

4 COURSE MENU | \$270PP

ON ARRIVAL

FRESHLY SHUCKED SYDNEY ROCK OYSTERS
WITH SALMON CAVIAR ^A GF DF

& SALMON SASHIMI WITH WASABI & SOY ^A GFO DF

ENTREE

SIZZLING GARLIC PRAWNS ¹ GFO DF
With Chilli, Parsley & Sourdough

KING PRAWN & ALASKAN KING CRAB SALAD ^M GF DF
With Mango, Spicy Avocado & Lime Oil

PARMESAN & HERB CRUSTED LAMB CUTLETS
Served With Apple & Walnut Salad

LIGHTLY SEARED TASMANIAN SALMON ^A GFO DF
Diced Ginger, Apple Crisp & Soy Dressing

HEIRLOOM TOMATO & BURRATA SALAD ^{GF} V VEO
Baby Capers, Fresh Basil, Aged Balsamic Dressing

MAIN COURSE

BLUE FIN TUNA STEAK ^A GF DF
Baby Heirloom Tomato, Caper & Eschalot Salad

400GM WAGYU RIBEYE MB 8+ ^{GF}
Black Truffle, Mashed Potato, Baby Broccolini & Diane Sauce

SEARED BAY SCALLOPS ^M GF
Sautéed Baby Spinach & Pickled Ginger, Salmon Roe & Hollandaise Sauce

WHOLE LOCAL LOBSTER MORNAY ^A
Baby Greek Salad & Sweet Potato Crisps

SWEET POTATO & PROVOLONE CHEESE RAVIOLI ^V
Brown Sage Butter Sauce, Pine Nuts & Raisins

OPTIONAL MAIN UPGRADE

NICKS SEAFOOD PLATTER ^M

¹ Between 2 (Additional \$45pp)

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 Calamari, Potato Salad & Chips

or

MONSTER LOBSTERS ^A

(Market Price)

Prepared Fresh, Mornay or Garlic Butter

*** Monster Lobsters Sauces Can Be Prepared Half/Half***

DESSERT

STRAWBERRY BRULEE
Creamy Custard, Strawberry Compote & Caramelized Sugar
Almond Chocolate Biscotti

CHOCOLATE ODYSSEY
Chocolate & Almond Sponge, Chocolate Mousse, Praline Cream,
Chocolate Paint & Diced Almond

BAILEYS NOISETTE MOUSSE
Chocolate Sponge, Hazelnut Feuillettine Layered
with Baileys Chocolate Mousse

PISTACHIO ECLIPSE

Pistachio Crunch with White Chocolate, Pistachio Mousse

3 HOUR DRINKS PACKAGE | + \$95PP

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 CINSULT 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 | \$95PP

ENTREE

CRUMBED FISH COCKTAIL WITH TARTARE SAUCE¹
LAMB SOUVLAKI WITH TZATZIKI DIPPING SAUCE
FRIED CHICKEN NUGGETS WITH TOMATO SAUCE

MAINS

KIDS FISHERMAN'S BASKET WITH CHIPS & TARTARE SAUCE¹
CRISPY GOLDEN CHICKEN SCHNITZEL WITH CHIPS & SALAD
BEEF LASAGNE WITH GARDEN SALAD
BABY LAMB CUTLETS WITH MASH POTATO

DESSERT

ICE CREAM SUNDAE SPECTACULAR
Vanilla Ice Cream With Chocolate Sauce, Sprinkled
With Flake, Maltesers & Mars Bar
OR

WARM CHOCOLATE BROWNIE
With Fresh Cream & Strawberry

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

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. 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 17th 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.