



Nick's

Seafood Restaurant

Group Menu & Function Packages

T: 1300 989 989 | E: restaurant@nicksseafoodrestaurant.com.au | W: www.nicks-seafood.com.au



About

A landmark of the Cockle Bay promenade, Nick's 'sea to plate' philosophy showcases the superb flavours of Australian seafood. Renowned for the quality of its locally sourced produce. Set over a grand, elegant dining room and spectacular harbourfront alfresco deck, Nick's commanding views of the harbour are the perfect complement to its stunning meals. With a dedicated events team able to tailor a private function to suit any size or special requirements.



Group Menu One

\$90pp (Bread + 2 Course)

\$100pp (Bread + 3 Course)

*A choice of will be offered for groups up to 40 guests
Alternate serve is required for more than 40 guests (Max 3 options)

ON ARRIVAL

SLICED SOURDOUGH

ENTRÉE – choice of*

CAESAR SALAD

With chicken

or GOLDEN FRIED SOFT SHELL CRAB ^{DF}

Served with citrus dressing

or SIZZLING GARLIC PRAWNS ^{DF}

With olive oil, garlic & chilli

or GRILLED CALAMARI ^{GF}

With roast cherry tomato, basil & rocket salad
with balsamic reduction

MAIN COURSE – choice of*

GOLDEN FRIED KING PRAWNS ^{DF}

Served with tartare sauce

or GRILLED TASMANIAN SALMON FILLET ^{GF}

Served with chef's lemon dressing

or FRIED CATCH OF THE DAY ^{DF}

With homemade tartare sauce & fresh lemon

or CHICKEN BREAST ^{GF}

With creamy mash potato, baby broccolini & mustard sauce

or WILD MUSHROOM RISOTTO ^{V / GF}

With assorted mushrooms, parmesan & truffle oil

All mains served with chips & garden salad

DESSERT – choice of*

VANILLA PANNA COTTA

Served with berry compote & whipped cream

or CHOCOLATE CARAMEL TART

Served with almond praline, sea salt flake, strawberry
& white chocolate chips

Group Menu Two

\$110pp (Bread+2Course)

\$120pp (Bread + 3 Course)

*A choice of will be offered for groups up to 40 guests
Alternate serve is required for more than 40 guests (Max 3 options)

ON ARRIVAL

TRIO OF DIPS

Selection of Taramasalata, Roast Red Capsicum Dip,
Smoked Salmon Dill Dip served with Organic Sourdough

ENTRÉE – choice of*

FRESHLY SHUCKED

SYDNEY ROCK OYSTERS ^{GF / DF}

Served with cocktail sauce & mignonette

or CRAB RAVIOLI

Wilted baby spinach & pernod cream

or COLD SEAFOOD PLATE ^{GF}

Freshly shucked oysters, king prawn, tasmanian smoked
salmon, marinated octopus & fresh mussels

or GOLDEN FRIED KING PRAWNS ^{DF}

Served with snow pea salad

MAIN COURSE – choice of*

GRILLED MORETON BAY BUGS ^{GF}

Garlic buttered with orange & fennel salad

or TASMANIAN LOBSTER PASTA ^{DF}

in spaghetti with garlic, chilli, olive oil, cherry tomatoes
& sugo tomato sauce

or GRILLED FILLET STEAK & KING PRAWNS ^{GF}

Horseradish mash with béarnaise sauce

or LOCAL DORY FILLET ^{GF / DF}

Grilled & served with chefs lemon dressing

or WILD MUSHROOM RISOTTO ^{V / GF}

With assorted mushrooms, parmesan & truffle oil

All mains served with chips & garden salad

DESSERT – choice of*

STICKY DATE PUDDING

Served with butterscotch & vanilla ice cream

or CHOCOLATE CLOUD

Souffle chocolate cake, cocoa dust with fresh whipped cream

*A surcharge of 10% is applicable on weekends and public holidays.
All card payments incur a 1.5% fee.*

Group Menu Three

\$120pp (Bread + 2 Course)

\$130pp (Bread + 3 Course)

*A choice of will be offered for groups up to 40 guests
Alternate serve is required for more than 40 guests (Max 3 options)

ON ARRIVAL

GARLIC BREAD

ENTRÉE – choice of*

SALT & PEPPER CALAMARI

Baby calamari with passionfruit dressing

or FRESH KING PRAWNS ^{GF / DF}

Served with cocktail sauce

or SEARED SCALLOPS ^{DF}

Served with honey soy dressing

or WHOLE GRILLED KING PRAWNS ^{GF}

Rocket, feta, tomato salsa & nam jim sauce

MAIN COURSE – choice of*

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

or FRESH BARRAMUNDI FILLET ^{GF / DF}

Grilled & served with chef's lemon dressing

or FRESH LOBSTER

Served mornay

or RIB EYE ON THE BONE ^{GF}

Creamy mash potato & port jus

or WILD MUSHROOM RISOTTO ^{V / GF}

With assorted mushrooms, parmesan & truffle oil

All mains served with chips & garden salad

DESSERT – choice of*

WHITE CHOCOLATE & RASPBERRY BRULEE

Served with chocolate & almond biscotti

or CHOCOLATE BROWNIE

With walnuts served with vanilla bean ice cream & chocolate sauce

Group Menu Four

\$140pp (Mezze + Main)

\$190pp (Mezze + 2 Course)

\$210pp (Mezze + 3 Course)

*A choice of will be offered for groups up to 40 guests
Alternate serve is required for more than 40 guests (Max 3 options)

ON ARRIVAL

MEZZE PLATTER TO SHARE (1 BETWEEN 4)

Marinated olives, tasmanian smoked salmon, fetta, taramasalata, salmon & dill dip, served with sliced sourdough

ENTREE - served on platters to share

CHEF'S TASTING PLATE TO SHARE:

Sydney rock oysters, fresh whole king prawns, seared scallops with honey, soy dressing, salt & pepper calamari with passionfruit dressing & tempura vegetables with wasabi mayonnaise

MAIN COURSE - served on platters to share

NICK'S SEAFOOD PLATTER FOR TWO

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

Mains served with greek salad to share

DESSERT - served on platters to share

CHEF'S SELECTION OF DAILY DESSERTS

*A surcharge of 10% is applicable on weekends and public holidays.
All card payments incur a 1.5% fee.*



Optional Add Ons

TRIO OF DIPS | \$22

Selection of Taramasalata, Roast Red Capsicum Dip, Smoked Salmon Dill Dip served with Organic Sourdough

MEZZE PLATTER | \$32

Kalamata Olives, Tasmanian Smoked Salmon, Feta, Taramasalata, Salmon & Dill Dip served with Sonoma Bread

ENTRÉE PLATTER | \$140

Scallops served in shell, Chargrilled King Prawns with Kilpatrick (Bacon & Worchester sauce) & Mornay Oysters

DOZEN OYSTERS | \$78

Cocktail Sauce and Mignonette / Choice of Mornay or Kilpatrick

HOT & COLD PLATTER | \$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 | \$265

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

LOCAL LOBSTER MORNAY | \$140

GIANT LOBSTER | \$MP

Served Fresh, Mornay or with Garlic Butter

A surcharge of 10% is applicable on weekends and public holidays. All card payments incur a 1.5% fee.

House Beverage Package

\$54pp (2 hours)

\$65pp (3 hours)

\$78pp (4 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Cockle Bay Cuvee Brut

WHITE WINES

Nicks Private Label Semillon Sauvignon Blanc

Nicks Private Label Chardonnay

RED WINE

Nick's Private Label Cabernet Merlot

Selection of tap & bottled beers

Hahn SuperDry

Hahn Premium Light (bottle)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

**Why not add the Multi-Award
Winning Vintage ~ Wynns Riddoch
Cabernet Sauvignon 1998 Magnums
(Coonawarra, SA) \$380 Per Magnum**

Premium Beverage Package

\$58pp (2 hours)

\$70pp (3 hours)

\$82pp (4 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 1

Chandon Brut NV (Yarra Valley, VIC)

De Bortoli King Valley Prosecco (King Valley, VIC)

WHITE WINES - Choice of 2

821 South Sauvignon Blanc (Marlborough, NZ)

De Bortoli Buttery Chardonnay (Riverina, NSW)

Jim Barry 'The Atherley' Riesling (Clare Valley, SA)

Opawa Pinot Gris (Marlborough, NZ)

ROSE

Mazi Mataro Cinsault Grenache Rosé

(McLaren Vale, SA)

RED WINES - Choice of 2

Cavedon Pinot Noir (King Valley, VIC)

Main & Cherry Shiraz (McLaren Vale, SA)

Vasse Felix 'Filius' Cabernet Sauvignon

(Margaret River, WA)

Terrazas Reserva Malbec (Mendoza, Argentina)

Selection of tap & bottled beers

Hahn SuperDry

Kirin Ichiban

Stone & Wood Pacific Ale

Hahn Premium Light (bottles)

Corona (bottles)

Little Creatures Pipsqueak Cider (Bottles)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

Deluxe Beverage Package

\$104pp (2 hours)

\$115pp (3 hours)

\$128pp (4 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 1

West Cape Howe Pink Moscato

(Great Southern, WA)

Moet & Chandon Imperial Brut NV

(Epernay, France)

WHITE WINES - Choice of 2

Pewsey Vale '1961 Block' Riesling (Eden Valley, SA)

Brokenwood Pinot Gris (Beechworth, VIC)

Cloudy Bay Sauvignon Blanc (Marlborough, NZ)

Heggies Estate Chardonnay (Eden Valley, SA)

ROSE

Chateau d'Esclans 'Whispering Angels' Rose

(Provence, France)

RED WINES - Choice of 2

Mt Difficulty 'Bannockburn' Pinot Noir (Central Otago, NZ)

Bowen Estate Cabernet Sauvignon (Coonawarra, SA)

Tyrrell's Estate Grown Shiraz (Hunter Valley, NSW)

Terrazas Reserva Malbec (Mendoza, Argentina)

Selection of tap & bottled beers

Hahn SuperDry

Stone & Wood Pacific Ale

Kirin Ichiban

James Squire 150 Lashes Pale Ale (bottles)

Hahn Premium Light (bottles)

Corona (bottles)

Little Creatures Pipsqueak Cider (Bottles)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral

Water

A surcharge of 10% is applicable on weekends and public holidays. All card payments incur a 1.5% fee.

Last drinks will be called 15mins prior to your allocated beverage package time completion.

Multiple beverage orders per person will not be permitted in line with our RSA requirements.

By law, management reserves the right to stop serving alcohol should a patron show signs of intoxication.



\$90.00 (Suitable for 12-16 guests) Min 48 hours notice required



☐ Chocolate Mudcake ^{NF}

Rich semi dark chocolate with caramel, cream & fresh seasonal berries



☐ Berry Luscious ^{NF}

Chiffon sponge, mixed berry compote, berry mascarpone cream & fresh mixed berries



☐ The Forest

Chocolate genoise sponge with layers of cherry & vanilla whipped cream



☐ Raspberry Zest Cheesecake

Light cheesecake & sponge with layers of fresh cream & raspberry bliss



☐ Strawberry Shortcake

Vanilla chiffon sponge with fresh strawberries, vanilla cream frosting & roasted almond flakes

CAKE ORDER - NICK'S SEAFOOD RESTAURANT

Date of Booking: _____ Preferred Booking Time: _____

Booking Name: _____ Number Guests: _____ adults _____ kids

Company Name: _____ Contact Name: _____

Contact Number (Work/ Home): _____ Mobile: _____

Email: _____

Occasion: _____

Cake Message (Optional): _____

☐ I do not wish to receive any information on events and promotions (please tick box).

CAKE PAYMENT DETAILS

☐ ONLINE: <https://www.nicksgroup.com.au/deposits/>

The reference is your booking name and date.

If you require other payment options, please contact the function coordinator or our central reservations team on 1300 989 989

I AGREE TO THE BOOKING TERMS & CONDITIONS (PLEASE REFER TO THE NEXT PAGE). T&C'S MAY CHANGE FROM TIME TO TIME AND YOUR BOOKING WILL BE BOUND BY THESE TERMS

Signature: _____ Date: _____

PRIVACY POLICY: Nick's Seafood Restaurant, I'm Angus Steakhouse and Adria Bar Restaurant collect specific personal information to assist in the processing of reservations and the delivery of services. This information may also be used to communicate details of special events and updates about our services that we feel may be of interest. Information is collected through correspondence, phone contact and affiliated third parties. At any time you may ask for your personal details to be viewed or removed from our records. You can do this by contacting the privacy officer by phone T: 1300 989 989, email: privacy@nicksgroup.com.au, or via return mail.

Nick's Seafood Restaurant Booking Form

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to restaurant@nicksseafoodrestaurant.com.au in order to confirm your booking.
All group bookings are required to confirm & cancel via email. Please note your booking is not confirmed until we receive this completed booking form and a confirmation email is sent back to you within 48hrs.

CHOICE OF MENU

SIT DOWN SELECTION

- ☐ GROUP MENU 1 (Bread, Entree & Main) A\$90.00
- ☐ GROUP MENU 1 (Bread, Main & Dessert) A\$90.00
- ☐ GROUP MENU 1 (Bread & 3 Courses) A\$100.00
- ☐ GROUP MENU 2 (Bread, Entree & Main) A\$110.00
- ☐ GROUP MENU 2 (Bread, Main & Dessert) A\$110.00
- ☐ GROUP MENU 2 (Bread & 3 Courses) A\$120.00
- ☐ GROUP MENU 3 (Bread, Entree & Main) A\$120.00
- ☐ GROUP MENU 3 (Bread, Main & Dessert) A\$120.00
- ☐ GROUP MENU 3 (Bread & 3 Courses) A\$130.00
- ☐ GROUP MENU 4 (Mezze & Main) A\$140.00
- ☐ GROUP MENU 4 (Mezze & 2 Course) A\$190.00
- ☐ GROUP MENU 4 (Mezze & 3 Course) A\$210.00
- ☐ A LA CARTE ONLY (Available for Groups up to 11 adults only)

BEVERAGE SELECTION

- ☐ HOUSE BEVERAGE PACKAGE (2h) A\$54.00
- ☐ HOUSE BEVERAGE PACKAGE (3h) A\$65.00
- ☐ HOUSE BEVERAGE PACKAGE (4h) A\$78.00
- ☐ PREMIUM BEVERAGE PACKAGE (2h) A\$58.00
- ☐ PREMIUM BEVERAGE PACKAGE (3h) A\$70.00
- ☐ PREMIUM BEVERAGE PACKAGE (4h) A\$82.00
- ☐ DELUXE BEVERAGE PACKAGE (2h) A\$104.00
- ☐ DELUXE BEVERAGE PACKAGE (3h) A\$115.00
- ☐ DELUXE BEVERAGE PACKAGE (4h) A\$128.00
- ☐ DRINKS ON CONSUMPTION

OPTIONAL ADD ON'S

- ☐ TRIO OF DIPS (ea) A\$22 QTY: _____
- ☐ MEZZE PLATTER (ea) A\$32 QTY: _____
- ☐ ENTRÉE PLATTER (ea) A\$140 QTY: _____
- ☐ DOZEN OYSTERS (ea) A\$78 QTY: _____
- ☐ HOT & COLD PLATTER (ea) A\$205 QTY: _____
- ☐ NICK'S SEAFOOD PLATTER (ea) \$265 QTY: _____
- ☐ LOCAL LOBSTER MORNAY (ea) A\$140 QTY: _____
- ☐ GIANT LOBSTER (ea) \$MP QTY: _____

BOOKING INFORMATION - NICK'S SEAFOOD RESTAURANT

Date of Booking: _____ Preferred Booking Time: _____

Booking Name: _____ Number Guests: _____ adults _____ kids

Company Name: _____ Contact Name: _____

Contact Number (Work/ Home): _____ Mobile: _____

Email: _____

Occasion: _____

☐ I do not wish to receive any information on events and promotions (please tick box).

PAYMENT DETAILS ~ A deposit of AUD\$25 per adult is required

☐ ONLINE: <https://www.nicksgroup.com.au/deposits/>

The reference is your booking name and date.

If you require other payment options, please contact the function coordinator or our central reservations team on 1300 989 989

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Signature: _____ Date: _____

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Contact Us

Function / Event Enquiries: 1300 989 989 or (02) 9264 0808

Exclusive Use Enquiries: (02) 8281 1165

Email: restaurant@nicksseafoodrestaurant.com.au

www.nicks-seafood.com.au

Terms & Conditions

Duration of Reservation:

Please be advised that your reservation is on a 2 hour time duration. We kindly ask that you emphasise with your guests the importance of arriving at Nick's Seafood Restaurant at your agreed arrival time so you can enjoy your dining experience within your allocated time period. All lunch reservations have a completion time of 4.30pm due to dinner set up.

Deposits:

Your deposit amount will be deducted from your final bill on the day. Please be aware we do not split bills. Deposit will not be refunded if the restaurant receives less than 7 days notice of cancellation.

Outstanding Amounts:

Any outstanding amounts that have not been settled & paid at the completion of your booking will be charged by us to the credit card provided by you and held on file.

Final Numbers:

Your final numbers are required 72hrs in advance; if we are notified of a decrease in numbers up until 24hrs prior to your scheduled arrival time a \$25 per head charge to the variance in numbers will apply (this excludes special event days where full charges will still apply) If notification has not been received of any changes to your confirmed guest numbers 24 hours prior then full payment will be required for any missing guests.

Cancellation:

Should the restaurant receive cancellation of the group's booking with less than 24 hours notice of arrival full payment of the package price by the amount of guests confirmed will apply and will be charged to the credit card on file.

Seating Requests:

All seating requests will be taken into consideration but are not guaranteed. Please be aware for groups that are over 12 people, you may be seated across two tables side by side. Highchairs are not permitted on the front terrace area of Nick's Seafood Restaurant due to OH&S regulations, please advise when confirming your reservation of any highchair requirements & prams you will be bringing.

Larger Groups: (40 guests or more)

An alternate drop menu is required for groups over 40 guests. Your Entrée, Main + Dessert will be served alternately. A choice will not be offered on the day, guests may swap amongst themselves at the table as required. (Max three selections per course). All reservations with 40 or more guests will require full food payment along with your final guest numbers 72 hours in advance unless otherwise arranged with your events coordinator.

Beverage Package:

A beverage package option is available for a two hour duration and will commence at your confirmed reservation time. Please be aware last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to cease serving alcohol should a patron show signs of intoxication.

Beverages on Consumption:

You are welcome to have your beverages charged on a consumption basis (Bar Tab) Please be aware we do not split bills. For groups 40+ a pre selection of wine is required 7 days prior (Max 6 varieties).

Cakes:

Nick's Seafood Restaurant is able to arrange cakes for any occasion with a minimum of 48 hours notice. If you wish to supply your own cake, a \$5 per person cakeage charge will apply.

Surcharge:

A surcharge of 10% is applicable on weekends and public holidays.
All card payments incur a 1.5% fee.