled Moreton Bay Bugs ^{GF}	\$78.00	Wild Mushroom Risotto ^{V GF}	\$42.00
Garlic Buttered with Orange & Fennel Salad. With choice of Chips or Salad		With Assorted Mushrooms, Parmesan & Truffle Oil	
Lobster & Snapper Pie	\$48.00	Vegetable Linguine ^V	\$32.00
Served with Creamy Mash		In a Roast Tomato & Chilli Sauce with assorted seasonal Sauteed Vegetables & Parmesan	

side orders

Greek Salad ^{V GF}	\$14.00	Potato Salad ^{V DF GF}	\$ 8.00
Garden Salad ^{V GF DF}	\$12.00	Steamed Vegetables ^{V GF DF}	\$14.00
Caesar Salad	\$16.00	Chips ^{DF}	\$12.00
With Chicken or Smoked Salmon ~ \$ 5.00 extra		Steamed Rice ^{GF DF}	Small \$ 5.00 Large \$ 8.00

kids menu (For children 12 years & under)

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 ^{DF}	Cheese Tortellini Napolitana	
Served with a choice of Soft Drink and Vanilla Ice Cream with Chocolate or Raspberry Sauce		

PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS
GF = GLUTEN FREE | DF = DAIRY FREE | V = VEGETARIAN
A SURCHARGE OF 10% IS APPLICABLE ON WEEKENDS AND PUBLIC HOLIDAYS EXCLUDING KIDS MENU & SET MENUS

wine list

SPARKLING/ CHAMPAGNE

Cockle Bay Cuvee Brut NV	South East Australia	Glass \$10.00	Bottle \$49.00
Chandon Brut NV	Yarra Valley, VIC	\$14.00	\$69.50
Moet & Chandon Imperial Brut NV	Eprenay, France		\$110.00
Veuve Clicquot Brut NV	Reims, France		\$125.00
Dom Pérignon	Champagne, France		\$410.00

PROSECCO/ MOSCATO

De Bortoli 'King Valley' Prosecco	King Valley, VIC	\$13.00	\$62.00
Borgo Molino Motivo Moscato	Veneto, Italy	\$14.00	\$67.50

WHITE WINE

Nick's Private Label Semillon Sauvignon Blanc	South East Australia	\$10.00	\$49.00
Nick's Private Label Chardonnay	South East Australia	\$10.00	\$49.00
Jim Barry 'The Atherley' Riesling	Clare Valley, SA	\$14.00	\$67.50
Gala Estate Riesling	Tasmania		\$72.00
Pewsey Vale '1961 Block' Riesling	Eden Valley, SA		\$82.00
Leo Buring 'Leonay' Riesling	Watervale, SA		\$88.00
Opawa Pinot Gris	Marlborough, NZ	\$14.00	\$67.50
Le Pezze Pinot Grigio (D.O.C.)	Veneto, Italy	\$14.50	\$69.50
Brokenwood Pinot Gris	Beechworth, VIC	\$15.00	\$72.00
821 South Sauvignon Blanc	Marlborough, NZ	\$13.50	\$65.00
Emmalene Sauvignon Blanc	Adelaide Hills, SA	\$14.50	\$69.50
Greywacke Sauvignon Blanc	Marlborough, NZ	\$16.50	\$79.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$19.50	\$95.00
Vasse Felix 'Filius' Sauvignon Blanc Semillon	Margaret River, WA	\$14.50	\$69.50
McHenry Hohnen 'Rocky Road' Chardonnay	Margaret River, WA	\$14.50	\$69.50
Ox Hardy Chardonnay	Adelaide Hills, SA	\$15.00	\$71.00
Nashdale Lane Chardonnay	Orange, NSW	\$15.50	\$74.00
Hartford Court 'Russian River Valley' Chardonnay	California, USA		\$125.00

ROSE

Mazi Mataro Cinsault Grenache Rosé	McLaren Vale, SA	\$14.00	\$67.50
Ete d'Elodie Rose IGP	Provence, France	\$15.50	\$74.00
Chateau d'Esclans 'Whispering Angels'	Provence, France		\$92.00

RED WINE

Nick's Private Label Cabernet Merlot	South East Australia	\$10.00	\$49.00
Cavedon Pinot Noir	King Valley, VIC	\$15.00	\$71.00
O'Leary Walker Pinot Noir	Adelaide Hills, SA		\$74.00
Mt Difficulty 'Bannockburn' Pinot Noir	Central Otago, NZ		\$96.00
Chateau de Chamirey Mercurey Premier Cru En Sazenay,			
Grand Vin de Bourgogne	Burgundy, France		\$158.00
Ponting 'Close Of Play' Cabernet Sauvignon	McLaren Vale, SA	\$14.50	\$69.50
Coates Cabernet Sauvignon	Langhorne Creek, SA		\$76.00
Bowen Estate Cabernet Sauvignon	Coonawarra, SA		\$82.00
Vasse Felix 'Premier' Cabernet Sauvignon	Margaret River, WA		\$98.00
Wynns Riddoch '1998' Magnum 1500ml			
Cabernet Sauvignon	Coonawarra, SA		\$380.00
Wangalina Shiraz Cabernet	Limestone Coast, SA	\$13.50	\$65.00
Main & Cherry Shiraz	McLaren Vale, SA	\$15.00	\$71.00
Ponting 'Milestone 127' Shiraz	Barossa Valley, SA		\$86.00
Penfolds Kalimna Bin 28 Shiraz	South Australia		\$92.00
Jim Barry 'The McRae' Shiraz Cellar Release 2015	Clare Valley, SA		\$124.00
Penfolds Bin 389 Cabernet Shiraz	South Australia		\$185.00
Penfolds St Henri Shiraz	South Australia		\$210.00
Bleasdale 'Frank Potts' Cabernet Sauvignon			
Malbec Petit Verdot Merlot	Langhorne Creek, SA		\$74.00
Yalumba 'The Signature' Cabernet Sauvignon Shiraz	Barossa, SA		\$105.00

DESSERT WINE

De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$16.00	\$65.00
--	---------------	---------	---------

dessert

Chocolate Fondant Served with Berry Compote & Vanilla Ice Cream	\$18.00	Heavenly Crunch Chocolate Coated Crunch Tiramisu with Salted Caramel & Hazelnut Crunch Filling served with a Macaron & Snickers Ice Cream	\$18.00
Sticky Date Pudding Served with Butterscotch & Vanilla Ice Cream	\$18.00		
White Chocolate & Raspberry Brulee Served with Chocolate & Almond Biscotti	\$18.00	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	\$45.00
Chef's Selection of Sorbets	\$18.00		
Ice Cream Sundae	\$18.00	Australian Cheese Plate Assorted Cheeses, Quince Paste, Crackers & Dried Fruits	\$25.00

cocktails

Champagne Cosmo Skyy Vodka, Chambord & Cranberry Juice topped with sparkling brut	\$18.00	Tajin Margarita Jose Cuervo Gold Tequila, Pineapple Juice, Lime Juice, Jalapeno Syrup, Coco Monin & Orgeat Syrup	\$21.00	Berries & Dreams Angostura Reserva Rum, Chambord, Monin Elderflower Syrup and Lime Juice with Blueberries & Raspberries then topped with Schweppes Lemonade	\$21.00
Aperol Spritz Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel	\$21.00	Vanilla Express Stoli Vanil Vodka, Baileys, Kahlua, Frangelico, Coffee Shot & Sugar	\$21.00	Pinky Way Stolichnaya Vanilla Vodka, Baileys, Butterscotch, Milk, Homemade berry syrup & Egg white	\$21.00
Lychee Martini Skyy Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee	\$21.00	Green Fairy Malibu, Steinbok Blue Curacao, Orange Juice, Pineapple & Lime Juice	\$21.00	Tropical Thrill Midori, Malibu, Alize Bleu, Lemon Juice, Passion fruit syrup & Pineapple Juice	\$21.00
The Lemon Tart Stolichnaya Vanilla Vodka, Limoncello, Lemon Juice, Cream, Simple syrup, Crumbed biscuit & berries	\$21.00	Green Smurf Skyy Vodka, Midori, Cointreau, Pineapple & Lemon Juices	\$21.00	Sidecoach Hennessy Cognac, Triple Sec, Agave Syrup & Lemon Juice	\$21.00
Not A Tequila Sunrise Jose Cuervo Gold Tequila, Cointreau, Orange, Pineapple Juice, Cranberry Juice, Lime & Sugar	\$21.00	Negroni Bulldog London Dry Gin, Campari & Cinzano Rosso	\$21.00	Island Fizz Malibu, Gordon Gin, Pineapple Juice, Lime Juice, Elderflower Monin & Soda water	\$21.00
		Madame Passion Aperol, Skyy Vodka, Pineapple Juice, Lime Juice & Passionfruit Puree	\$21.00		

beer

TAP BEER

Hahn SuperDry 4.6%	355ml \$10.50
	500ml \$14.00
Kirin Ichiban 5.0%	355ml \$11.00
	500ml \$15.00
Heineken Lager 5.0%	355ml \$11.00
	500ml \$15.00

NON-ALCOHOLIC BEER

Heineken 0.0%	\$ 7.50
---------------	---------

BOTTLED BEER, CIDER & SELTZER

Hahn Premium Light 2.6%	\$ 9.00
XXXX Gold 3.5%	\$10.00
Crown Lager 4.9%	\$12.50
James Squire 150 Lashes Pale Ale 4.2%	\$12.00
Corona Extra 4.5%	\$11.50
Stone & Wood Pacific ale 4.4%	\$12.00
Little Creatures Pipsqueak Cider	\$12.00
White Claw Lime Seltzer	\$11.00
Peroni Nastro Azzuro 5.1%	\$12.00
White Rabbit White Ale	\$12.00

soft drinks, juices, water & mocktails

SOFT DRINKS

Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Schweppes Ginger Ale	\$ 5.00
Schweppes Signature Ginger Beer	\$ 5.50

WATER

S. Pellegrino Natural Sparkling Mineral Water 1lt	\$11.50
Acqua Panna Natural Still Mineral Water 1lt	\$11.50

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,	\$ 6.00
---	---------