



Christmas Day Menu

FRIDAY 25 DECEMBER
1300 989 989
NICKSGROUP.COM.AU

4 COURSE MENU | \$190PP

ON ARRIVAL

ALASKAN KING CRAB & AVOCADO SALAD ^I

ENTREE

SIRACHA GRILLED BUTTERFLIED PRAWNS ^{A GF}
Mixed Leaves & Lemon Butter

CONFIT DUCK MARYLAND ^{GF DF}
Pickle, Radicchio & Cress Salad

CHILLED SEAFOOD PLATE ^M
Freshly Shucked Sydney Rock Oyster, Ocean King Prawn, Smoked Salmon
Pickled Octopus, Mussels With Tomato Salsa, Marie Rose Sauce

MORETON BAY BUG ^{A GF DF}
Served Chilled With Calypso Mango, Avocado, Chilli, Lime & Coconut

ROASTED BEETROOT TART ^{V VEO}
Beetroot Jam, Goats Cheese And Cress Salad

MAIN COURSE

400GM DRY AGED SIRLOIN MB 4+ ^{GF}
Potato Puree, Sauce Robert & Café De Paris Butter

200GM WAGYU EYE FILLET MB 6+ & KING PRAWNS ^{A GF}
Baby Rosemary Potatoes, Sauteed Spinach & Demi Glaze

WHOLE LOBSTER MORNAY ^A
Baby Greek Salad, Chips & Lemon

SQUID INK LOBSTER TORTELLINI ^I
Garlic, Fermented Chilli, Olive Oil, Cherry Tomato & Cream Sauce

300GM PORK CUTLET ^{GF DF}
Baby Potatoes, Brussel Sprout Salad, Apple Relish, Jus

EGGPLANT & POTATO MOUSSAKA ^V
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

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

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

LEMON MYRTLE & 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 VEO: VEGAN OPTIONAL

2 HOUR DRINKS PACKAGE | + \$85PP

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 SAUVIGNON BLANC (MARLBOROUGH, NZ)
DE BORTOLI BUTTERY CHARDONNAY (RIVERINA, NSW)
JIM BARRY 'THE ATHERLEY' RIESLING (CLARE VALLEY, SA)
OPAWA PINOT GRIS (MARLBOROUGH, 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
HAHN SUPER DRY

BOTTLE BEER & CIDER

CORONA
HAHN PREMIUM LIGHT
HAHN SUPERDRY 3.5%
JAMES SQUIRE 150 LASHES PALE ALE
HEINEKEN SILVER LOW CARB
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
MINIATURE 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^I

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.