



STEAK HOUSE



Cocktails

I'm Angus Peach Schnapps, Blue Curacao, Lime Juice, Lemonade with a Grenadine Float	\$16.00	Heaven Scent Frangelico, Amaretto, Malibu, Blended with Cream and Fresh Strawberries	\$16.00
Chamboard Royale Chambord, Cackle Bay Cuvee Brut, Topped with Fresh Raspberry	\$16.00	Mai Tai Bundaberg Dark Rum, Havana Club Rum, Amaretto, Pineapple & Orange Juice with a Coruba Rum Float	\$16.00
French Martini Chambord, Absolut Vodka, Pineapple Juice	\$16.00	Cookies & Cream Blended Baileys, Butterscotch Schnapps, Cookies & Cream Liqueur, Fresh Cream	\$16.00
Wild Berry Mojito Seasonal Berries, Havana Club Rum, Fresh Lime, Mint and Cranberry Juice	\$16.00	Mocktail Fruit or Cream Based	\$12.00
Apple Passion Caprioska Absolut Vanilla Vodka, Apple Juice, Passionfruit and Fresh Lime	\$16.00	Classic Cocktails Including Cosmopolitan, Margarita, Daiquiri, Tblerone, Long Island Iced Tea. Please ask your waiter for more.	\$16.00

Beer

LOCAL BEER		INTERNATIONAL BEER	
Crown Lager	\$8.20	Stella Artois	\$9.00
James Boags Premium	\$8.20	Corona	\$9.00
Hahn Premium	\$8.20	Heineken	\$9.00
Pure Blonde	\$8.20	Asahi	\$9.00
Tooheys Dry	\$8.20	Becks	\$9.00
Tooheys New	\$8.00	Peroni	\$9.00
Victoria Bitter	\$8.00		
LIGHT BEER		Hahn Premium Light	\$7.50
Cascade Premium Light	\$7.50		

Soft Drinks, Juices, Cider & Water

SOFT DRINKS Cola, Diet Cola, Lemonade, Lemon Squash, Ginger Ale	\$4.50	WATER S. Pellegrino Natural Sparkling Mineral Water 500ml	\$6.50
JUICES Apple, Orange, Pineapple, Cranberry, Tomato, Grapefruit	\$5.00	S. Pellegrino Natural Sparkling Mineral Water 1lt	\$10.80
ALCOHOLIC CIDER Strongbow	\$7.50	Acqua Panna Natural Still Mineral Water 500ml	\$6.50
		Acqua Panna Natural Still Mineral Water 1lt	\$10.80

Breads to Begin... All breads topped with Parmesan Cheese

Garlic Bread	\$4.50	Chilli Bread	\$4.50
Pesto Bread	\$4.50	Trio of Breads	\$6.50
		<small>A Combination of Garlic, Pesto and Chilli Breads</small>	

Oysters

Some of Australia's Finest Oysters are Sydney Rock Oysters. Sourced from areas like Lemon Tree Passage in Port Stephens, Nambucca and Merimbula these are some of the largest Sydney Rock Oysters you will see. Opened daily by our own professional oyster shuckers these are definitely a talking point

Half Dozen	\$24.00
Dozen	\$44.00

Oysters can be ordered Natural or Kilpatrick (with bacon and Worcestershire sauce)

Entrées

Salt and Pepper Calamari <small>Served with a Sweet Passionfruit Sauce</small>	\$20.50	Kangaroo Skewers <small>Served with a Spiced Tomato Chutney</small>	\$21.50
Tempura Vegetables <small>Asparagus, Zucchini, Sweet Potato and Capsicum with a Grain Mustard Mayonnaise</small>	\$18.00	Garlic Prawns <small>Lemon, Tomato and a Chive Cream Sauce</small>	\$21.50
Baby I'm Angus Pie <small>Prime Fillet Steak, Mushrooms, Fresh Herbs and Guinness</small>	\$21.50	Queensland Scallops <small>Served with a Sweet Corn Puree and Julienne Vegetables</small>	\$22.00

ENTRÉE PLATTER TO SHARE ~ \$55.00 ~
Natural & Kilpatrick Oysters, Smoked Salmon
& Salt & Pepper Calamari

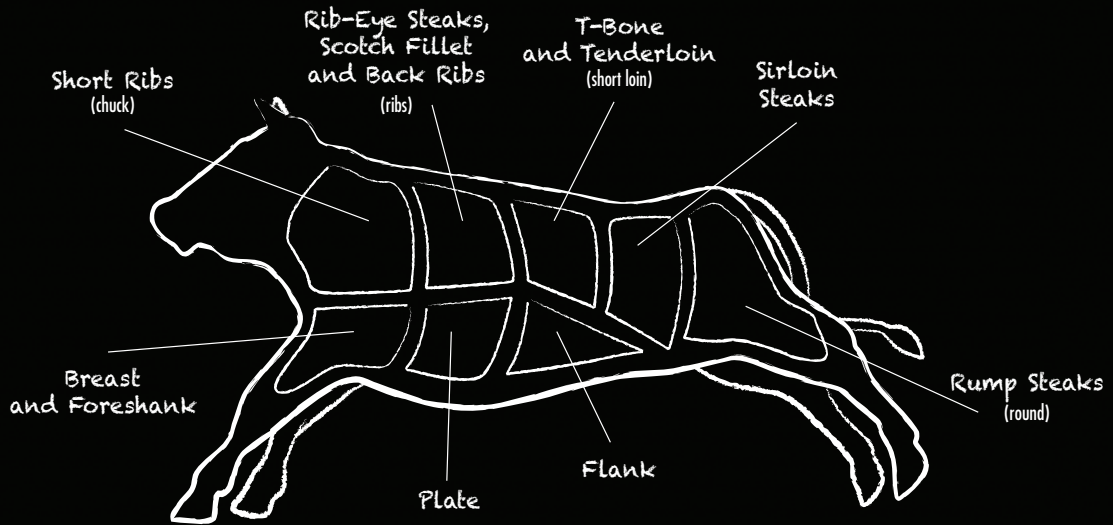
Children's Meals

CHOICE OF -	\$15.00
Steak and Chips	
Fish and Chips	
Chicken Fillets and Chips	
<small>Served with a Choice of Soft Drink and Ice Cream for Dessert with Chocolate or Strawberry Toppings</small>	



I'm Angus Chargrill

All Steaks are Served with Your Choice of Chips or Mash



COOKING TEMPERATURES

Our Expert Grill Chefs will Ensure all your Steaks are cooked to perfection. Nick's Restaurant Group sources the finest of Chef's with the passion and knowledge of all meat cuts to ensure the utmost care is taken with our carefully sourced products.

BLUE

The outside is seared, but the inside is usually cool and barely cooked. The steak will be red on the inside and barely warmed. Sometimes asked for as "blood rare" or "bloody as hell".

RARE

Definitely a way of cooking for the meat-lovers. Bloody and Red on the inside, and seared on the outside. Cook your steak like this and experience all the flavours..

MEDIUM RARE

The steak will have a fully red, warm center. This is the standard degree of cooking at most steakhouses, unless specified otherwise

MEDIUM

The middle of the steak is hot and red with pink surrounding the center.

MEDIUM WELL

The meat will be a light pink in colour and will have minimal blood in the cooking.

WELL DONE

Fully Cooked Through, and small to no amount of pink left in the meat, recommended for steak with higher marbling through the meat.



Chargrill

Prime Angus Sirloin Steaks

Sourced from Darling Downs Region, in Southern Queensland near the New South Wales Border.

All the beef is 100 Days Grain- Fed and Aged for 60 Days allowing for the succulent cross between tenderness and flavour that the Sirloin cut is so well renowned for. There is no mystery with this kind of breeding where the flavour and tenderness comes from...

220gm \$32.00

300gm \$37.50

500gm \$48.00

Prime Angus Tenderloins

Sourced from the fields of Southern Queensland, this prime cut of meat is by far a meat-lovers

dream. Chef's recommendation is to have this cut cooked rare or medium rare. It is by far the leanest cut of meat, with a tenderness that cannot be compared.

160gm \$32.00

250gm \$43.00

Prime Angus Rump Steaks

The juiciest and most flavoursome piece of meat available. The rump has a flavour which is unsurpassed. Something you can really get your teeth into and definitely a meal that will make you leave wanting more. This grain- fed beef is sourced from the Riverina district in NSW, all beef is 150 Days Grain Fed and Aged for 28 Days- a must try at some point...

300gm \$33.00

Rib Eye Steak

Sourced from the Gympie Region in Queensland, the Rib Eye is 100 Days Grain Fed, and aged for 28 Days. Probably one of the most popular cuts of meat around it gives a combination of both tenderness and flavour. The marbling through the meat adds to the extra flavour, as does the fact it is served on the bone...

350gm \$45.00

Scotch Fillet

Widely known as a "Rib-Eye off the bone" the scotch fillet is famous for its marbling and tenderness. Sourced from the Gympie Region in Queensland this 100 Day Grain Fed Cut is a crowd favourite- cook it however you would like and it will still be a talking point...

300gm \$38.00

T-Bone Steak

The T-Bone encompasses both the tenderness that the tenderloin offers, and combines it with the succulent flavour of a sirloin. This steak is not for the faint-hearted, and demands the attention of any meat-lover!

600gm \$42.00

Surf and Turf

Why not enjoy what the best of Australia can offer with some of the countries best seafood and cattle. This Prime Tenderloin is served with two king prawns all finished on the chargrill and served with Bernaise sauce...

250gm \$48.00

Filet Mignon

An absolute classic! Prime Fillet wrapped in bacon and served on garlic potatoes with onion marmalade... just as the French wanted it done!

250gm \$47.00

SAUCES

\$5.00 EXTRA

Port Jus- A Red Wine Based Sauce with a Touch of Sweetness

Dianne Sauce- A Touch of Spice with a Dash of Cream and a Worcestershire Base

Pepper Sauce- Four Whole Peppercorn Sauce- a Classic

Bernaise Sauce- Butter Based Sauce with a Touch of Vinegar and Taragon

Mushroom Sauce- As Mushroomy as they come...

Ribs

Giant Pork Ribs

These Ribs are exactly as they are stated...GIANT! Let your Professional Wait Staff strap a bib on you and get down and dirty. Absolutely succulent basted in chefs own famous tequila barbecue sauce and served on your choice of mash or fries. You will not leave hungry after taking on a full rack of these babies!

Full Rack \$44.00

Half Rack \$32.00

Giant Beef Ribs

Looking like they fell off the side of a beast, these succulent beef ribs are not for the faint hearted. They are there to share, but if you think you have what it is made of, attack them yourself. Marinated in a beer and barbecue basting sauce, you will be the centre of attention when they hit your table...

Full Rack \$39.50

Seafood

Grilled Atlantic Salmon Fillet and King Prawns

Two gems of the sea together served with a champagne buerre blanc sauce and accompanied with a bed of creamy mash potato.

\$39.50

Grilled Fillet of Barramundi

An Australian Favourite, and a native species to our country. Moist and flavoursome, with natural oils it is a must try. Served with baby broccolini, cherry truss tomatoes and a lemon myrtle buerre blanc on a creamy mash potato bed.

\$37.00

Giant King Prawns

These are exactly as stated- Giant... These prawns are some of the largest you will see, topped with a garlic butter they are served with a side of crushed new potatoes and aioli.

\$39.50

Seafood Linguini

A mixture of local and fresh product- prawns, mussels and much more served with roasted tomato tossed through a fresh summery herb sauce.

\$36.50

Something a Little Different

Kangaroo Fillets

A taste of Australia's native meat from the bush. Served with a basil mash and balsamic reduction, this Roo is best served rare to medium rare.

\$32.50

Chicken Breast

Marinated in a light lemon marinade, this chicken breast is served on a parmesan mash with buttered asparagus and complimented with a chive cream sauce.

\$32.00

Riverina Lamb Rack

Sourced from the Riverina region in NSW, this lamb is served on a herb mixed mash potato with baby carrots and a red wine glaze.

\$42.00



Signature Dishes

I'm Angus Pie

\$33.00

Our Pie has become famous over the years- having been on the menu since we opened the popularity grows and grows. Showcasing Prime Steak mixed with a selection of mushrooms and fresh herbs with a Guinness based sauce.

Chargrill and Seafood Platter for Two

\$110.00

A selection of everything from the land to the sea- Mini filet mignons, chargrilled kangaroo, chorizo sausages, lamb cutlets, butterflied giant king prawns, freshly shucked Sydney rock oysters, baby calamari and fried catch of the day. Served as a stunning two-tiered platter this dish will certainly impress.

I'm Angus Meat Platter for Two

\$105.00

If you are having trouble deciding why not try a taste of everything Angus steakhouse has to offer. Served with Chargrilled Petite Sirloin Steaks, Kangaroo Skewers, Chorizo Sausages, Giant Pork Ribs, Prime Lamb Cutlets, and Chips complimented with a selection of our chefs own sauces- Mushroom and Port Jus

Sides and Salads

Rocket and
Persian Fetta Salad

\$16.00

Smoked Salmon
Caesar Salad

\$18.00

Greek Salad

\$13.00

Stir-Fried Vegetables

\$11.50

Garden Salad

\$9.50

Sauteed Mushrooms

\$6.50

Avocado Salad

\$15.00

Creamy Mash Potato

\$5.50

Caesar Salad

\$15.00

Chunky Chips

\$6.50

Green Beans with Herb Butter

\$9.50

Fried Onion Rings

\$6.50



Wine List

		GLASS (150ml)	BOTTLE
NICKS RED & WHITE HOUSE WINES			
Semillon Chardonnay	SA	\$ 8.50	\$ 39.00
Semillon Sauvignon Blanc	NSW	\$ 8.50	\$ 39.00
Chardonnay	SEA	\$ 8.50	\$ 42.00
Cabernet Merlot	NSW	\$ 8.50	\$ 39.00

CHAMPAGNE & SPARKLING WINES				
Moet & Chandon	FRANCE	NV	\$26.00	\$154.00
Cockle Bay Cuvee Brut	SEA	NV	\$11.50	\$ 53.00
Allan Scott Blanc de Blancs	NZ	NV	\$13.00	\$ 65.00
Chandon Vintage Brut	VIC	08	\$14.00	\$ 75.00

RIESLING				
Taylors 'Jaraman'	SA	09	\$10.00	\$ 51.00
Yealands Way	NZ	10	\$10.00	\$ 49.00
Jacobs Creek 'Steingarten' Cellar Release	SA	05		\$ 68.00

SAUVIGNON BLANC				
Baby Doll	NZ	10	\$ 9.80	\$ 48.00
Astralabe 'Voyage'	NZ	10	\$11.50	\$ 58.00
Cloudy Bay	NZ	10	\$14.00	\$ 76.00
West Cape Howe	WA	10	\$10.00	\$ 49.00
Bird in Hand	SA	11	\$11.00	\$ 56.00

OTHER WHITE VARIETALS				
Bella South Chenin Blanc	WA	08	\$ 9.50	\$ 45.00
Phil Ryan Signature Series Semillon	NSW	09	\$11.00	\$ 56.00
Essenze Pinot Gris	NZ	10	\$10.00	\$ 49.00
Taylors 'Estate' Pinot Gris	SA	10	\$10.00	\$ 49.00
Satori Pinot Grigio	ITALY	09	\$10.50	\$ 51.00
Dunsborough Hills Verdelho	WA	10	\$10.50	\$ 51.00

BLENDED WHITE VARIETALS				
See Saw Semillon Sauvignon Blanc	NSW		\$10.00	\$ 49.00
Cape Mentelle Sauvignon Blanc Semillon	WA		\$11.50	\$ 58.00

CHARDONNAY				
Taylors 'Promised Land' Unwooded	SA	09	\$ 9.50	\$ 43.00
Evans & Tate 'Metricup Road'	WA	09	\$11.00	\$ 54.00
Rosily 'Margaret River'	WA	10		\$ 62.00
Cockle Bay	SEA		\$ 9.50	\$ 46.00
Galli Estate 'Camelback'	VIC	10	\$10.50	\$ 52.00
Dalwhinnie	VIC	08		\$ 87.00
De Bortoli 'Estate'	VIC	10	\$12.00	\$ 59.00

ROSE				
Domain Chandon Pinot Noir Rose	VIC	10	\$10.00	\$ 49.00
Taylors 'Promised Land'	SA	08	\$ 9.50	\$ 43.00

			GLASS (150ml)	BOTTLE
PINOT NOIR				
Bass 'Strait'	TAS	10	\$11.00	\$ 55.00
Ingram Road 'Yarra Valley'	VIC	09	\$10.00	\$ 49.00

MERLOT				
Grant Burge 'Hillcot'	SA	09	\$10.50	\$ 54.00
Petaluma	SA	99		\$150.00

BLENDED RED VARIETALS				
Gramps Cabernet Merlot	SA	07	\$10.00	\$ 49.00
Taylors Shiraz Cabernet	SA	08	\$ 9.50	\$ 43.00
Majella 'The Musician' Cabernet Shiraz	SA	10	\$10.50	\$ 53.00
Penfolds Bin 138 GSM	SA	04	\$13.50	\$ 64.00
Cockle Bay Cabernet Merlot	NSW		\$ 9.50	\$ 44.00
Penfolds Bin 389	SA	02		\$ 95.00

CABERNET SAUVIGNON				
Penfolds Bin 407	SA	98		\$ 79.00
Taylors 'Heritage'	SA	08	\$11.00	\$ 54.00
Mitolo 'The Jester'	SA	09	\$12.00	\$ 57.00
Grant Burge 'Cameron Vale'	SA	09	\$12.00	\$ 58.00
West Cape Howe 'Book Ends'	WA	08		\$ 62.00
Angus 'The Bull'	VIC	09	\$11.00	\$ 52.00
Devils Lair 'Margaret River'	WA	00		\$ 135.00

SHIRAZ				
Lindemans 'Stevens' Single Vineyard	NSW	99		\$ 75.00
Mt Pleasant 'Phillip'	NSW/VIC	08	\$ 9.50	\$ 43.00
Mr Riggs 'The Gaffer'	SA	09	\$10.50	\$ 52.00
Penfolds Bin 28 'Kalimna'	SA	98		\$ 68.00
Mitolo 'The Jester'	SA	08	\$12.00	\$ 57.00
Penfolds 'Magill' Single Vineyard	SA	01		\$190.00
Penfolds 'St Henri'	SA	00		\$170.00
Geoff Merill 'Jackos Blend'	SA	07		\$ 62.00
Maxwell 'Silver Hammer'	SA	09	\$10.00	\$ 49.00
Longview 'Yakka'	SA	07		\$ 65.00
Lillydale 'Yarra Valley'	VIC	04	\$11.00	\$ 53.00
Seppelt 'St Peters'	VIC	04		\$120.00
Penfolds Bin 128	SA	98		\$ 68.00

DESSERT WINES				
De Bortoli 'Noble One' 375ml			\$16.00	\$ 65.00
Mr Riggs Sticky End Late Harvest Viogner 375ml			\$13.00	\$ 53.00

AUSTRALIAN ICONS

Brokenwood 'Graveyard' Shiraz	NSW	04		\$195.00
Henschke 'Hill of Grace' Shiraz	SA	86		\$690.00
Penfolds 'Grange'	SA	97		\$695.00
Jim Barry 'The Armagh' Shiraz	SA	02		\$320.00
Penfolds 'RWT' Shiraz	SA	00		\$260.00
Penfolds Bin 707 Cabernet Sauvignon	SA	01		\$290.00
Torbreck 'The Factor' Shiraz	SA	04		\$270.00

CORKAGE - \$20

Sommeliers Selection

Nick's Restaurant Group Sommelier: Alex Trevisan

Continuing with the menu philosophy of sourcing the finest Australia has to offer, our Wine List is an expression of regional product at its best. With the exception of Champagne from France, notable Sauvignon Blanc and Pinot Gris/Noir from New Zealand and a Grigio style from Italy our list remains predominantly Australian.

This page is dedicated to few wines that may be considered in a class of their own whether due to ageing, or representative of a stellar vintage, or wines displaying varietal integrity and regional distinction, or any combination of the above.

Henschke "Hill of Grace" 1986 - \$690.00 Bottle

The famous Hill of Grace Shiraz vines were planted around the 1860's in rich alluvial soil in a shallow fertile valley just north-west of the winery. Hill of Grace is a unique delineated single historic vineyard. Cyril Henschke, the fourth generation, made the first single-vineyard wine from these vines in 1958.

"In a country full of spectacular single vineyard Shiraz wine, Steven Henschke's signature wine from this individual Eden valley vineyard has consistently been the best and most important. A perfect wine in perfect condition; 97pts" Jeremy Oliver

Jim Barry "The Armagh" Shiraz 2002 - \$320.00 Bottle

The vineyard was planted by Jim Barry in 1968 and yields less than 2 tonnes per acre. The 2002 vintage was a particularly good year in Clare and it was also the coldest on record. "The inky/purple coloured 2002 boasts notes of scorched earth, chocolate, leather, blackberries, and cassis. Its huge body, marvellous integration of acidity, tannin, and alcohol, and stunning finish are impressive" Robert M. Parker Jr, The Wine Advocate, 25 October 2004.

Penfolds Bin 389 Cabernet Shiraz 2002 - \$95.00 Bottle

Often referred to as the 'Baby Grange' the Penfolds Bin 389 epitomises the Penfolds winemaking philosophy and the art of multi-regional blending. The 2002, a classic Bin 389, is full flavoured and persistent across the palate displaying great balance between fruit, oak, acid and tannin. Blackberry and blackcurrant fruit flavours, courted by mouth filling cabernet tannins effortlessly convey chocolatey, mocha flavours and cedary oak. "Another testament to 2002" James Halliday.

Penfolds Bin 407 Cabernet Sauvignon 1998 - \$79.00 Bottle

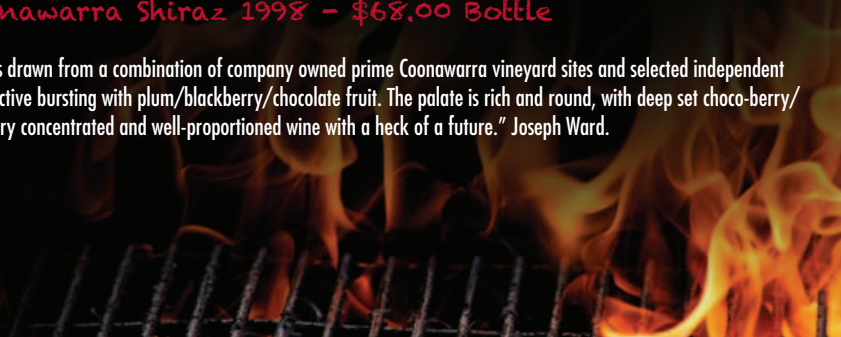
The Penfolds Bin 407 is a multi-district blend largely from the south east of South Australia. The 1998 "is a beautifully focused and poised Cabernet with rich luscious cassis fruit and all the classic flavours;" James Halliday. It is rich and concentrated with ripe sweet plum/blackcurrant notes and fine grained slightly grippy tannins.

Penfolds Bin 28 Kalimna Shiraz 1998 - \$68.00 Bottle

The Penfolds Bin 28 was originally a single vineyard Shiraz selection from the Kalimna Vineyard in the Barossa Valley, South Australia. During the late 1970s however it became a multi-district blend. The 1998 vintage is a very impressive vibrant wine. James Halliday remarks "this is a very rich and opulent wine with dark plum/blackberry/cherry fruit. The palate is very complex with built-on tannins surrounded by canopies of black fruits."

Penfolds Bin 128 Coonawarra Shiraz 1998 - \$68.00 Bottle

The Penfolds Bin 128 still remains a regionally defined Bin wine where fruit is drawn from a combination of company owned prime Coonawarra vineyard sites and selected independent growers. The 1998 vintage is deep red-purple in colour, opulently rich and seductive bursting with plum/blackberry/chocolate fruit. The palate is rich and round, with deep set choco-berry/aniseed flavours and supple ripe tannins. "This is a very concentrated and well-proportioned wine with a heck of a future." Joseph Ward.



Dessert

Apple and Blackberry Crumble Vanilla Bean Ice Cream	\$14.00	Assorted Sorbets and Ice Creams	\$14.00
Warm Belgian Chocolate Treat With Vanilla Ice Cream	\$14.00	White Chocolate and Frangelico Creme Brulee Chocolate Biscotti	\$14.00
Sticky Date Pudding Butterscotch Sauce and Praline Ice Cream	\$14.00	Fruit Platter Selection of Seasonal Fresh Fruit	\$14.00
Chocolate and Hazelnut Dome On a Rich Baileys Brulee	\$14.00	Cheese Plate Selection of Australia's Finest Cheeses With Dried Fruits	\$18.00

BIRTHDAY AND SPECIAL OCCASION CAKES AVAILABLE UPON REQUEST \$40 (SERVES UP TO 12 PEOPLE)

Cakeage Available - \$5 per person to a maximum of \$30

Cakes will be plated with Ice Cream, Sauces and Seasonal Berries

Liqueur Coffee

All \$12.00

Mexican - Kahlua

Jamaican - Tia Maria

French - Brandy

Café Orange - Cointreau

Roman - Galliano

Irish - Whiskey

Café Crème - Baileys

Italian - Sambucca

THE GREEK GODFATHER ~ \$14.00 ~

Tuaca Liqueur and Metaxa 7 Star served with a short black

Dessert Wines

To complement your choice of dessert

De Bortoli 'Noble One' 375ml	glass	\$16.00
	bottle	\$65.00
Mr Riggs Sticky End Late Harvest Viogner 375ml	glass	\$13.00
	bottle	\$53.00

ALL MAJOR CREDIT CARDS ACCEPTED (MASTERCARD, AMERICAN EXPRESS, VISA, DINERS AND JCB)

Eftpos Facilities are located in the Cockle Bay Courtyard



