



SEAFOOD RESTAURANT

## cocktails

*Classic cocktails available, please ask your waiter*

Champagne Cosmo 18 Skyy Vodka & Cranberry Juice topped with sparkling brut	Monaco Rush 21 Skyy Vodka, Grand Marnier, Lemon Juice & 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	Café Lover 22 Skyy Vodka, Baileys, Butterscotch Liqueur, Coffee shot, Cream & Sugar	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, Bulldog 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
Hannah's Handbag 22 Skyy Vodka, Aperol, Malibu, Pineapple Juice, Strawberry Puree, Passionfruit & Coconut Monin	Mystic Ocean 22 Cointreau, Alize Bleu, Blue Curacao, Pineapple Juice, Lemon Juice, Lychee & Agave Syrup	Gin N' You 21 Bulldog 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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# breads

Garlic Bread	10.5	Trio of Dips <sup>I</sup>	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 <sup>M</sup>	34
Kathy's Taramasalata <sup>I</sup> Served with Sourdough Bread	16	Kalamata Olives, Tasmanian Smoked Salmon, Feta, Taramasalata, Salmon & Dill Dip served with Sonoma Bread	

# entrées

Nick's Signature Seafood Chowder <sup>M</sup>	large 29 small 22	Cold Seafood Plate <sup>A   GF   DF</sup>	48
Fresh Mussels <sup>A</sup> Served with Tomato, Chilli <sup>DF</sup> or White Wine & Cream Sauce	36	Freshly Shucked Oysters, King Prawn, Tasmanian Smoked Salmon, Marinated Octopus & Mussels	
Freshly Shucked Sydney Rock Oysters <sup>A</sup> Cocktail Sauce and Mignonette <sup>GF   DF</sup>	1/2 doz 42 dozen 78	Sizzling Garlic Prawns <sup>I   DF</sup> With Olive Oil, Garlic & Chilli	34
Freshly Shucked Sydney Rock Oysters <sup>A</sup> Mornay or Kilpatrick (Bacon & Worchester sauce) <sup>DF</sup>	1/2 doz 42 dozen 78	Pan Seared Scallops <sup>I   DF</sup> Served with Honey Soy Dressing	40
Golden Fried Soft Shell Crab <sup>I   DF</sup> Served with Citrus Dressing	36	Whole Grilled King Prawns <sup>A   GF</sup> Rocket, Feta, Tomato Salsa & Nam jim Sauce	36
Crispy Fried Crumbed Calamari Rings <sup>I</sup> With Homemade Tartare Sauce	26	Salt and Pepper Baby Calamari <sup>I</sup> Baby Calamari with Passionfruit Dressing	38
Fresh Whole King Prawns <sup>A   GF   DF</sup> Served with Cocktail Sauce	each 12.5	Local Baby Octopus <sup>A   GF   DF</sup> Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	42
Crab Ravioli <sup>I</sup> Wilted Baby Spinach with Salmon Roe & Pernod Cream	42	Whole Giant King Prawns <sup>A   GF</sup> Butterflied with Garlic Butter	38
Grilled Moreton Bay Bugs <sup>A</sup> Garlic Buttered with Orange & Fennel Salad	60	Tempura Vegetables <sup>V   DF</sup> Tempura Enoki Mushrooms, Asparagus & Broccolini with Wasabi Mayonnaise	28

# nick's signature platters to share



**Nick's Entrée Platter for Two <sup>M</sup>** 150  
Scallops served in shell, Chargrilled King Prawns with Kilpatrick (Bacon & Worchester sauce) & Mornay Oysters



**Nick's Fisherman's Platter for Two <sup>M</sup>** 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 <sup>M</sup>** 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 <sup>M</sup>** 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 <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 With Chicken or Smoked Salmon ~ 8 extra	24	Steamed Vegetables <sup>V   GF   DF</sup>	16
		Chips <sup>V   DF</sup>	14
		Steamed Rice <sup>V   GF   DF</sup>	Small 5   Large 8

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

# mains

Local Flathead Fillets – Fried <sup>A</sup>	52	Local John Dory Fillet – Grilled or Fried <sup>A</sup>	66
Local Snapper Fillets – Grilled or Fried <sup>A</sup>	58	South Australia Whiting Fillets – Fried <sup>A</sup>	58
Tasmanian Salmon Fillet – Grilled <sup>A</sup>	50	Whole Baby Snapper – Grilled <sup>A</sup>	58
Fresh Barramundi Fillet – Grilled <sup>A</sup>	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 <sup>M</sup>	56	Lobster & Snapper Pie <sup>M</sup>	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) <sup>A</sup>	Market Price	250gm Grilled Sirloin & King Prawns <sup>A   GF</sup>	72
Served either Fresh, Mornay or with Garlic Butter. With Chips & Salad		Horseradish Mash with Béarnaise Sauce	
Local Lobster <sup>A</sup>	120	400gm MB7-8 Wagyu Rib Eye <sup>GF</sup>	105
Served Mornay or with Garlic Butter & Garden Salad		Served with Mash Potato, Broccolini & Red Wine Jus/ Béarnaise	
Lobster Pasta <sup>   DF</sup>	54	400gm MB9+ Wagyu Rump <sup>GF</sup>	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 <sup>   DF</sup>	49	220gm Prime Eye Fillet <sup>GF</sup>	72
With choice of Chips or Salad		Served with Creamy Mash, Broccolini & Béarnaise	
Whole Giant King Prawns <sup>A   GF</sup>	52	350gm Rib Eye <sup>GF</sup>	74
Butterflied with Garlic Butter served with Greek Salad		Creamy Mash Potato, Broccolini & Port Jus	
Salt and Pepper Baby Calamari <sup>l</sup>	48	250gm Prime Sirloin & 1/2 Lobster Mornay <sup>A</sup>	128
With Passionfruit Dressing & choice of Chips or Salad		Served with Creamy Mash Potato & Béarnaise Sauce	
Vongole and Crab Meat Pasta <sup>l</sup>	48	Kangaroo Fillet <sup>GF</sup>	52
Parmesan, Tomato, Chilli & Pesto Sauce		Grilled Kangaroo Fillet Cooked Medium Rare, with Creamy Polenta, Spicy Tomato Chutney & Red Wine Jus	
Seafood Risotto <sup>M   GF</sup>	48	Chicken Breast <sup>GF</sup>	49
Scallops, Prawns, Calamari, Mussels & Cream Sauce		With Creamy Mash Potato, Baby Broccolini & Mustard Sauce	
Grilled XL Moreton Bay Bugs <sup>A</sup>	110	Prawn Pasta <sup>   DF</sup>	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 <sup>A   GF   DF</sup>	52	Wild Mushroom Risotto <sup>V   GF</sup>	46
Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction		With Assorted Mushrooms, Parmesan & Truffle Oil	
		Vegetable Linguine <sup>V</sup>	36
		In a Roast Tomato & Chilli Sauce with Assorted Seasonal Sauteed Vegetables	

# kids menu (For children 12 years & under)

YOUR CHOICE OF	18
Calamari Rings served with Chips & Salad <sup>l</sup>	Crumbed Chicken Nuggets served with Chips & Salad
Boneless Fried Fish served with Chips & Salad <sup>   DF</sup>	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>
<b>SPARKLING/ CHAMPAGNE</b>			
Cockle Bay Cuvee Brut NV	South East Australia	14.5	65
Chandon Brut NV	Yarra Valley, VIC	16.5	75
Moët & Chandon Imperial Brut NV	Epernay, France		120
Veuve Clicquot Brut NV	Reims, France		135
Dom Pérignon	Champagne, France		415
<b>PROSECCO/ MOSCATO</b>			
De Bortoli 'King Valley' Prosecco	King Valley, VIC	15.5	72
Canti Prosecco	Veneto, Italy		82
West Cape Howe Pink Moscato	Great Southern, WA	16	76
<b>WHITE WINE</b>			
Jim Barry 'The Atherley' Riesling	Clare Valley, SA	16.5	76
Pewsey Vale '1961 Block' Riesling	Eden Valley, SA		85
Le Pezze Pinot Grigio (D.O.C.)	Veneto, Italy	16.5	76
Opawa Pinot Gris	Marlborough, NZ	16.5	76
Nashdale Lane Pinot Gris	Orange, NSW	17	78
Brokenwood Pinot Gris	Beechworth, VIC	17.5	84
Wangolina Gruner Veltliner	Limestone Coast, SA		80
Jim Barry Assyrtiko	Clare Valley, SA		98
Markview Sauvignon Blanc	Riverina, NSW	14.5	65
821 South Sauvignon Blanc	Marlborough, NZ	15.5	71
Emmalene Sauvignon Blanc	Adelaide Hills, SA	16.5	76
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	20.5	98
Tyrrel's Vat 1 Semillon	Hunter Valley, NSW		160
Tyrrel's Single Vineyard HVD Semillon	Hunter Valley, NSW	18.5	90
Domaine Drouhin Vaudon Chablis	Burgundy, France		98
Markview Chardonnay	Riverina, NSW	14.5	65
De Bortoli Buttery Chardonnay	Riverina, NSW	16	72
Tyrrel's Estate Grown Chardonnay	Hunter Valley, NSW	18	86
Vasse Felix Premier Chardonnay	Margaret River, WA		98
Tyrrel's Winemaker's Selection Vat 47 Chardonnay	Hunter Valley, NSW		150
<b>ROSE</b>			
Mazi Mataro Cinsault Grenache Rosé	McLaren Vale, SA	16.5	76
Lou Parais Alpes-de-Haute-Provence Rosé	Provence, France	17.5	82
Mark Bulman Grenache	Barossa Valley, SA		88
Chateau d'Esclans 'Whispering Angels'	Provence, France		98
<b>RED WINE</b>			
Cavedon Pinot Noir	King Valley, VIC	16.5	78
Dalrymple Pinot Noir	Tasmania		87
Bogle Pinot Noir	California, USA		95
Mt Difficulty 'Bannockburn' Pinot Noir	Central Otago, NZ		110
Rusden Wildwood Cinsault "Chilled Red"	Barossa Valley, SA	17.5	82
Nicks Cabernet Merlot	South East Australia	14.5	65
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA	17.5	82
Ponting Close of Play Cabernet Sauvignon	Langhorne Creek, SA	17	79
Bowen Estate Cabernet Sauvignon	Coonawarra, SA		90
Yalumba 'The Cigar' Cabernet Sauvignon	Coonawarra, SA		94
Wynns Riddoch Cabernet Sauvignon Magnum 1998	Coonawarra, SA		385
Penfolds Cellar Reserve GSM	South Australia		118
Terrazas Reserva Malbec	Mendoza, Argentina		90
Main & Cherry Shiraz	McLaren Vale, SA	16.5	78
Hewitson Ned & Henry's Shiraz	Barossa Valley, SA	17.5	82
Tyrrel's Estate Grown Shiraz	Hunter Valley, NSW	18	85
Yalumba Samuel Collection Barossa Shiraz	Barossa Valley, SA		80
Penfolds Bin 28 Shiraz	South Australia		99
Jim Barry 'The McRae Wood' Shiraz - Cellar Release 2018	Clare Valley, SA		127
Tyrrel's Winemaker's Selection Vat 9 Shiraz	Hunter Valley, NSW		165
Penfolds St Henri Shiraz	South Australia		225
Richland Shiraz	Barossa Valley, SA	15.5	72.5
Ponting The Pinnacle Shiraz	McLaren Vale, SA	17	79
Henschke Hill of Grace Shiraz	Barossa Valley, SA		1400
Penfolds Bin 389 Cabernet Shiraz	South Australia		196
		<b>90ml</b>	<b>375ml</b>
<b>DESSERT WINE</b>			
De Bortoli 'Noble One'	Riverina, NSW	17	68

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