



# Christmas Day Menu

FRIDAY 25 DECEMBER  
1300 989 989  
NICKSGROUP.COM.AU

4 COURSE MENU | \$190PP

2 HOUR DRINKS PACKAGE | + \$90PP

## ON ARRIVAL

ALASKAN KING CRAB & AVOCADO SALAD <sup>M</sup>

## ENTREE

SIRACHA GRILLED BUTTERFLIED PRAWNS <sup>A GF</sup>  
Mixed Leaves & Lemon Butter

CONFIT DUCK MARYLAND <sup>GF DF</sup>  
Pickle, Radiccio & Cress Salad

CHILLED SEAFOOD PLATE <sup>A</sup>  
Freshly Shucked Sydney Rock Oyster, Ocean King Prawn, Smoked Salmon  
Pickled Octopus, Mussels With Tomato Salsa, Marie Rose Sauce

MORETON BAY BUG <sup>A GF DF</sup>  
Served Chilled With Calypso Mango, Avocado, Chilli, Lime & Coconut

ROASTED BEETROOT TART <sup>V VO</sup>  
Beetroot Jam, Goats Cheese And Cress Salad

## MAIN COURSE

400GM DRY AGED SIRLOIN MB 4+ <sup>GF</sup>  
Potato Puree, Sauce Robert & Café De Paris Butter

200GM WAGYU EYE FILLET MB 6+ & KING PRAWNS <sup>A GF</sup>  
Baby Rosemary Potatoes, Sauteed Spinach & Demi Glaze

WHOLE LOBSTER MORNAY <sup>A</sup>  
Baby Greek Salad, Chips & Lemon

SQUID INK LOCAL LOBSTER TORTELLINI <sup>A</sup>  
Garlic, Fermented Chilli, Olive Oil, Cherry Tomato & Cream Sauce

300GM PORK CUTLET <sup>GF DF</sup>  
Baby Potatoes, Brussel Sprout Salad, Apple Relish, Jus

EGGPLANT & POTATO MOUSSAKA <sup>V</sup>  
Thin Layers Of Grilled Eggplant & Potato Stacked In Rich Tomato Sugo  
& Topped With Mornay Sauce & Crumbled Fetta

## DESSERT

PISTACHIO CROWN  
Soft Pistachio Cake, Topped With Buttery Frosting & Crushed Pistachio

HAZLENUT CHOCOLATE MOUSSE  
Layered With Soft Sponge, Coated In Crispies With Chocolate Paint

BLUEBERRY CHEESECAKE  
Creamy Blueberry Cheesecake, Buttery Biscuit, Fresh Blueberry  
& Whipped Cream

LEMON MYTRLE & MANGO PAVLOVA  
Crispy Meringue, Lemon Myrtle Mousse

SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED

GF: GLUTEN FREE GFO: GLUTEN FREE OPTIONAL DF: DAIRY FREE DFO: DAIRY FREE OPTIONAL

V: VEGETARIAN VO: VEGETARIAN OPTIONAL VE: VEGAN

## COCKTAIL

APEROL SPRITZ  
Aperol, De Bortoli King Valley Prosecco & Soda,  
Served In A Wine Glass With An Orange Wheel

## SPARKLING

CHANDON NV BRUT (YARRA VALLEY, VIC)  
WEST CAPE HOWE PINK MOSCATO (GREAT SOUTHERN, WA)

## WHITE WINE

821 SOUTH SAUVINGNON BLANC (MALBOROUGH, NZ)  
DE BORTOLI BUTTERY CHARDONNAY (RIVERINA, NSW)  
JIM BARRY 'THE ATHERLEY' RIESLING (CLARE VALLEY, SA)  
OPAWA PINOT GRIS (MALBOROUGH, NZ)

## ROSE WINE

MAZI MATARO CINSAULT GRENACHE ROSE  
(MCLAREN VALE, SA)

## RED WINES

VASSE FELIX 'FILIUS' CABERNET SAUVIGNON  
(MARGARET RIVER, WA)  
CAVEDON PINOT NOIR (KING VALLEY, VIC)  
MAIN & CHERRY SHIRAZ (MCLAREN VALE, SA)  
TERRAZAS RESERVA MALBEC (MENDOZA, ARGENTINA)

## TAP BEER

STONE & WOOD PACIFIC ALE  
HANH SUPER DRY

## BOTTLE BEER & CIDER

CORONA  
HAHN PREMIUM LIGHT  
HAHN SUPERDRY 3.5%  
JAMES SQUIRE 150 LASHES PALE ALE  
HEINEKEN SILVER LOW GARB  
LITTLE CREATURES PIPSQUEAK CIDER

+ SOFT DRINKS, FRUIT JUICE, STILL &  
SPARKLING MINERAL WATER

KIDS MENU | \$80PP

## ENTREE

CRISPY FRIED CHICKEN NUGGETS WITH TOMATO SAUCE  
GRILLED LAMB SOUVLAKI WITH TZATZIKI & PITA BREAD  
MINATURE WAGYU BEEF BURGER WITH TOMATO SAUCE  
SPAGHETTI BOLOGNAISE WITH PARMESAN CHEESE

## MAINS

ANGUS RUMP STEAK WITH MASH POTATO AND MUSHROOM SAUCE  
HALF RACK BBQ PORK RIBS WITH CHIPS  
SIGNATURE LASAGNE WITH CREAMY CHEESE SAUCE AND MIXED LEAF SALAD  
FRIED CATCH OF THE DAY WITH CHIPS & SALAD<sup>1</sup>

## DESSERT

SANTA'S SUNDAE SPECTACULAR  
Vanilla Ice Cream With Chocolate Sauce, Sprinkled  
With Flake, Maltesers & Mars Bar

OR

WARM CHOCOLATE BROWNIE  
With Fresh Cream & Strawberry

## TERMS & CONDITIONS

MENU INCLUSIONS: Menu items may change subject to availability. Special dietary requirements can be catered for however we must be advised at the time of booking. Entrees, mains & desserts are alternately served for groups of 40 people or more - up to 3 options per course. TIME: All tables are reserved for 2 hours only from the booking time. Bookings available from 11am. Late arrivals will not have additional time added to their booking. BEVERAGES: Beverages are not included in the '4 Course Package' price. We will charge on consumption from our wine list on the day. All major credit cards & cash are accepted. Cash Bar & Split Billing is not available. PAYMENT & CANCELLATION DETAILS: Cash Bar & Split Billing is not available. No bookings will be confirmed without full pre-payment. A 100% Cancellation Fee will apply after the 11th of December. GETTING THERE: VIA TAXI: ask to be dropped off at Wheat Road, Cockle Bay Wharf. VIA TRAIN: alight at Town Hall Station & walk down Market Street. VIA CAR: Darling Park Parking 201 Sussex St, Sydney. SURCHARGES: A surcharge of 10% is applicable on weekends and public holidays. SERVICE CHARGE: A Service Charge of 2.25% is applicable to all online purchases.