



cocktails

Classic cocktails available, please ask your waiter

Champagne Cosmo Skyy Vodka & Cranberry Juice topped with sparkling brut	18	Monaco Rush Skyy Vodka, Grand Marnier, Lemon Juice & Sugar	21	Madame Passion Aperol, Skyy Vodka, Pineapple Juice, Lime Juice & Passionfruit Puree	21
Aperol Spritz Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel	21	Tajin Margarita Jose Cuervo Gold Tequila, Pineapple Juice, Lime Juice, Jalapeno, Coco Monin & Orgeat Syrup	22	Berries & Dreams Angostura Reserva Rum, Chambord, Monin Elderflower, Lime Juice, Berries & Lemonade	22
Lychee Martini Skyy Vodka, Lychee Liqueur, lychee puree & lychee	22	Café Lover Skyy Vodka, Baileys, Butterscotch Liqueur, Coffee shot, Cream & Sugar	22	Tropical Thrill Midori, Malibu, Alize Bleu, Lemon Juice, Passion fruit syrup & Pineapple Juice	21
The Lemon Tart Stolichnaya Vanilla Vodka, Limoncello, Lemon Juice, Cream, Simple syrup, Crumbed biscuit & berries	22	Au'maretto Sour Disaronno, Angostura Reserva Rum, Cointreau, Lemon Juice, Pineapple Juice, Mango Puree, Egg White	21	Berry Royale Pimm's No.1, Chambord, Prosecco, Lime Juice, Berries Syrup	22
Green Smurf Skyy Vodka, Midori, Cointreau, Pineapple & Lemon Juices	22	Gin N' You Bulldog Gin, Lychee Liqueur, Sugar Syrup, Soda water, Cucumber, Lychee Puree & Mint	21	Island Fizz Malibu, Bulldog Gin, Pineapple Juice, Lime Juice, Elderflower Monin & Soda water	21
Hannah's Handbag Skyy Vodka, Aperol, Malibu, Pineapple Juice, Berries Syrup, Passionfruit & Coconut Monin	22	Mystic Ocean Cointreau, Alize Bleu, Blue Curacao, Pineapple Juice, Lemon Juice, Lychee & Agave Syrup	22	La Rumba Tropical Rumba, Mango Puree, Pineapple Juice & Lemonade	19
				Sangria Spritz Red Sparkling Spritz, Lemon Squash, oranges & pineapples.	19

beer

TAP BEER			BOTTLED BEER, CIDER & SELTZER		
Hahn SuperDry 4.6%	355ml	12.5	Hahn Premium Light 2.6%		10
	500ml	16.5	Hahn SuperDry 3.5%		12
Kirin Ichiban 5.0%	355ml	13	Crown Lager 4.9%		13.5
	500ml	17.5	James Squire 150 Lashes Pale Ale 4.2%		13
Stone & Wood Pacific Ale 4.4%	355ml	13	Corona Extra 4.5%		13
	500ml	17.5	Little Creatures Pipsqueak Cider		12
NON-ALCOHOLIC BEER			Peroni Nastro Azzuro 5.1%		14
Heineken 0.0%		10	Heineken Silver Low Carb Lager 4%		12

soft drinks, juices, water & mocktails

SOFT DRINKS		6	MOCKTAILS		
Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Schweppes Ginger Ale			Tropical Oasis Orange & Pineapple Juices with Passionfruit Pulp, Mint & Raspberry Cordial		16
Bundaberg Ginger Beer		6	Apple Mint Spritz Mint, Sugar, Apple Juice, Crushed Lime & Soda		16
JUICES		6.5	Caribbean Breezy Bae Mango Puree, Strawberry Puree, Pineapple Juice & Monin Coconut with a dash of grenadine		16
Cloudy Apple, Orange, Pineapple, Cranberry, Tomato					
WATER 1LT		12.5			
S. Pellegrino Natural Sparkling Mineral Water / Acqua Panna Natural Still Mineral Water					

PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS | GF = GLUTEN FREE | DF = DAIRY FREE | V = VEGETARIAN
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breads

Garlic Bread	10.5	Trio of Dips ^I	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 ^I	34
Kathy's Taramasalata ^I Served with Sourdough Bread	16	Kalamata Olives, Smoked Salmon, Feta, Taramasalata, Salmon & Dill Dip served with Sonoma Bread	

entrées

Nick's Signature Seafood Chowder ^I	large 29 small 22	Cold Seafood Plate ^{M GF DF}	48
Fresh Mussels ^A Served with Tomato, Chilli ^{DF} or White Wine & Cream Sauce	38	Freshly Shucked Oysters, King Prawn, Smoked Salmon, Marinated Octopus & Mussels	
Freshly Shucked Sydney Rock Oysters ^A Cocktail Sauce and Mignonette ^{GF DF}	1/2 doz 44 dozen 84	Sizzling Garlic Prawns ^{I DF} With Olive Oil, Garlic & Chilli	34
Freshly Shucked Sydney Rock Oysters ^A Mornay or Kilpatrick (Bacon & Worchester sauce) ^{DF}	1/2 doz 44 dozen 84	Pan Seared Scallops ^{I DF} Served with Honey Soy Dressing	42
Golden Fried Soft Shell Crab ^{I DF} Served with Citrus Dressing	38	Whole Grilled King Prawns ^{A GF} Rocket, Feta, Tomato Salsa & Nam jim Sauce	38
Crispy Fried Crumbed Calamari Rings ^I With Homemade Tartare Sauce	26	Salt and Pepper Baby Calamari ^I Baby Calamari with Passionfruit Dressing	40
Fresh Whole King Prawns ^{A GF DF} Served with Cocktail Sauce	each 12.5	Local Baby Octopus ^{A GF DF} Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	42
Crab Ravioli ^I Wilted Baby Spinach with Salmon Roe & Pernod Cream	42	Whole Giant King Prawns ^{A GF} Butterflied with Garlic Butter	40
Grilled Moreton Bay Bug ^{A GF} Garlic Buttered with Orange & Fennel Salad	66	Tempura Vegetables ^{V DF} Tempura Enoki Mushrooms, Asparagus & Broccolini with Wasabi Mayonnaise	30

nick's signature platters to share



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



Nick's Fisherman's Platter for Two ^I 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 ^M 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 ^M 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 ^{V GF}	22	Potato Salad ^{V GF DF}	14
Garden Salad ^{V GF DF}	19	Steamed Broccolini With Roasted Almonds ^{V GF DF}	19
Caesar Salad	24	Steamed Vegetables ^{V GF DF}	18
With Chicken or Smoked Salmon ^I ~ 8 extra		Chips ^{V DF}	14
		Steamed Rice ^{V GF DF}	Small 5 Large 8

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

mains

Local Flathead Fillets – Fried ^A	56	John Dory Fillet – Grilled or Fried ^I	68
Snapper Fillets – Grilled or Fried ^I	58	South Australia Whiting Fillets – Fried ^A	62
Salmon Fillet – Grilled ^A	54	Whole Baby Snapper – Grilled ^I	58
Fresh Barramundi Fillet – Grilled ^A	54		

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 ^I	58	Lobster & Snapper Pie ^I	56
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) ^A	Market Price	250gm Grilled Sirloin & King Prawns ^{A GF}	74
Served either Fresh, Mornay or with Garlic Butter. With Chips & Salad		Horseradish Mash with Béarnaise Sauce	
Local Lobster ^A	130	400gm MB7-8 Wagyu Rib Eye ^{GF}	105
Served Mornay or with Garlic Butter & Garden Salad		Served with Mash Potato, Broccolini & Red Wine Jus/ Béarnaise	
Lobster Pasta ^{I DF}	56	400gm MB9+ Wagyu Rump ^{GF}	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 ^{I DF}	49	220gm Prime Eye Fillet ^{GF}	72
With choice of Chips or Salad		Served with Creamy Mash, Broccolini & Béarnaise	
Whole Giant King Prawns ^{A GF}	54	350gm Rib Eye ^{GF}	76
Butterflied with Garlic Butter served with Greek Salad		Creamy Mash Potato, Broccolini & Port Jus	
Salt and Pepper Baby Calamari ^I	48	250gm Prime Sirloin & 1/2 Lobster Mornay ^A	128
With Passionfruit Dressing & choice of Chips or Salad		Served with Creamy Mash Potato & Béarnaise Sauce	
Vongole and Crab Meat Pasta ^I	52	Kangaroo Fillet ^{GF}	54
Parmesan, Tomato, Chilli & Pesto Sauce		Grilled Kangaroo Fillet Cooked Medium Rare, with Creamy Polenta, Spicy Tomato Chutney & Red Wine Jus	
Seafood Risotto ^{M GF}	50	Chicken Breast ^{GF}	49
Scallops, Prawns, Calamari, Mussels & Cream Sauce		With Creamy Mash Potato, Baby Broccolini & Mustard Sauce	
Grilled XL Moreton Bay Bugs ^A	130	Prawn Pasta ^{I DF}	52
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 ^{A GF DF}	52	Wild Mushroom Risotto ^{V GF}	46
Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction		With Assorted Mushrooms, Parmesan & Truffle Oil	
		Vegetable Linguine ^V	38
		In a Roast Tomato & Chilli Sauce with Assorted Seasonal Sautéed Vegetables	

kids menu

(For children 12 years & under)

YOUR CHOICE OF	20
Calamari Rings served with Chips & Salad ^I	Crumbed Chicken Nuggets served with Chips & Salad
Boneless Fried Fish served with Chips & Salad ^{I DF}	Cheese Tortellini with Napolitana 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

SPARKLING/ CHAMPAGNE		Glass	Bottle
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
PROSECCO/ MOSCATO			
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
WHITE WINE			
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
Tyrrell's Vat 1 Semillon	Hunter Valley, NSW		160
Tyrrell'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
Tyrrell's Estate Grown Chardonnay	Hunter Valley, NSW	18	86
Vasse Felix Premier Chardonnay	Margaret River, WA		98
Tyrrell's Winemaker's Selection Vat 47 Chardonnay	Hunter Valley, NSW		150
ROSE			
Mazi Mataro Cinsault Grenache Rosé	McLaren Vale, SA	16.5	76
Lou Paraïs 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
RED WINE			
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
Brothers At War GSM	Barossa Valley, SA		84
Terrazas Reserva Malbec	Mendoza, Argentina		90
Main & Cherry Shiraz	McLaren Vale, SA	16.5	78
Tyrrell's Estate Grown Shiraz	Hunter Valley, NSW	18	85
Yalumba Samuel Collection Barossa Shiraz	Barossa Valley, SA	17.5	82
Penfolds Bin 28 Shiraz	South Australia		99
Jim Barry 'The McRae Wood' Shiraz - Cellar Release 2018	Clare Valley, SA		127
Tyrrell'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
DESSERT WINE		90ml	375ml
De Bortoli 'Noble One'	Riverina, NSW	17	68

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