



cocktails

Classic cocktails available, please ask your waiter

Champagne Cosmo 18 Skyy Vodka & Cranberry Juice topped with sparkling brut	Vanilla Express 22 Stolichnaya Vanilla Vodka, Baileys, Kahlua, Frangelico, Coffee Shot & Sugar	Berries & Dreams 22 Angostura Reserva Rum, Chambord, Monin Elderflower, Lime Juice, Berries & Lemonade
Aperol Spritz 21 Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel	Tajin Margarita 22 Jose Cuervo Gold Tequila, Pineapple Juice, Lime Juice, Jalapeno, Coco Monin & Orgeat Syrup	Tropical Thrill 21 Midori, Malibu, Alize Bleu, Lemon Juice, Passion fruit syrup & Pineapple Juice
Lychee Martini 22 Skyy Vodka, Lychee Liqueur, lychee puree & lychee	Green With Envy 22 Bombay Gin, Lychee Liqueur, Monin Elderflower, Lime Juice & Basil	Berry Royale 22 Pimm's No.1, Chambord, Prosecco, Lime Juice, Berries Syrup
The Lemon Tart 22 Stolichnaya Vanilla Vodka, Limoncello, Lemon Juice, Cream, Simple syrup, Crumbed biscuit & berries	Au'maretto Sour 21 Disaronno, Angostura Reserva Rum, Cointreau, Lemon Juice, Pineapple Juice, Passionfruit Puree, Mango Puree, Egg White	Island Fizz 21 Malibu, Gordon Gin, Pineapple Juice, Lime Juice, Elderflower Monin & Soda water
Green Smurf 22 Skyy Vodka, Midori, Cointreau, Pineapple & Lemon Juices	Madame Passion 21 Aperol, Skyy Vodka, Pineapple Juice, Lime Juice & Passionfruit Puree	La Rumba 19 Tropical Rumba, Mango Puree, Pineapple Juice & Lemonade
Not A Tequila Sunrise 21 Jose Cuervo Gold Tequila, Cointreau, Orange, Pineapple Juice, Cranberry Juice, Lime & Sugar	Mystic Ocean 22 Cointreau, Alize Bleu, Blue Curacao, Pineapple Juice, Lemon Juice, Lychee & Agave Syrup	Gin N' You 21 Gordon Gin, Lychee Liqueur, Sugar Syrup, Soda water, Cucumber and Mint
		Sangria Spritz 19 Red Sparkling Spritz, Orange juice, oranges & pineapples.

beer

TAP BEER

Hahn SuperDry 4.6%	355ml 12.5
	500ml 16.5
Kirin Ichiban 5.0%	355ml 13
	500ml 17.5
Stone & Wood Pacific Ale 4.4%	355ml 13
	500ml 17.5

NON-ALCOHOLIC BEER

Heineken 0.0%	10
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BOTTLED BEER, CIDER & SELTZER

Hahn Premium Light 2.6%	10
Hahn SuperDry 3.5%	12
Crown Lager 4.9%	13.5
James Squire 150 Lashes Pale Ale 4.2%	13
Corona Extra 4.5%	13
Little Creatures Pipsqueak Cider	12
Peroni Nastro Azzuro 5.1%	14
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	6
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Bundaberg Ginger Beer	6
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JUICES

Cloudy Apple, Orange, Pineapple, Cranberry, Tomato	6.5
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WATER 1LT

S. Pellegrino Natural Sparkling Mineral Water / Acqua Panna Natural Still Mineral Water	12.5
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MOCKTAILS

Tropical Oasis Orange & Pineapple Juices with Passionfruit Pulp, Mint & Raspberry Cordial	16
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Apple Mint Spritz Mint, Sugar, Apple Juice, Crushed Lime & Soda	16
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Caribbean Breezy Bae Mango Puree, Strawberry Puree, Pineapple Juice & Monin Coconut with a dash of grenadine	16
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PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS | GF = GLUTEN FREE | DF = DAIRY FREE | V = VEGETARIAN
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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	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 29 small 22	Cold Seafood Plate ^{GF DF}	48
Fresh Mussels	36	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}	34
Freshly Shucked Sydney Rock Oysters	1/2 doz 42 dozen 78	With Olive Oil, Garlic & Chilli	
Cocktail Sauce and Mignonette ^{GF DF}		Pan Seared Scallops ^{DF}	40
Freshly Shucked Sydney Rock Oysters	1/2 doz 42 dozen 78	Served with Honey Soy Dressing	
Mornay or Kilpatrick (Bacon & Worchester sauce) ^{DF}		Whole Grilled King Prawns ^{GF}	36
Golden Fried Soft Shell Crab ^{DF}	34	Rocket, Feta, Tomato Salsa & Nam jim Sauce	
Served with Citrus Dressing		Salt and Pepper Baby Calamari	38
Crispy Fried Crumbed Calamari Rings	26	Baby Calamari with Passionfruit Dressing	
With Homemade Tartare Sauce		Local Baby Octopus ^{GF DF}	42
Fresh Whole King Prawns ^{GF DF}	each 12.5	Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	
Served with Cocktail Sauce		Whole Giant King Prawns ^{GF}	38
Crab Ravioli	42	Butterflied with Garlic Butter	
Wilted Baby Spinach with Salmon Roe & Pernod Cream		Tempura Vegetables ^{V DF}	28
Grilled Moreton Bay Bugs	60	Tempura Enoki Mushrooms, Asparagus & Broccolini with Wasabi Mayonnaise	
Garlic Buttered with Orange & Fennel Salad			

nick's signature platters to share



Nick's Entrée Platter for Two 150
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 215
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 278
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 ^{V GF}	20	Potato Salad ^{V GF DF}	14
Garden Salad ^{V GF DF}	18	Steamed Broccolini With Roasted Almonds ^{V GF DF}	18
Caesar Salad	24	Steamed Vegetables ^{V GF DF}	16
With Chicken or Smoked Salmon ~ 8 extra		Chips ^{V DF}	14
		Steamed Rice ^{V GF DF}	Small 5 Large 8

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mains

Local Flathead Fillets – Fried	48	Local John Dory Fillet – Grilled or Fried	62
Local Snapper Fillets – Grilled or Fried	55	King George Whiting Fillets – Fried	58
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	Lobster & Snapper Pie	52
Fried Catch of the Day, Soft Shell Crab, Golden Fried King Prawns, Panko Crumbed Calamari Rings, Chips & Homemade Tartare Sauce		Served with Creamy Mash Potato	
Fresh Giant Lobster (All sizes by weight)	Market Price	250gm Grilled Sirloin & King Prawns ^{GF}	72
Served either Fresh, Mornay or with Garlic Butter. With Chips & Salad		Horseradish Mash with Béarnaise Sauce	
Local Lobster	140	400gm MB7-8 Wagyu Rib Eye ^{GF}	105
Served Mornay or with Garlic Butter & Garden Salad		Served with Mash Potato, Broccolini & Red Wine Jus/ Béarnaise	
Lobster Pasta ^{DF}	54	400gm MB9+ Wagyu Rump ^{GF}	85
Spaghetti with Garlic, Chilli, Olive Oil, Cherry Tomatoes & Sugo Tomato Sauce		Served with Creamy Mash, Asparagus & Red Wine Jus/ Béarnaise	
Golden Fried King Prawns ^{DF}	49	220gm Prime Eye Fillet ^{GF DF}	72
With choice of Chips or Salad		Served with Creamy Mash & Béarnaise	
Whole Giant King Prawns ^{GF}	49	350gm Rib Eye ^{GF}	74
Butterflied with Garlic Butter served with Greek Salad		Creamy Mash Potato, Broccolini & Port Jus	
Salt and Pepper Baby Calamari	48	250gm Prime Sirloin & 1/2 Lobster Mornay	128
With Passionfruit Dressing & choice of Chips or Salad		Served with Creamy Mash Potato & Béarnaise Sauce	
Vongole and Crab Meat Pasta	48	Kangaroo Fillet ^{GF}	52
Parmesan, Tomato, Chilli & Pesto Sauce		Grilled Kangaroo Fillet Cooked Medium Rare, with Creamy Polenta, Spicy Tomato Chutney & Red Wine Jus	
Seafood Risotto ^{GF}	48	Chicken Breast ^{GF}	49
Scallops, Prawns, Calamari, Mussels & Cream Sauce		With Creamy Mash Potato, Baby Broccolini & Mustard Sauce	
Grilled XL Moreton Bay Bugs ^{GF}	110	Prawn Pasta ^{DF}	50
Garlic Buttered with Orange & Fennel Salad. With choice of Chips or Salad		Spaghetti with Fresh Tomatoes, Garlic, White Wine, Olive Oil, Parsley & Mushrooms	
Chargrilled Octopus ^{GF DF}	52	Wild Mushroom Risotto ^{V GF}	46
Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction		With Assorted Mushrooms, Parmesan & Truffle Oil	
		Vegetable Linguine ^V	36
		In a Roast Tomato & Chilli Sauce with Assorted Seasonal Sauteed Vegetables & Parmesan	

kids menu (For children 12 years & under)

YOUR CHOICE OF	18
Calamari Rings served with Chips & Salad	Crumbed Chicken Nuggets served with Chips & Salad
Boneless Fried Fish served with Chips & Salad ^{DF}	Cheese Tortellini with Neapolitana 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

		<i>Glass</i>	<i>Bottle</i>
SPARKLING/ CHAMPAGNE			
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
Markview Sauvignon Blanc	Riverina, NSW	14	65
Tyrrell's Single Vineyard HVD Semillon	Hunter Valley, NSW	18.5	89
Tyrrell's Winemaker's Selection Vat 47 Chardonnay	Hunter Valley, NSW		151
Markview Chardonnay	Riverina, NSW	14	65
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
		90ml	375ml
DESSERT WINE			
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	17	68

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