



SEAFOOD RESTAURANT

cocktails

Champagne Cosmo Skyy Vodka, Chambord & Cranberry Juice topped with sparkling brut	18	Tajin Margarita Jose Cuervo Gold Tequila, Pineapple Juice, Lime Juice, Jalapeno Syrup, Coco Monin & Orgeat Syrup	21	Mystic Ocean Cointreau, Alize Bleu, Blue Curacao, Pineapple Juice, Lemon Juice, Lychee, Egg White & Agave Syrup	21
Aperol Spritz Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel	21	Vanilla Express Stolichnaya Vanial Vodka, Baileys, Kahlua, Frangelico, Coffee Shot & Sugar	21	Berries & Dreams Angostura Reserva Rum, Chambord, Monin Elderflower Syrup and Lime Juice with Blueberries & Raspberries then topped with Schweppes Lemonade	21
Lychee Martini Skyy Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee	21	Green Fairy Malibu, Steinbok Blue Curacao, Orange Juice, Pineapple & Lime Juice	21	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	21	Green Smurf Skyy Vodka, Midori, Cointreau, Pineapple & Lemon Juices	21	Sidecoach Hennessy Cognac, Triple Sec, Agave Syrup & Lemon Juice	21
Not A Tequila Sunrise Jose Cuervo Gold Tequila, Cointreau, Orange, Pineapple Juice, Cranberry Juice, Lime & Sugar	21	Negroni Bulldog London Dry Gin, Campari & Cinzano Rosso	21	Island Fizz Malibu, Gordon Gin, Pineapple Juice, Lime Juice, Elderflower Monin & Soda water	21
		Madame Passion Aperol, Skyy Vodka, Pineapple Juice, Lime Juice & Passionfruit Puree	21		

beer

TAP BEER		BOTTLED BEER, CIDER & SELTZER	
Hahn SuperDry 4.6%	355ml 10.5 500ml 14	Hahn Premium Light 2.6%	9
Kirin Ichiban 5.0%	355ml 11 500ml 15	XXXX Gold 3.5%	10
Heineken Lager 5.0%	355ml 11 500ml 15	Crown Lager 4.9%	12.5
		James Squire 150 Lashes Pale Ale 4.2%	12
		Corona Extra 4.5%	11.5
		Stone & Wood Pacific Ale 4.4%	12
		Little Creatures Pipsqueak Cider	12
NON-ALCOHOLIC BEER		White Claw Lime Seltzer	11
Heineken 0.0%	7.5	Peroni Nastro Azzuro 5.1%	12
		White Rabbit White Ale	12

soft drinks, juices, water & mocktails

SOFT DRINKS Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash, Schweppes Ginger Ale	6	MOCKTAILS Tropical Oasis Orange & Pineapple Juices with Passionfruit Pulp, Mint & Raspberry Cordial	10	WATER 1LT S. Pellegrino Natural Sparkling Mineral Water / Acqua Panna Natural Still Mineral Water	11.5
Schweppes Signature Ginger Beer	6	Caribbean Breezy Bae Mango Puree, Strawberry Puree, Pineapple Juice & Monin Coconut with a dash of grenadine	10		
JUICES Cloudy Apple, Orange, Pineapple, Cranberry, Tomato	6				



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

Garlic Bread	9.5	Kathy's Taramasalata	14
Herb Bread	9.5	Served with Sourdough Bread	
Sliced Sourdough	6.5	Trio of Dips	19
		Selection of Taramasalata, Roast Red Capsicum Dip, Smoked Salmon Dill Dip served with Organic Sourdough	

entrées

Nick's Signature Seafood Chowder	27	Sizzling Garlic Prawns ^{DF}	32
Fresh Mussels	30	With Olive Oil, Garlic & Chilli	
Served with Tomato, Chilli ^{DF} or White Wine & Cream Sauce		Pan Seared Scallops ^{GF DF}	35
Freshly Shucked Sydney Rock Oysters	1/2 doz 40	Served with Honey Soy Dressing	
Cocktail Sauce and Mignonette ^{GF DF}	dozen 72	Whole Grilled King Prawns ^{GF}	36
Freshly Shucked Sydney Rock Oysters	1/2 doz 40	Rocket, Feta, Tomato Salsa & Nam jim Sauce	
Mornay or Kilpatrick (Bacon & Worchester sauce) ^{DF}	dozen 72	Salt and Pepper Baby Calamari	32
Golden Fried Soft Shell Crab ^{DF}	28	Baby Calamari with Passionfruit Dressing	
Served with Citrus Dressing		Mezze Plate to Share	29
Crispy Fried Crumbed Calamari Rings	24	Kalamata Olives, Tasmanian Smoked Salmon, Feta, Taramasalata, Salmon & Dill Dip served with Sonoma Bread	
With Homemade Tartare Sauce		Local Baby Octopus ^{GF DF}	36
Fresh Whole King Prawns ^{GF DF}	each 10.8	Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	
Served with Cocktail Sauce		Whole Giant King Prawns ^{GF}	38
Crab Ravioli	36	Butterfied with Garlic Butter	
Wilted Baby Spinach and Pernod Cream		Grilled Moreton Bay Bugs ^{GF}	49
Cold Seafood Plate ^{GF DF}	42	Garlic Buttered with Orange & Fennel Salad	
Freshly Shucked Oysters, King Prawn, Tasmanian Smoked Salmon, Marinated Octopus & Mussels		Tempura Vegetables ^{V DF}	25
		Tempura Enoki Mushrooms, Asparagus & Broccolini with Wasabi Mayonnaise	

nick's signature platters



Nick's Entrée Platter for Two 135
Scallops served in shell, Chargrilled King Prawns with Kilpatrick (Bacon & Worchester sauce) & Mornay Oysters



Nick's Fisherman's Platter for Two 110
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 195
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 245
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}	15	Potato Salad ^{V GF DF}	10
Garden Salad ^{V GF DF}	13	Steamed Broccolini With Roasted Almonds ^{V GF DF}	16
Caesar Salad	17	Steamed Vegetables ^{V GF DF}	15
With Chicken or Smoked Salmon ~ 6 extra		Chips ^{V DF}	12
		Steamed Rice ^{V GF DF}	Small 5 Large 8

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mains

Local Flathead Fillets – Fried	48	Local John Dory Fillet – Grilled or Fried	58
Local Snapper Fillets – Grilled or Fried	50	King George Whiting Fillets – Fried	54
Tasmanian Salmon Fillet – Grilled	50	Whole Baby Snapper – Grilled	56
Fresh Barramundi Fillet – Grilled	48		

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	49	Chargrilled Octopus ^{GF DF}	48
Fried Catch of the Day, Soft Shell Crab, Golden Fried King Prawns, Panko Crumbed Calamari Rings with Chips & Homemade Tartare Sauce		Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	
Fresh Lobster (All sizes by weight)	Market Price	Grilled Sirloin & King Prawns ^{GF}	68
Served either Fresh, Mornay or with Garlic Butter. With Chips & Salad		Horseradish Mash with Béarnaise Sauce	
Local Lobster	105	Rib Eye ^{GF}	65
Served Mornay or with Garlic Butter		Creamy Mash Potato & Port Jus	
Lobster Pasta ^{DF}	50	800gm MB9+ Wagyu Rib Eye ^{GF}	180
Spaghetti with Garlic, Chilli, Olive Oil, Cherry Tomatoes & Sugo Tomato Sauce		Served with Mash Potato, Salad & Red Wine Jus/ Béarnaise	
Golden Fried King Prawns ^{DF}	48	400gm MB9+ Wagyu Rump ^{GF}	68
With choice of Chips or Salad		Served with Creamy Mash, Asparagus & Red Wine Jus/ Béarnaise	
Whole Giant King Prawns ^{GF}	49	Prime Sirloin & 1/2 Lobster Mornay	105
Butterflied with Garlic Butter served with Greek Salad		Served with Creamy Mash Potatoes	
Salt and Pepper Baby Calamari	42	Prime Fillet ^{GF}	56
With Passionfruit Dressing & choice of Chips or Salad		Creamy Mash Potato, Broccolini & Béarnaise Sauce	
Vongole and Crab Meat Pasta	44	Kangaroo Fillet ^{GF}	46
Parmesan, Tomato, Chilli & Pesto Sauce		Grilled Kangaroo Fillet Cooked Medium Rare, with Creamy Polenta, Spicy Tomato Chutney & Red Wine Jus	
Seafood Risotto ^{GF}	46	Chicken Breast ^{GF}	44
Scallops, Prawns, Calamari, Mussels & Cream Sauce		With Creamy Mash Potato, Baby Broccolini & Mustard Sauce	
Grilled Moreton Bay Bugs ^{GF}	78	Prawn Pasta ^{DF}	48
Garlic Buttered with Orange & Fennel Salad. With choice of Chips or Salad		Spaghetti with Fresh Tomatoes, Garlic, White Wine, Olive Oil, Parsley & Mushrooms	
Lobster & Snapper Pie	52	Wild Mushroom Risotto ^{V GF}	44
Served with Creamy Mash Potato		With Assorted Mushrooms, Parmesan & Truffle Oil	
		Vegetable Linguine ^V	32
		In a Roast Tomato & Chilli Sauce with Assorted Seasonal Sauteed Vegetables & Parmesan	

kids menu (For children 12 years & under)

YOUR CHOICE OF	16		
Calamari Rings served with Chips & Salad		Crumbed Chicken Tenderloins served with Chips & Salad	
Boneless Fried Fish served with Chips & Salad ^{DF}		Cheese Ravioli Napolitana	
Served with a choice of Soft Drink and Chef's Selection of Ice Cream with Chocolate or Raspberry Sauce			

dessert

Chocolate Fondant	18	Ice Cream Sundae	18
Served with Berry Compote & Vanilla Ice Cream		Heavenly Crunch	18
Sticky Date Pudding	18	Chocolate Coated Crunch Tiramisu with Salted Caramel & Hazelnut Crunch Filling served with a Macaron & Snickers Ice Cream	
Served with Butterscotch & Vanilla Ice Cream		Dessert Extravaganza (to share)	45
White Chocolate & Raspberry Brulee	18	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	
Served with Chocolate & Almond Biscotti		Australian Cheese Plate	25
Chef's Selection of Sorbets	18	Assorted Cheeses, Quince Paste, Crackers & Dried Fruits	
Bread & Butter Pudding	18		
With Cherries & Cinnamon, served with Crisps Crumble, Vanilla Anglaise & Vanilla Ice Cream			

wine list

		<i>Glass</i>	<i>Bottle</i>
SPARKLING/ CHAMPAGNE			
Cockle Bay Cuvee Brut NV	South East Australia	12	55
Chandon Brut NV	Yarra Valley, VIC	15	72
Moet & Chandon Imperial Brut NV	Eprenay, France		115
Veuve Clicquot Brut NV	Reims, France		130
Dom Pérignon	Champagne, France		410
PROSECCO/ MOSCATO			
De Bortoli 'King Valley' Prosecco	King Valley, VIC	14	67.5
West Cape Howe Pink Moscato	Great Southern, WA	14.5	69.5
WHITE WINE			
Jim Barry 'The Atherley' Riesling	Clare Valley, SA	15	72
Pewsey Vale '1961 Block' Riesling	Eden Valley, SA		82
Le Pezze Pinot Grigio (D.O.C.)	Veneto, Italy	15	72
Opawa Pinot Gris	Marlborough, NZ	14.5	69.5
Nashdale Lane Pinot Gris	Orange, NSW	15.5	74
Brokenwood Pinot Gris	Beechworth, VIC	16	77.5
821 South Sauvignon Blanc	Marlborough, NZ	14	67.5
Emmalene Sauvignon Blanc	Adelaide Hills, SA	15	72
Greywacke Sauvignon Blanc	Marlborough, NZ	17	82.5
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	19.5	95
Nicks Semillon Sauvignon Blanc	South East Australia	12	55
Vasse Felix 'Filius' Sauvignon Blanc Semillon	Margaret River, WA	15	72
Tumblong Hills Chenin Blanc	Gundagai, NSW	14.5	69.5
Nicks Chardonnay	South East Australia	12	55
McHenry Hohnen 'Rocky Road' Chardonnay	Margaret River, WA	15.5	74
Ox Hardy Chardonnay	Adelaide Hills, SA	15.5	74
Nashdale Lane Chardonnay	Orange, NSW	16	77.5
Heggies Estate Chardonnay	Eden Valley, SA		83
Hartford Court 'Russian River Valley' Chardonnay	California, USA		125
ROSE			
Mazi Mataro Cinsault Grenache Rosé	McLaren Vale, SA	15	72
Lou Parais Alpes-de-Haute-Provence Rosé	Provence, France	16	77.5
Famille Perrin Réserve Côtes-du-Rhône Rosé	Rhone Valley, France		82
Chateau d'Esclans 'Whispering Angels'	Provence, France		94
RED WINE			
Cavedon Pinot Noir	King Valley, VIC	15.5	74
Dalrymple Pinot Noir	Tasmania		84
Mt Difficulty 'Bannockburn' Pinot Noir	Central Otago, NZ		98
Nicks Cabernet Merlot	South East Australia	12	55
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA	16.5	79
Bowen Estate Cabernet Sauvignon	Coonawarra, SA		86
Yalumba 'The Cigar' Cabernet Sauvignon	Coonawarra, SA		90
Penfolds Cellar Reserve Cabernet Sauvignon	South Australia		110
Wynns Riddoch Cabernet Sauvignon Magnum 1998	Coonawarra, SA		380
Nashdale Lane 'Social' Shiraz	Orange, NSW	14.5	69.5
Main & Cherry Shiraz	McLaren Vale, SA	15.5	74
Hewitson Ned & Henry's Shiraz	Barossa Valley, SA	16.5	79
Heathcote Mail Coach Shiraz	Heathcote, VIC		87
Penfolds Bin 28 Shiraz	South Australia		96
Jim Barry 'The McRae Wood' Shiraz - Cellar Release 2016	Clare Valley, SA		124
Penfolds St Henri Shiraz	South Australia		215
Henschke Hill of Grace Shiraz	Barossa Valley, SA		1400
Oates Ends Tempranillo	Margaret River, WA		76
Antinori Pèppoli Chianti Classico DOCG	Tuscany, Italy		94
Bleasdale 'Frank Potts' Cabernet Malbec	Langhorne Creek, SA		74
Rusden 'Driftsand' GSM	Barossa Valley, SA	15	72
Terrazas Reserva Malbec	Mendoza, Argentina		87
Primo Estate IL Briccone Shiraz Sangiovese	McLaren Vale, SA	15.5	74
Penfolds Bin 389 Cabernet Shiraz	South Australia		190
		90ml	375ml
DESSERT WINE			
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	16	65

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