

Melbourne Cup Lunch

TUESDAY 1ST NOVEMBER, 2011

It's the race that stops the nation. Each year on the first Tuesday in November, Australians from all corners of the globe gather to watch the running of the Melbourne Cup – arguably one of the most thrilling horse races in the world.

NICK'S BAR AND GRILL is the CBD's premier location to celebrate Melbourne Cup. The casual al-fresco dining and spectacular waterfront vistas create a fun and festive atmosphere.

There will be plenty of big screens to watch the on-course action, as well as games, sweepstakes and TAB facilities along the promenade.

MENU INCLUSIONS: Menu items are seasonal and may change subject to availability.

Special dietary requirements can be catered for however we must be advised at the time of booking.

BEVERAGES: Beverages are not included in the package price. We will charge on consumption from our wine list on the day. All major credit cards and cash are accepted. Cash Bar and Split Billing is not available.

PAYMENT AND CANCELLATION DETAILS: No bookings will be confirmed without Full Pre-Payment. A 100% Cancellation Fee will apply after the 25th of October.

GETTING THERE: VIA TAXI; ask to be dropped off at Lime Street, King Street Wharf. VIA TRAIN; alight at Wynard Station and walk down Erskine Street towards King Street Wharf. VIA CAR; Kings Parking 2 Market Street (Entrance Sussex Street).



NICK'S BAR AND GRILL

ON ARRIVAL

NATURAL OYSTER WITH SHALLOT AND RED WINE VINAIGRETTE
SMOKED SALMON TARTLET
MINI PRAWN COCKTAIL

ENTRÉE

NICK'S COLD SEAFOOD PLATE
Ocean King Prawns, Black Marinated Mussels, Smoked Salmon, Avocado complimented with Cocktail Sauce and Fresh Lemon
Or **FRIED KING PRAWNS**
Served with a Mango Mayonnaise
Or **ROASTED VEGETABLE AND GOATS CHEESE SALAD**
Artichoke, Capsicum, Asparagus, Semi-Dried Tomato and Rocket with a Balsamic Dressing

MAIN

GRILLED TASMANIAN SALMON FILLET
Served on Crushed Kipfler Potatoes, Wilted Spinach and Cherry Truss Tomatoes on the Vine with a Lemon and Thyme Infused Dressing
Or **GRILLED FILLET OF BARRAMUNDI**
Served with Spinach, Artichoke and Chargrilled Asparagus with a Lemon Buerre Blanc Dressing
Or **PRIME SIRLOIN AND GRILLED KING PRAWNS**
Served on Rosemary Crushed Kipfler Potatoes with a Red Wine Jus

DESSERT

CHEF'S SELECTION OF AUSTRALIAN CHEESES
Or **TRIO OF SORBETS**
Passionfruit, Raspberry and Pineapple Sorbets served in a Glass Tuille with a Mixed Seasonal Fruit Compote
Or **CHOCOLATE AND RASPBERRY MOUSSE TERRINE**
Served with a Raspberry Sorbet in a Glass Tuille and complimented with a Fresh Summer Berry Coulis

\$95 per guest

Fashion Parades | Big Screens | TAB King Street Wharf
Waterfront Views | Sweeps, Prizes and more

The Promenade, King Street Wharf

T: 1300 989 989

F: (02) 9279 0166

restaurant@nicksbarandgrill.com.au

www.nicksbarandgrill.com.au

BOOKING FORM NICK'S BAR AND GRILL

T: 1300 989 989 F: (02) 9279 0166

Booking Name: _____

Booking Time: _____ No. People (**\$95pp**): _____

Postal Address: _____

_____ Post Code: _____

Daytime Phone: _____ Fax: _____

Mobile: _____

Email: _____

I would like to receive information from Nick's on events and promotions.

Full Menu Payment: \$ _____

I authorise **Nick's Restaurants** to deduct the above amount from my Credit Card. I have read and understand the Booking Terms and Conditions for **Melbourne Cup 2011**.

TYPE OF PAYMENT

VISA M/C AMEX DINERS CHEQUE CASH

Card Number: _____

Authorisation No: _____

Card Expiry: _____

Name on Card: _____

Signature: _____

BOOKING TERMS AND CONDITIONS. Please note, the menus listed are subject to confirmation. Menu items are seasonal and may change based on availability. Beverages are not included in the package price and will be charged on consumption from our wine list on the day. No specific seating can be guaranteed. It is at the restaurants discretion to allocate tables. No bookings are confirmed unless full pre-payment is received. Cancellations made with in 2 weeks of the booking date will incur a 100% cancellation fee.



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