



cocktails

|                                                                                                                            |    |                                                                                                                            |    |                                                                                                           |    |
|----------------------------------------------------------------------------------------------------------------------------|----|----------------------------------------------------------------------------------------------------------------------------|----|-----------------------------------------------------------------------------------------------------------|----|
| Champagne Cosmo<br>Skyy Vodka & Cranberry<br>Juice topped with sparkling brut                                              | 18 | Not A Tequila Sunrise<br>Jose Cuervo Gold Tequila, Cointreau,<br>Orange, Pineapple Juice, Cranberry<br>Juice, Lime & Sugar | 21 | Berries & Dreams<br>Angostura Reserva Rum, Chambord, Monin<br>Elderflower, Lime Juice, Berries & Lemonade | 22 |
| Aperol Spritz<br>Aperol, De Bortoli King Valley Prosecco<br>& soda. Served in a wine glass with an<br>orange wheel         | 21 | Tajin Margarita<br>Jose Cuervo Gold Tequila, Pineapple<br>Juice, Lime Juice, Jalapeno,<br>Coco Monin & Orgeat Syrup        | 22 | Tropical Thrill<br>Midori, Malibu, Alize Bleu, Lemon Juice,<br>Passion fruit syrup & Pineapple Juice      | 21 |
| Lychee Martini<br>Skyy Vodka, Lychee Liqueur,<br>lychee puree & lychee                                                     | 22 | Green With Envy<br>Bombay Gin, Lychee Liqueur, Monin<br>Elderflower, Lime Juice & Basil                                    | 22 | Sidecoach<br>Hennessy Cognac, Cointreau,<br>Agave Syrup & Lemon Juice                                     | 22 |
| The Lemon Tart<br>Stolichnaya Vanilla Vodka, Limoncello,<br>Lemon Juice, Cream, Simple syrup,<br>Crumbed biscuit & berries | 22 | Negroni<br>Bulldog London Dry Gin,<br>Campari & Cinzano Rosso                                                              | 22 | Island Fizz<br>Malibu, Gordon Gin, Pineapple Juice,<br>Lime Juice, Elderflower Monin & Soda water         | 21 |
| Green Smurf<br>Skyy Vodka, Midori, Cointreau,<br>Pineapple & Lemon Juices                                                  | 22 | Madame Passion<br>Aperol, Skyy Vodka, Pineapple Juice,<br>Lime Juice & Passionfruit Puree                                  | 21 | La Rumba<br>Tropical Rumba, Mango Puree,<br>Pineapple Juice & Lemonade                                    | 19 |
| Vanilla Express<br>Stolichnaya Vanilla Vodka, Baileys, Kahlua,<br>Frangelico, Coffee Shot & Sugar                          | 22 | Mystic Ocean<br>Cointreau, Alize Bleu, Blue Curacao,<br>Pineapple Juice, Lemon Juice, Lychee<br>& Agave Syrup              | 22 | Coral Bloom<br>Gordon Gin, Chambord, Orange Juice,<br>Lime Juice, Egg White & Agave Syrup                 | 22 |
|                                                                                                                            |    |                                                                                                                            |    | Sangria Spritz<br>Red Sparkling Spritz, Orange juice,<br>oranges & pineapples.                            | 19 |

beer

|                               |                          |                                       |      |
|-------------------------------|--------------------------|---------------------------------------|------|
| TAP BEER                      |                          | BOTTLED BEER, CIDER & SELTZER         |      |
| Hahn SuperDry 4.6%            | 355ml 12.5<br>500ml 16.5 | Hahn Premium Light 2.6%               | 10   |
| Kirin Ichiban 5.0%            | 355ml 13<br>500ml 17.5   | Hahn SuperDry 3.5%                    | 11   |
| Stone & Wood Pacific Ale 4.4% | 355ml 13<br>500ml 17.5   | Crown Lager 4.9%                      | 13.5 |
|                               |                          | James Squire 150 Lashes Pale Ale 4.2% | 13   |
|                               |                          | Corona Extra 4.5%                     | 12.5 |
|                               |                          | Little Creatures Pipsqueak Cider      | 12   |
| NON-ALCOHOLIC BEER            |                          | Peroni Nastro Azzuro 5.1%             | 13   |
| Heineken 0.0%                 | 9                        | Heineken Silver Low Carb Lager 4%     | 12   |

soft drinks, juices, water & mocktails

|                                                                                            |      |                                                                                                                    |    |
|--------------------------------------------------------------------------------------------|------|--------------------------------------------------------------------------------------------------------------------|----|
| SOFT DRINKS                                                                                | 6    | MOCKTAILS                                                                                                          |    |
| Pepsi Cola, Pepsi Max, Schweppes Lemonade,<br>Solo Lemon Squash, Schweppes Ginger Ale      |      | Tropical Oasis<br>Orange & Pineapple Juices with<br>Passionfruit Pulp, Mint & Raspberry Cordial                    | 14 |
| Schweppes Signature Ginger Beer                                                            | 6    |                                                                                                                    |    |
| JUICES                                                                                     | 6.5  | Apple Mint Spritz<br>Mint, Sugar, Apple Juice, Crushed Lime & Soda                                                 | 14 |
| Cloudy Apple, Orange, Pineapple,<br>Cranberry, Tomato                                      |      |                                                                                                                    |    |
| WATER 1LT                                                                                  | 12.5 | Caribbean Breezy Bae<br>Mango Puree, Strawberry Puree, Pineapple Juice<br>& Monin Coconut with a dash of grenadine | 14 |
| S. Pellegrino Natural Sparkling Mineral Water /<br>Acqua Panna Natural Still Mineral Water |      |                                                                                                                    |    |

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. ALL CARD PAYMENTS INCUR A 1.5% FEE

# 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  | Mezze Plate to Share                                                                                     | 32 |
| Kathy's Taramasalata        | 16   | Kalamata Olives, Tasmanian Smoked Salmon, Feta, Taramasalata, Salmon & Dill Dip served with Sonoma Bread |    |
| Served with Sourdough Bread |      |                                                                                                          |    |

# entrées

|                                                                                           |                        |                                                                                    |    |
|-------------------------------------------------------------------------------------------|------------------------|------------------------------------------------------------------------------------|----|
| Nick's Signature Seafood Chowder                                                          | large 28<br>small 19   | Sizzling Garlic Prawns <sup>DF</sup>                                               | 34 |
| Fresh Mussels                                                                             | 34                     | With Olive Oil, Garlic & Chilli                                                    |    |
| Served with Tomato, Chilli <sup>DF</sup> or White Wine & Cream Sauce                      |                        | Pan Seared Scallops <sup>DF</sup>                                                  | 38 |
| Freshly Shucked Sydney Rock Oysters                                                       | 1/2 doz 42<br>dozen 78 | Served with Honey Soy Dressing                                                     |    |
| Cocktail Sauce and Mignonette <sup>GF   DF</sup>                                          |                        | Whole Grilled King Prawns <sup>GF</sup>                                            | 36 |
| Freshly Shucked Sydney Rock Oysters                                                       | 1/2 doz 42<br>dozen 78 | Rocket, Feta, Tomato Salsa & Nam jim Sauce                                         |    |
| Mornay or Kilpatrick (Bacon & Worchester sauce) <sup>DF</sup>                             |                        | Salt and Pepper Baby Calamari                                                      | 36 |
| Golden Fried Soft Shell Crab <sup>DF</sup>                                                | 32                     | Baby Calamari with Passionfruit Dressing                                           |    |
| Served with Citrus Dressing                                                               |                        | Local Baby Octopus <sup>GF   DF</sup>                                              | 42 |
| Crispy Fried Crumbed Calamari Rings                                                       | 26                     | Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction |    |
| With Homemade Tartare Sauce                                                               |                        | Whole Giant King Prawns <sup>GF</sup>                                              | 38 |
| Fresh Whole King Prawns <sup>GF   DF</sup>                                                | each 11.5              | Butterflied with Garlic Butter                                                     |    |
| Served with Cocktail Sauce                                                                |                        | Grilled Moreton Bay Bugs <sup>GF</sup>                                             | 49 |
| Crab Ravioli                                                                              | 38                     | Garlic Buttered with Orange & Fennel Salad                                         |    |
| Wilted Baby Spinach with Salmon Roe & Pernod Cream                                        |                        | Tempura Vegetables <sup>V   DF</sup>                                               | 28 |
| Cold Seafood Plate <sup>GF   DF</sup>                                                     | 48                     | Tempura Enoki Mushrooms, Asparagus & Broccolini with Wasabi Mayonnaise             |    |
| Freshly Shucked Oysters, King Prawn, Tasmanian Smoked Salmon, Marinated Octopus & Mussels |                        |                                                                                    |    |

# 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 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

# side orders

|                                         |    |                                                                |                   |
|-----------------------------------------|----|----------------------------------------------------------------|-------------------|
| Greek Salad <sup>V   GF</sup>           | 20 | Potato Salad <sup>V   GF   DF</sup>                            | 14                |
| Garden Salad <sup>V   GF   DF</sup>     | 18 | Steamed Broccolini With Roasted Almonds <sup>V   GF   DF</sup> | 18                |
| Caesar Salad                            | 24 | 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        | 50 |                                           |    |

*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           | 250gm Grilled Sirloin & King Prawns <sup>GF</sup>                                                    | 72  |
| Fried Catch of the Day, Soft Shell Crab, Golden Fried King Prawns, Panko Crumbed Calamari Rings, Chips & Homemade Tartare Sauce |              | Horseradish Mash with Béarnaise Sauce                                                                |     |
| Fresh Giant Lobster (All sizes by weight)                                                                                       | Market Price | 400gm MB7-8 Wagyu Rib Eye <sup>GF</sup>                                                              | 98  |
| Served either Fresh, Mornay or with Garlic Butter.                                                                              |              | Served with Mash Potato, Salad & Red Wine Jus/ Bernaise                                              |     |
| With Chips & Salad                                                                                                              |              | 400gm MB9+ Wagyu Rump <sup>GF</sup>                                                                  | 78  |
| Local Lobster                                                                                                                   | 140          | Served with Creamy Mash, Asparagus & Red Wine Jus/ Bernaise                                          |     |
| Served Mornay or with Garlic Butter & Garden Salad                                                                              |              | 200gm MB4-5 Wagyu Eye Fillet <sup>GF   DF</sup>                                                      | 70  |
| Lobster Pasta <sup>DF</sup>                                                                                                     | 54           | Served with Creamy Mash & Red Wine Jus/ Bernaise                                                     |     |
| Spaghetti with Garlic, Chilli, Olive Oil, Cherry Tomatoes & Sugo Tomato Sauce                                                   |              | 350gm Rib Eye <sup>GF</sup>                                                                          | 68  |
| Golden Fried King Prawns <sup>DF</sup>                                                                                          | 49           | Creamy Mash Potato, Broccolini & Port Jus                                                            |     |
| With choice of Chips or Salad                                                                                                   |              | 250gm Prime Sirloin & 1/2 Lobster Mornay                                                             | 128 |
| Whole Giant King Prawns <sup>GF</sup>                                                                                           | 49           | Served with Creamy Mash Potato & Béarnaise Sauce                                                     |     |
| Butterflied with Garlic Butter served with Greek Salad                                                                          |              | 250gm Prime Fillet <sup>GF</sup>                                                                     | 66  |
| Salt and Pepper Baby Calamari                                                                                                   | 44           | Creamy Mash Potato, Broccolini & Béarnaise Sauce                                                     |     |
| With Passionfruit Dressing & choice of Chips or Salad                                                                           |              | Kangaroo Fillet <sup>GF</sup>                                                                        | 48  |
| Vongole and Crab Meat Pasta                                                                                                     | 48           | Grilled Kangaroo Fillet Cooked Medium Rare, with Creamy Polenta, Spicy Tomato Chutney & Red Wine Jus |     |
| Parmesan, Tomato, Chilli & Pesto Sauce                                                                                          |              | Chicken Breast <sup>GF</sup>                                                                         | 46  |
| Seafood Risotto <sup>GF</sup>                                                                                                   | 48           | With Creamy Mash Potato, Baby Broccolini & Mustard Sauce                                             |     |
| Scallops, Prawns, Calamari, Mussels & Cream Sauce                                                                               |              | Prawn Pasta <sup>DF</sup>                                                                            | 50  |
| Grilled Moreton Bay Bugs <sup>GF</sup>                                                                                          | 78           | Spaghetti with Fresh Tomatoes, Garlic, White Wine, Olive Oil, Parsley & Mushrooms                    |     |
| Garlic Buttered with Orange & Fennel Salad.                                                                                     |              | Wild Mushroom Risotto <sup>V   GF</sup>                                                              | 46  |
| With choice of Chips or Salad                                                                                                   |              | With Assorted Mushrooms, Parmesan & Truffle Oil                                                      |     |
| Lobster & Snapper Pie                                                                                                           | 52           | Vegetable Linguine <sup>V</sup>                                                                      | 36  |
| Served with Creamy Mash Potato                                                                                                  |              | In a Roast Tomato & Chilli Sauce with Assorted Seasonal Sauteed Vegetables & Parmesan                |     |
| Chargrilled Octopus <sup>GF   DF</sup>                                                                                          | 48           |                                                                                                      |     |
| Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction                                              |              |                                                                                                      |     |

# 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>                                            | Cheese Tortellini with Napolitana Sauce               |
| Served with a choice of Soft Drink and Chef's Selection of Ice Cream with Chocolate or Raspberry Sauce |                                                       |

# dessert

|                                               |    |                                                                                                                                                                                                                   |    |
|-----------------------------------------------|----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Chocolate Fondant                             | 20 | Apple Rhubarb Crumble                                                                                                                                                                                             | 20 |
| Served with Berry Compote & Vanilla Ice Cream |    | Served Warm with Vanilla Ice Cream & Butterscotch Sauce                                                                                                                                                           |    |
| Sticky Date Pudding                           | 20 | Heavenly Crunch                                                                                                                                                                                                   | 20 |
| Served with Butterscotch & Vanilla Ice Cream  |    | Chocolate Coated Crunch Tiramisu with Salted Caramel & Hazelnut Crunch Filling served with a Macaron & Snickers Ice Cream                                                                                         |    |
| White Chocolate & Raspberry Brulee            | 20 | Dessert Extravaganza (to share)                                                                                                                                                                                   | 52 |
| Served with Chocolate & Almond Biscotti       |    | 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 |    |
| Chef's Selection of Sorbets                   | 20 | Australian Cheese & Fruit Plate to share                                                                                                                                                                          | 30 |
| Vanilla Panna Cotta                           | 20 | Assorted Cheeses, Seasonal Fruits Quince Paste, Dried Fruits & Crackers                                                                                                                                           |    |
| Ice Cream Sundae                              | 20 |                                                                                                                                                                                                                   |    |

# wine list

## SPARKLING/ CHAMPAGNE

|                                 |                      | <i>Glass</i> | <i>Bottle</i> |
|---------------------------------|----------------------|--------------|---------------|
| Cockle Bay Cuvee Brut NV        | South East Australia | 12.5         | 57            |
| Chandon Brut NV                 | Yarra Valley, VIC    | 15.5         | 74            |
| Moët & Chandon Imperial Brut NV | Eprenay, France      |              | 120           |
| Veuve Clicquot Brut NV          | Reims, France        |              | 135           |
| Dom Pérignon                    | Champagne, France    |              | 415           |

## PROSECCO/ MOSCATO

|                                   |                    |      |      |
|-----------------------------------|--------------------|------|------|
| De Bortoli 'King Valley' Prosecco | King Valley, VIC   | 15   | 70.5 |
| West Cape Howe Pink Moscato       | Great Southern, WA | 15.5 | 72.5 |

## WHITE WINE

|                                                   |                      |      |      |
|---------------------------------------------------|----------------------|------|------|
| Jim Barry 'The Atherley' Riesling                 | Clare Valley, SA     | 16   | 75   |
| Pewsey Vale '1961 Block' Riesling                 | Eden Valley, SA      |      | 85   |
| Le Pezze Pinot Grigio (D.O.C.)                    | Veneto, Italy        | 16   | 75   |
| Opawa Pinot Gris                                  | Marlborough, NZ      | 15.5 | 73.5 |
| Nashdale Lane Pinot Gris                          | Orange, NSW          | 16.5 | 77   |
| Brokenwood Pinot Gris                             | Beechworth, VIC      | 17   | 80.5 |
| 821 South Sauvignon Blanc                         | Marlborough, NZ      | 15   | 70.5 |
| Emmalene Sauvignon Blanc                          | Adelaide Hills, SA   | 16   | 75   |
| Greywacke Sauvignon Blanc                         | Marlborough, NZ      | 18   | 85.5 |
| Cloudy Bay Sauvignon Blanc                        | Marlborough, NZ      | 20   | 96   |
| Nicks Semillon Sauvignon Blanc                    | South East Australia | 13   | 58   |
| Vasse Felix 'Filius' Sauvignon Blanc Semillon     | Margaret River, WA   | 16.5 | 77   |
| Tyrrell's Single Vineyard HVD Semillon            | Hunter Valley, NSW   | 18.5 | 89   |
| Nicks Chardonnay                                  | South East Australia | 13   | 58   |
| Tyrrell's Winemaker's Selection Vat 47 Chardonnay | Hunter Valley, NSW   |      | 151  |
| Ox Hardy Chardonnay                               | Adelaide Hills, SA   | 16.5 | 77   |
| Nashdale Lane Chardonnay                          | Orange, NSW          | 17   | 80.5 |
| Heggies Estate Chardonnay                         | Eden Valley, SA      |      | 86   |
| De Bortoli Buttery Chardonnay                     | Riverina, NSW        | 16   | 75   |
| Tyrrell's Estate Grown Chardonnay                 | Hunter Valley, NSW   | 17.5 | 85   |

## ROSE

|                                            |                      |    |      |
|--------------------------------------------|----------------------|----|------|
| Mazi Mataro Cinsault Grenache Rosé         | McLaren Vale, SA     | 16 | 75   |
| Lou Parais Alpes-de-Haute-Provence Rosé    | Provence, France     | 17 | 80.5 |
| Famille Perrin Réserve Côtes-du-Rhône Rosé | Rhone Valley, France |    | 85   |
| Chateau d'Esclans 'Whispering Angels'      | Provence, France     |    | 97   |

## RED WINE

|                                                         |                      |      |      |
|---------------------------------------------------------|----------------------|------|------|
| Cavedon Pinot Noir                                      | King Valley, VIC     | 16.5 | 77   |
| Dalrymple Pinot Noir                                    | Tasmania             |      | 87   |
| Mt Difficulty 'Bannockburn' Pinot Noir                  | Central Otago, NZ    |      | 99   |
| Nicks Cabernet Merlot                                   | South East Australia | 13   | 58   |
| Vasse Felix 'Filius' Cabernet Sauvignon                 | Margaret River, WA   | 17.5 | 82   |
| Bowen Estate Cabernet Sauvignon                         | Coonawarra, SA       |      | 89   |
| Yalumba 'The Cigar' Cabernet Sauvignon                  | Coonawarra, SA       |      | 93   |
| Penfolds Cellar Reserve GSM                             | South Australia      |      | 116  |
| Bleasdale 'Frank Potts' Cabernet Malbec                 | Langhorne Creek, SA  |      | 79   |
| Wynns Riddoch Cabernet Sauvignon Magnum 1998            | Coonawarra, SA       |      | 381  |
| Nashdale Lane Colour Series Shiraz                      | Orange, NSW          | 15.5 | 72.5 |
| Main & Cherry Shiraz                                    | McLaren Vale, SA     | 16.5 | 77   |
| Hewitson Ned & Henry's Shiraz                           | Barossa Valley, SA   | 17.5 | 82   |
| Tyrrell's Estate Grown Shiraz                           | Hunter Valley, NSW   | 17.5 | 85   |
| Yalumba Samuel Collection Barossa Shiraz                | Barossa Valley, SA   |      | 79   |
| Penfolds Bin 28 Shiraz                                  | South Australia      |      | 99   |
| Jim Barry 'The McRae Wood' Shiraz - Cellar Release 2017 | Clare Valley, SA     |      | 127  |
| Tyrrell's Winemaker's Selection Vat 9 Shiraz            | Hunter Valley, NSW   |      | 161  |
| Penfolds St Henri Shiraz                                | South Australia      |      | 221  |
| Henschke Hill of Grace Shiraz                           | Barossa Valley, SA   |      | 1400 |
| Oates Ends Tempranillo                                  | Margaret River, WA   |      | 77   |
| Antinori Peppoli Chianti Classico DOCG                  | Tuscany, Italy       |      | 97   |
| Rusden 'Driftsand' GSM                                  | Barossa Valley, SA   | 16   | 75   |
| Terrazas Reserva Malbec                                 | Mendoza, Argentina   |      | 90   |
| Primo Estate IL Briccone Shiraz Sangiovese              | McLaren Vale, SA     | 16.5 | 77   |
| Penfolds Bin 389 Cabernet Shiraz                        | South Australia      |      | 196  |

## DESSERT WINE

|                                          |               | <i>90ml</i> | <i>375ml</i> |
|------------------------------------------|---------------|-------------|--------------|
| De Bortoli 'Noble One' Botrytis Semillon | Riverina, NSW | 17          | 68           |

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