

## SET MENU 1

**AUD\$35**  
(1 course)

**AUD\$45** w/ dessert \*  
(2 courses)

Per Person. Inclusive of the 10% GST.

### ON ARRIVAL

GARLIC BREAD

### MAIN COURSE (Alternately Served For Groups of 40 People or More)

GRILLED CHICKEN BREAST

Wrapped with Prosciutto on Creamy Mash, Green Beans, Tomato and Garlic Oil

or WILD MUSHROOM RISOTTO

Rocket, White Wine, Garlic and Truffle Oil

Main Course served with Garden Salad

### DESSERT

DESSERT OF THE DAY

## SET MENU 2

**AUD\$45**  
(2 courses)

**AUD\$55** w/ dessert \*  
(3 courses)

Per Person. Inclusive of the 10% GST.

### ON ARRIVAL

BRUSCHETTA

Tomato, Onion, Basil, Balsamic Vinegar, Olive Oil

### ENTRÉE

SALT & PEPPER CALAMARI

With Lemon and Aioli

or GRILLED HALOUMI

Sicilian Olives, Basil, Tomatoes, Cucumber and Onion

### MAIN COURSE (Alternately Served For Groups of 40 People or More)

TASMANIAN SALMON FILLET

Creamy Mash, Grilled Asparagus and Lemon Buerre Blanc

or PRIME BEEF SIRLOIN CARVERY

With Roasted Mediterranean Vegetables, Roasted Potatoes and Red Wine Jus

or ADRIA'S CARBONARA

With Bacon, Garlic, Cream and Parmigiano Reggiano

Main Course served with Garden Salad

### DESSERT

DESSERT OF THE DAY

Bookings are subject to confirmation. Menu items are seasonal and may change based on availability. Group bookings will be seated in the main indoor dining room. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged. SPRING-SUMMER 2009/2010  
\*\*Please note that a 10% Surcharge applies on Weekends and Public Holidays.

**ADRIA RYBAR AND GRILL**

The Promenade, Cockle Bay Wharf

T: (02) 9283 3393 F: (02) 9283 3391

E: restaurant@adriarybarandgrill.com.au

## SET MENU 3

**AUD\$50**  
(2 courses)

**AUD\$60** w/ dessert \*  
(3 courses)

Per Person. Inclusive of the 10% GST.

### ON ARRIVAL

BRUSCHETTA

Tomato, Onion, Basil, Balsamic Vinegar and Olive Oil

### ENTRÉE (Alternately Served For Groups of 40 People or More)

SALT & PEPPER CALAMARI

With Lemon and Aioli

or CEVAPCICCI TASTING PLATE

Seasoned Lamb Sausages, Wild Rocket, Semi Dried Tomatoes,  
Yogurt and Cucumber Sauce

### MAIN COURSE (Alternately Served For Groups of 40 People or More)

GRAINFED & AGED SCOTCH FILLET

With Roasted Potato, Eshallot and Pepper Sauce

or SNAPPER FILLET

Creamy Mash and Gremolata

or JUNE "PASTURE FED" LAMB RUMP CARVERY

With Roasted Mediterranean Vegetables, Roasted Potatoes and Red Wine Jus

Main Course Served with Garden Salad

### DESSERT

DESSERT OF THE DAY

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## SET MENU 4

**AUD\$55**  
(2 courses)

**AUD\$65** w/ dessert \*  
(3 courses)

Per Person. Inclusive of the 10% GST.

### ON ARRIVAL

MEZZE PLATE TO SHARE  
Three Dips, Olives and Toasted Turkish Bread

### ENTRÉE (Alternately Served For Groups of 40 People or More)

CHARGRILLED CALAMARI  
Lime and Pepper Mayonnaise

or CEVAPCICCI TASTING PLATE

Seasoned Lamb Sausages, Wild Rocket, Semi Dried Tomatoes,  
Yogurt and Cucumber Sauce

### MAIN COURSE (Alternately Served For Groups of 40 People or More)

GRAINFED & AGED SIRLOIN STEAK  
With Roasted Potato, Eshallot and Béarnaise Sauce

or JUNE "PASTURE FED" LAMB RUMP CARVERY

With Roasted Mediterranean Vegetables, Roasted Potatoes and Red Wine Jus

or BARRAMUNDI FILLET

Truffled Risotto and Mediterranean Caponata

or MIXED SEAFOOD RISOTTO

Prawns, Scallops, Calamari with White Wine, Garlic, Chilli, Tomato and Basil

Main Course Served with Garden Salad

### DESSERT

DESSERT OF THE DAY

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## VEGETARIAN ALTERNATIVES

### ENTREE

GRILLED HALOUMI  
Sicilian Olives, Basil, Tomatoes, Cucumber and Onion

or ROCKET & ASPARAGUS SALAD  
Semi-dried Tomatoes and Apple Balsamic

### MAIN

WILD MUSHROOM RISOTTO  
With Rocket, White Wine, Garlic and Truffle Oil

or PASTA NAPOLITANA  
With Grilled Mediterranean Vegetables

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Some dishes contain dairy items

All Dishes may be ordered as Entree or Main Course Size

Please note: pre-ordering is required for Special Dietary requirements

Please choose one option per course and this will be your Vegetarian Meal

Please note: Vegetarian Meals will be charged at the selected Set Menu price

Special Dietary requirements must be provided 48 hours prior to booking date

**TO PRE-ORDER PLEASE CALL T: (02) 9283 3393**

## BEVERAGE PACKAGES

**AUD\$35** (2h)

**AUD\$50** (3h)

Per Person. Inclusive of the 10% GST.

(Up to 2 White Wine must be pre selected)

Nick's Riesling

Nick's Chardonnay

Nick's Semillon Chardonnay

Nick's Semillon Sauvignon Blanc

Nick's Cabernet Merlot

Cockle Bay Cuvee Brut

Tooheys New and Cascade Light, Soft Drinks, Juices, Mineral Water

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By law, management reserves the right to stop serving Alcohol if persons are intoxicated.

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## BOOKING INFORMATION

Date of Booking: \_\_\_\_\_ Booking Time: \_\_\_\_\_

Booking Name: \_\_\_\_\_

Number Guests: \_\_\_\_\_

Company Name: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Postal Address: \_\_\_\_\_ Post Code: \_\_\_\_\_

Contact Details Work: \_\_\_\_\_ AH: \_\_\_\_\_

Mobile: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

**YES, I would like to receive information on events and promotions.**  
Please add me to your mailing list. *(Please supply email address).*

## CHOICE OF MENU

SET MENU 1	A\$35.00	<input type="checkbox"/>	SET MENU 3	A\$50.00	<input type="checkbox"/>
SET MENU 1 + Dessert	A\$45.00	<input type="checkbox"/>	SET MENU 3 + Dessert	A\$60.00	<input type="checkbox"/>
SET MENU 2	A\$45.00	<input type="checkbox"/>	SET MENU 4	A\$55.00	<input type="checkbox"/>
SET MENU 2 + Dessert	A\$55.00	<input type="checkbox"/>	SET MENU 4 + Dessert	A\$65.00	<input type="checkbox"/>
A-LA-CARTE		<input type="checkbox"/>	BEVERAGE PACKAGE 2h	A\$35.00	<input type="checkbox"/>
			BEVERAGE PACKAGE 3h	A\$50.00	<input type="checkbox"/>

Please note a 10% service surcharge will apply on weekends and public holidays  
FOR LARGE GROUPS THE MAXIMUM ON ONE TABLE IS 12 PERSONS

## PAYMENT DETAILS

Card Type: VISA  M/C  AMEX  DINERS  JCB

Other Form of Payment: CASH  CHEQUE  (Must be received 7 days prior to booking)

FOR GROUPS OF 12 OR MORE A DEPOSIT OF AUD\$10 PER PERSON IS REQUIRED

Credit Card No: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

Name on Card: \_\_\_\_\_ Card Authorisation Code: \_\_\_\_\_

Amount of Deposit: \_\_\_\_\_ (AUD\$10.00 per Person)

I AUTHORISE ADRIA RYBAR AND GRILL TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**IMPORTANT NOTES:** The deposit amount will be deducted from the total of the bill on the night. Final numbers must be confirmed 48 hours in advance. This is the minimum number of guests for which you will be charged. Deposits will not be refunded if the restaurant receives less than 7 days notice of cancellation. Please be aware for large groups the maximum on one table is 12 people. Please ensure all your guests are aware of the booking name to avoid seating delays.

**PRIVACY POLICY:** Nick's Seafood Restaurant, Nick's Bar & Grill, Nick's Bondi Beach Pavilion, Casa di Nico, I'm Angus Steak House and Adria Rybar and Grill collect specific personal information to assist in the processing of reservations and the delivery of services. This information may also be used to communicate details of special events and updates about our services that we feel may be of interest. Information is collected through correspondence, phone contact and affiliated third parties. At any time you may ask for your personal details to be viewed or removed from our records. You can do this by contacting the privacy officer by phone T: (02) 9264 1919, email: nicks@nicks-seafood.com.au, or via return mail.

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