



Melbourne Cup Luncheon

Tuesday 3 November

\$195pp 4 Course Menu
+ \$75pp 3hr House Beverage Package
+ \$95pp 3hr Premium Beverage Package

ON ARRIVAL

Miniature Tuna Tartare ^A GFO DF

with Soy & Lime Dressing

ENTREES

Seared Bay Scallops ^I GF

Sweet Corn Puree, Crispy Pancetta & Rocket Salad

Oven Roasted Chicken Roulade ^{GF} DF

Stuffed With Mushroom & Rosemary, Wrapped in Prosciutto, Fresh Fig & Red Wine Jus

Sizzling Garlic Prawns ^I DF GFO

With Chilli, Parsley & Fresh Sourdough

King Prawn & Alaskan Crab Salad ^M GF DF

With Mango, Spicy Avocado & Lime Oil

Mini Vegetarian Trio Tacos ^V VEO

Chat Potato & Dill Salad, Roast Eggplant and Feta, Red Kidney Bean Ragu with Avocado Mousse

MAINS

Roasted Barramundi Fillet ^A GF

Creamy Mash Potato, Olive Tapenade & Caramelised Onion

300gm Wagyu Sirloin MB 8+ ^{GF}

Potato Gratin, Buttered Green Beans & Creamy Mushroom Sauce

Whole Lobster Mornay ^A

Baby Greek Salad & Sweet Potato Crisps

Fried Snapper Fillet ^I

Served With Pea Puree, Chips & Greek Salad

Heirloom Tomato & Fresh Burrata ^{GF} V

Balsamic Glaze & Extra Virgin Olive Oil

DESSERT

Traditional Tiramisu

Espresso Lady Finger, Mascarpone Mousse, Cocoa Powder

Pistachio Amoré

Vanilla Sponge, Pistachio Ganache and Mascarpone Whipped Cream

Blueberry Cheesecake

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

Strawberry & Vanilla Cream Tart

Fresh Strawberry, Sweetened Tart Topped with Strawberry & Vanilla Cream

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 1st of November. **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. **SURCHARGE:** 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.

1300 989 989 | nicksgroup.com.au | restaurant@nicksgroup.com.au

Melbourne Cup Beverage Package

\$75PP HOUSE BEVERAGE PACKAGE (3HR)

COCKTAIL
Aperol Spritz

SPARKLING
Cockle Bay Cuvee Brut

WHITE
McWilliam's Markview Sauvignon Blanc
McWilliam's Markview Chardonnay

RED
Nick's Private Label Cabernet Merlot

BEER
Hahn SuperDry
Hahn Premium Light (bottle)

+ Soft Drinks, Fruit Juice, Still &
Sparkling Mineral Water

Nick's

SEAFOOD RESTAURANT

\$95PP PREMIUM BEVERAGE PACKAGE (3HR)

COCKTAIL
Aperol Spritz

SPARKLING
Chandon NV Brut (Yarra Valley, VIC)
West Cape Howe Pink Moscato (Great Southern, WA)

WHITE
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
Mazi Mataro Cinsault Grenache Rose
(McLaren Vale, SA)

RED
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)

BEER
Hahn SuperDry
Kirin Ichiban
Stone & Wood Pacific Ale
Hahn Premium Light (bottle)
Corona (bottles)
Little Creatures Pilsneak Cider (bottle)

+ Soft Drinks, Fruit Juice, Still &
Sparkling Mineral Water

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