



## cocktails

|  |    |   |    |  |    |
|--|----|---|----|--|----|
| Champagne Cosmo<br>Skyy Vodka, Chambord & Cranberry Juice topped with sparkling brut                                 | 18 | Tajin Margarita<br>Jose Cuervo Gold Tequila, Pineapple Juice, Lime Juice, Jalapeno Syrup, Coco Monin & Orgeat Syrup | 22 | Mystic Ocean<br>Cointreau, Alize Bleu, Blue Curacao, Pineapple Juice, Lemon Juice, Lychee, Egg White & Agave Syrup   | 22 |
| Aperol Spritz<br>Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel         | 21 | Vanilla Express<br>Stolichnaya Vanial Vodka, Baileys, Kahlua, Frangelico, Coffee Shot & Sugar                       | 22 | Berries & Dreams<br>Angostura Reserva Rum, Chambord, Monin Elderflower Syrup and Lime Juice with Blueberries & Raspberries then topped with Schweppes Lemonade | 22 |
| Lychee Martini<br>Skyy Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee                              | 22 | Green Fairy<br>Malibu, Steinbok Blue Curacao, Orange Juice, Pineapple & Lime Juice                                  | 22 | Tropical Thrill<br>Midori, Malibu, Alize Bleu, Lemon Juice, Passion fruit syrup & Pineapple Juice  | 21 |
| The Lemon Tart<br>Stolichnaya Vanilla Vodka, Limoncello, Lemon Juice, Cream, Simple syrup, Crumbed biscuit & berries | 22 | Green Smurf<br>Skyy Vodka, Midori, Cointreau, Pineapple & Lemon Juices  | 22 | Sidecoach<br>Hennessy Cognac, Triple Sec, Agave Syrup & Lemon Juice  | 22 |
| Not A Tequila Sunrise<br>Jose Cuervo Gold Tequila, Cointreau, Orange, Pineapple Juice, Cranberry Juice, Lime & Sugar | 21 | Negroni<br>Bulldog London Dry Gin, Campari & Cinzano Rosso  | 22 | Island Fizz<br>Malibu, Gordon Gin, Pineapple Juice, Lime Juice, Elderflower Monin & Soda water   | 21 |
|  |    | Madame Passion<br>Aperol, Skyy Vodka, Pineapple Juice, Lime Juice & Passionfruit Puree                              | 21 |  |    |

## beer

### TAP BEER

|                     |       |      |
|---------------------|-------|------|
| Hahn SuperDry 4.6%  | 355ml | 11   |
|                     | 500ml | 14.5 |
| Kirin Ichiban 5.0%  | 355ml | 11.5 |
|                     | 500ml | 15.5 |
| Heineken Lager 5.0% | 355ml | 11.5 |
|                     | 500ml | 15.5 |

### NON-ALCOHOLIC BEER

|               |  |     |
|---------------|--|-----|
| Heineken 0.0% |  | 7.5 |
|---------------|--|-----|

### BOTTLED BEER, CIDER & SELTZER

|                                       |      |
|---------------------------------------|------|
| Hahn Premium Light 2.6%               | 9    |
| XXXX Gold 3.5%                        | 10   |
| Crown Lager 4.9%                      | 12.5 |
| James Squire 150 Lashes Pale Ale 4.2% | 12   |
| Corona Extra 4.5%                     | 11.5 |
| Stone & Wood Pacific Ale 4.4%         | 12   |
| Little Creatures Pipsqueak Cider      | 12   |
| White Claw Lime Seltzer               | 11   |
| Peroni Nastro Azzuro 5.1%             | 12   |
| Heineken Silver Low Carb Lager 4%     | 12   |

## soft drinks, juices, water & mocktails

### SOFT DRINKS

Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Schweppes Ginger Ale

Schweppes Signature Ginger Beer

### JUICES

Cloudy Apple, Orange, Pineapple, Cranberry, Tomato

### MOCKTAILS

6 Tropical Oasis  
Orange & Pineapple Juices with  
Passionfruit Pulp, Mint & Raspberry Cordial

Apple Mint Spritz  
Mint, Sugar, Apple Juice, Crushed Lime & Soda

6 Caribbean Breezy Bae  
6 Mango Puree, Strawberry Puree,  
Pineapple Juice & Monin Coconut with  
a dash of grenadine

### WATER 1LT

11.5 S. Pellegrino Natural Sparkling Mineral Water / Acqua Panna Natural Still Mineral Water

DI STEFANO

SINCE 1982  
COFFEE ROASTERS

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# breads

|                             |      |  |    |
|-----------------------------|------|--|----|
| Garlic Bread                | 10.5 | Trio of Dips   | 22 |
| Herb Bread                  | 10.5 | Selection of Taramasalata, Roast Red Capsicum Dip, Smoked Salmon Dill Dip served with Organic Sourdough  |    |
| Sliced Sourdough            | 6.5  |  |    |
| Kathy's Taramasalata        | 16   | Mezze Plate to Share   | 32 |
| Served with Sourdough Bread |      | Kalamata Olives, Tasmanian Smoked Salmon, Feta, Taramasalata, Salmon & Dill Dip served with Sonoma Bread |    |

# entrées

|   |            |  |    |
|---|------------|--|----|
| Nick's Signature Seafood Chowder  | 28         | Fresh Snow Crab Claws  | 30 |
| Fresh Mussels   | 32         | Served with Cocktail Sauce   |    |
| Served with Tomato, Chilli <sup>DF</sup> or White Wine & Cream Sauce                      |            | Sizzling Garlic Prawns <sup>DF</sup>   | 32 |
| Freshly Shucked Sydney Rock Oysters   | 1/2 doz 40 | With Olive Oil, Garlic & Chilli  |    |
| Cocktail Sauce and Mignonette <sup>GF   DF</sup>  | dozen 72   | Pan Seared Scallops <sup>DF</sup>  | 36 |
| Freshly Shucked Sydney Rock Oysters   | 1/2 doz 40 | Served with Honey Soy Dressing   |    |
| Mornay or Kilpatrick (Bacon & Worchester sauce) <sup>DF</sup>                             | dozen 72   | Whole Grilled King Prawns <sup>GF</sup>  | 36 |
| Golden Fried Soft Shell Crab <sup>DF</sup>  | 30         | Rocket, Feta, Tomato Salsa & Nam jim Sauce   |    |
| Served with Citrus Dressing   |            | Salt and Pepper Baby Calamari  | 34 |
| Crispy Fried Crumbed Calamari Rings   | 26         | Baby Calamari with Passionfruit Dressing   |    |
| With Homemade Tartare Sauce   |            | Local Baby Octopus <sup>GF   DF</sup>  | 38 |
| Fresh Whole King Prawns <sup>GF   DF</sup>  | each 10.8  | Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction |    |
| Served with Cocktail Sauce  |            | Whole Giant King Prawns <sup>GF</sup>  | 38 |
| Crab Ravioli  | 38         | Butterflied with Garlic Butter   |    |
| Wilted Baby Spinach with Salmon Roe & Pernod Cream  |            | Grilled Moreton Bay Bugs <sup>GF</sup>   | 49 |
| Cold Seafood Plate <sup>GF   DF</sup>   | 48         | Garlic Buttered with Orange & Fennel Salad   |    |
| Freshly Shucked Oysters, King Prawn, Tasmanian Smoked Salmon, Marinated Octopus & Mussels |            | Tempura Vegetables <sup>V   DF</sup>   | 28 |
|   |            | Tempura Enoki Mushrooms, Asparagus & Broccolini with Wasabi Mayonnaise             |    |

# nick's signature platters to share



**Nick's Entrée Platter for Two** 140  
Scallops served in shell, Chargrilled King Prawns with Kilpatrick (Bacon & Worchester sauce) & Mornay Oysters



**Nick's Fisherman's Platter for Two** 115  
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** 205  
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** 255  
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

# side orders

|   |    |  |                   |
|---|----|--|-------------------|
| Greek Salad <sup>V   GF</sup>           | 18 | Potato Salad <sup>V   GF   DF</sup>                            | 14                |
| Garden Salad <sup>V   GF   DF</sup>     | 16 | Steamed Broccolini With Roasted Almonds <sup>V   GF   DF</sup> | 18                |
| Caesar Salad                            | 22 | Steamed Vegetables <sup>V   GF   DF</sup>                      | 16                |
| With Chicken or Smoked Salmon ~ 8 extra |    | Chips <sup>V   DF</sup>  | 14                |
|   |    | Steamed Rice <sup>V   GF   DF</sup>                            | Small 5   Large 8 |

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# mains

|  |    |   |    |
|--|----|---|----|
| Local Flathead Fillets – Fried           | 48 | Local John Dory Fillet – Grilled or Fried | 58 |
| Local Snapper Fillets – Grilled or Fried | 52 | King George Whiting Fillets – Fried       | 56 |
| Tasmanian Salmon Fillet – Grilled        | 50 | Whole Baby Snapper – Grilled              | 58 |
| Fresh Barramundi Fillet – Grilled        | 48 |   |    |

*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   | 52           | Chargrilled Octopus <sup>GF   DF</sup>  | 48  |
| Fried Catch of the Day, Soft Shell Crab,<br>Golden Fried King Prawns, Panko Crumbed<br>Calamari Rings with Chips & Homemade Tartare Sauce |              | Chargrilled with Roast Cherry Tomato,<br>Basil & Rocket Salad with Balsamic Reduction                   |     |
| Fresh Giant Lobster<br>(All sizes by weight)  | Market Price | Grilled Sirloin & King Prawns <sup>GF</sup>   | 68  |
| Served either Fresh, Mornay or with Garlic Butter.<br>With Chips & Salad  |              | Horseradish Mash with Béarnaise Sauce   |     |
| Local Lobster   | 128          | Rib Eye <sup>GF</sup>   | 65  |
| Served Mornay or with Garlic Butter   |              | Creamy Mash Potato & Port Jus   |     |
| Lobster Pasta <sup>DF</sup>   | 54           | 800gm MB9+ Wagyu Rib Eye <sup>GF</sup>  | 180 |
| Spaghetti with Garlic, Chilli, Olive Oil, Cherry Tomatoes<br>& Sugo Tomato Sauce  |              | Served with Mash Potato, Salad & Red Wine Jus/ Béarnaise  |     |
| Golden Fried King Prawns <sup>DF</sup>  | 49           | 400gm MB9+ Wagyu Rump <sup>GF</sup>   | 70  |
| With choice of Chips or Salad   |              | Served with Creamy Mash, Asparagus & Red Wine Jus/ Béarnaise  |     |
| Whole Giant King Prawns <sup>GF</sup>   | 49           | Prime Sirloin & 1/2 Lobster Mornay  | 120 |
| Butterflied with Garlic Butter served with Greek Salad  |              | Served with Creamy Mash Potatoes  |     |
| Salt and Pepper Baby Calamari   | 42           | Prime Fillet <sup>GF</sup>  | 56  |
| With Passionfruit Dressing & choice of Chips or Salad   |              | Creamy Mash Potato, Broccolini & Béarnaise Sauce  |     |
| Vongole and Crab Meat Pasta   | 46           | Kangaroo Fillet <sup>GF</sup>   | 48  |
| Parmesan, Tomato, Chilli & Pesto Sauce  |              | Grilled Kangaroo Fillet Cooked Medium Rare, with Creamy<br>Polenta, Spicy Tomato Chutney & Red Wine Jus |     |
| Seafood Risotto <sup>GF</sup>   | 46           | Chicken Breast <sup>GF</sup>  | 46  |
| Scallops, Prawns, Calamari, Mussels & Cream Sauce   |              | With Creamy Mash Potato, Baby Broccolini & Mustard Sauce  |     |
| Grilled Moreton Bay Bugs <sup>GF</sup>  | 78           | Prawn Pasta <sup>DF</sup>   | 50  |
| Garlic Buttered with Orange & Fennel Salad.<br>With choice of Chips or Salad  |              | Spaghetti with Fresh Tomatoes, Garlic, White Wine,<br>Olive Oil, Parsley & Mushrooms                    |     |
| Lobster & Snapper Pie   | 52           | Wild Mushroom Risotto <sup>V   GF</sup>   | 46  |
| Served with Creamy Mash Potato  |              | With Assorted Mushrooms, Parmesan & Truffle Oil   |     |
|   |              | Vegetable Linguine <sup>V</sup>   | 34  |
|   |              | In a Roast Tomato & Chilli Sauce with Assorted<br>Seasonal Sauteed Vegetables & Parmesan                |     |

# kids menu (For children 12 years & under)

|  |    |   |  |
|--|----|---|--|
| YOUR CHOICE OF   | 18 |   |  |
| Calamari Rings served with Chips & Salad   |    | Crumbed Chicken Tenderloins served with Chips & Salad |  |
| Boneless Fried Fish served with Chips & Salad <sup>DF</sup>  |    | Ravioli Napolitana                                    |  |
| Served with a choice of Soft Drink and Chef's Selection of Ice Cream with Chocolate or Raspberry Sauce |    |   |  |

# dessert

|   |    |  |    |
|---|----|--|----|
| Chocolate Fondant                             | 18 | Ice Cream Sundae   | 18 |
| Served with Berry Compote & Vanilla Ice Cream |    |  |    |
| Sticky Date Pudding                           | 18 | Heavenly Crunch  | 18 |
| Served with Butterscotch & Vanilla Ice Cream  |    | Chocolate Coated Crunch Tiramisu with Salted Caramel<br>& Hazelnut Crunch Filling served with a Macaron<br>& Snickers Ice Cream  |    |
| White Chocolate & Raspberry Brulee            | 18 | Dessert Extravaganza (to share)  | 48 |
| Served with Chocolate & Almond Biscotti       |    | Platter of Chocolate Coated Crunchy Tiramisu with<br>Salted Caramel & Hazelnut Crunch Filling served with<br>a Macaron & Snickers Ice Cream, Crème Brulee of the day<br>with Chocolate & Almond Biscotti & Seasonal fruits |    |
| Chef's Selection of Sorbets                   | 18 | Australian Cheese Plate  | 25 |
| Strawberry Swirl Cheesecake                   | 18 | Assorted Cheeses, Quince Paste, Crackers & Dried Fruits  |    |
| With Berry Compote & Whipped Cream            |    |  |    |
| Vanilla Panna Cotta                           | 18 |  |    |
| With Mango Coulis                             |    |  |    |

# wine list

|   |                      | <i>Glass</i> | <i>Bottle</i> |
|---|----------------------|--------------|---------------|
| <b>SPARKLING/ CHAMPAGNE</b>                             |                      |              |               |
| Cockle Bay Cuvee Brut NV                                | South East Australia | 12           | 55            |
| Chandon Brut NV   | Yarra Valley, VIC    | 15           | 72            |
| Moet & Chandon Imperial Brut NV                         | Eprenay, France      |              | 115           |
| Veuve Clicquot Brut NV                                  | Reims, France        |              | 130           |
| Dom Pérignon  | Champagne, France    |              | 410           |
| <b>PROSECCO/ MOSCATO</b>                                |                      |              |               |
| De Bortoli 'King Valley' Prosecco                       | King Valley, VIC     | 14           | 67.5          |
| West Cape Howe Pink Moscato                             | Great Southern, WA   | 14.5         | 69.5          |
| <b>WHITE WINE</b>                                       |                      |              |               |
| Jim Barry 'The Atherley' Riesling                       | Clare Valley, SA     | 15           | 72            |
| Pewsey Vale '1961 Block' Riesling                       | Eden Valley, SA      |              | 82            |
| Le Pezze Pinot Grigio (D.O.C.)                          | Veneto, Italy        | 15           | 72            |
| Opawa Pinot Gris  | Marlborough, NZ      | 14.5         | 69.5          |
| Nashdale Lane Pinot Gris                                | Orange, NSW          | 15.5         | 74            |
| Brokenwood Pinot Gris                                   | Beechworth, VIC      | 16           | 77.5          |
| 821 South Sauvignon Blanc                               | Marlborough, NZ      | 14           | 67.5          |
| Emmalene Sauvignon Blanc                                | Adelaide Hills, SA   | 15           | 72            |
| Greywacke Sauvignon Blanc                               | Marlborough, NZ      | 17           | 82.5          |
| Cloudy Bay Sauvignon Blanc                              | Marlborough, NZ      | 19.5         | 95            |
| Nicks Semillon Sauvignon Blanc                          | South East Australia | 12           | 55            |
| Vasse Felix 'Filius' Sauvignon Blanc Semillon           | Margaret River, WA   | 15           | 72            |
| Tomblong Hills Chenin Blanc                             | Gundagai, NSW        | 14.5         | 69.5          |
| Nicks Chardonnay  | South East Australia | 12           | 55            |
| McHenry Hohnen 'Rocky Road' Chardonnay                  | Margaret River, WA   | 15.5         | 74            |
| Ox Hardy Chardonnay                                     | Adelaide Hills, SA   | 15.5         | 74            |
| Nashdale Lane Chardonnay                                | Orange, NSW          | 16           | 77.5          |
| Heggies Estate Chardonnay                               | Eden Valley, SA      |              | 83            |
| Hartford Court 'Russian River Valley' Chardonnay        | California, USA      |              | 125           |
| <b>ROSE</b>   |                      |              |               |
| Mazi Mataro Cinsault Grenache Rosé                      | McLaren Vale, SA     | 15           | 72            |
| Lou Parais Alpes-de-Haute-Provence Rosé                 | Provence, France     | 16           | 77.5          |
| Famille Perrin Réserve Côtes-du-Rhône Rosé              | Rhone Valley, France |              | 82            |
| Chateau d'Esclans 'Whispering Angels'                   | Provence, France     |              | 94            |
| <b>RED WINE</b>   |                      |              |               |
| Cavedon Pinot Noir                                      | King Valley, VIC     | 15.5         | 74            |
| Dalrymple Pinot Noir                                    | Tasmania             |              | 84            |
| Mt Difficulty 'Bannockburn' Pinot Noir                  | Central Otago, NZ    |              | 98            |
| Nicks Cabernet Merlot                                   | South East Australia | 12           | 55            |
| Vasse Felix 'Filius' Cabernet Sauvignon                 | Margaret River, WA   | 16.5         | 79            |
| Bowen Estate Cabernet Sauvignon                         | Coonawarra, SA       |              | 86            |
| Yalumba 'The Cigar' Cabernet Sauvignon                  | Coonawarra, SA       |              | 90            |
| Penfolds Cellar Reserve Cabernet Sauvignon              | South Australia      |              | 110           |
| Wynns Riddoch Cabernet Sauvignon Magnum 1998            | Coonawarra, SA       |              | 380           |
| Nashdale Lane 'Social' Shiraz                           | Orange, NSW          | 14.5         | 69.5          |
| Main & Cherry Shiraz                                    | McLaren Vale, SA     | 15.5         | 74            |
| Hewitson Ned & Henry's Shiraz                           | Barossa Valley, SA   | 16.5         | 79            |
| Heathcote Mail Coach Shiraz                             | Heathcote, VIC       |              | 87            |
| Penfolds Bin 28 Shiraz                                  | South Australia      |              | 96            |
| Jim Barry 'The McRae Wood' Shiraz - Cellar Release 2016 | Clare Valley, SA     |              | 124           |
| Penfolds St Henri Shiraz                                | South Australia      |              | 215           |
| Henschke Hill of Grace Shiraz                           | Barossa Valley, SA   |              | 1400          |
| Oates Ends Tempranillo                                  | Margaret River, WA   |              | 76            |
| Antinori Pèppoli Chianti Classico DOCG                  | Tuscany, Italy       |              | 94            |
| Bleasdale 'Frank Potts' Cabernet Malbec                 | Langhorne Creek, SA  |              | 74            |
| Rusden 'Driftsand' GSM                                  | Barossa Valley, SA   | 15           | 72            |
| Terrazas Reserva Malbec                                 | Mendoza, Argentina   |              | 87            |
| Primo Estate IL Briccone Shiraz Sangiovese              | McLaren Vale, SA     | 15.5         | 74            |
| Penfolds Bin 389 Cabernet Shiraz                        | South Australia      |              | 190           |
|   |                      | <b>90ml</b>  | <b>375ml</b>  |
| <b>DESSERT WINE</b>                                     |                      |              |               |
| De Bortoli 'Noble One' Botrytis Semillon                | Riverina, NSW        | 16           | 65            |

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