



BAR AND GRILL

cocktails

All Cocktails \$15.00

Kings Punch

Absolute Vodka, Cranberry and Apple Juice,
Fresh Lime and Elderflower Cordial

Frozen Mango Margarita

Tequila, Cointreau, Lime Juice, Mango and Sugar

Pink Lady

Cockle Bay Brut with a hint of Strawberry
and Lychee Liqueur

Loving Lychee

Absolute Vodka, Lychee Liqueur, Lime,
Fresh Strawberry, Cranberry Juice & Crushed Ice

Mixed Berry Caprioska

Absolute Vodka, Fresh Lime and Summer Berries
Sugar and Crushed Ice

Daiquiri

Choice of Mango or Strawberry

Watermelon Mai Tai

Havana Club Rum, Triple Sec, Pineapple Juice,
Fresh Watermelon served on Crushed Ice

Negroni

Campari, Beefeaters Gin, Sweet Vermouth,
Orange Slices and Soda Water

Toblerone

Frangelico, Baileys, Kahlua and Chocolate
blended with Honey and Cream

Classic Cocktails

Including Margarita, Cosmopolitan, Mojito,
Long Island Ice Tea, Pina Colada, French Kiss,
French Martini, Mai Tai and more
Please ask your Waiter

Bartenders Blend

Non-Alcoholic Fruit or Cream based Cocktails

\$10.50

beer

ON TAP

Stella Artois	\$ 7.50
Tooheys New	\$ 7.00
Victoria Bitter	\$ 7.00
Cascade Premium Light	\$ 6.50

LOCAL BEER

Crown Lager	\$ 7.50
Cascade Premium	\$ 7.50
Fosters	\$ 7.50

INTERNATIONAL BEER

Peroni	\$ 8.50
Asahi	\$ 8.50
Corona	\$ 8.50
Becks	\$ 8.50

Tooheys Extra Dry	\$ 7.50
James Boags Premium	\$ 7.50
Pure Blonde	\$ 7.50

soft drinks, juices, cider and water

SOFT DRINKS

Cola, Diet Cola, Lemonade, Lemon Squash, Ginger Ale

\$ 4.50

JUICES

Apple, Orange, Pineapple, Cranberry, Tomato, Grapefruit

\$ 4.50

ALCOHOLIC CIDER

Strongbow

\$ 6.50

WATER

S. Pellegrino Natural Sparkling
Mineral Water 500ml

\$ 6.00

S. Pellegrino Natural Sparkling
Mineral Water 1lt

\$10.50

Acqua Panna Natural Still
Mineral Water 500ml

\$ 6.00

Acqua Panna Natural Still
Mineral Water 1lt

\$10.50

wine list

			GLASS (150ml)	BOTTLE				GLASS (150ml)	BOTTLE
NICKS RED & WHITE HOUSE WINES					SAUVIGNON BLANC				
Riesling	SA		\$ 8.50	\$ 40.00	Bridgewater Mill	SA	09	\$10.50	\$ 54.00
Semillon Chardonnay	SA		\$ 9.00	\$ 42.00	Taylor's 'Jaraman'	WA/SA	08	\$10.50	\$ 50.50
Semillon Sauvignon Blanc	NSW		\$ 9.00	\$ 42.00	Nautilus 'Estate'	NZ	09		\$ 60.50
Chardonnay	SEA		\$ 9.00	\$ 45.00	Cloudy Bay	NZ	09	\$14.00	\$ 75.00
Cabernet Merlot	NSW		\$ 9.00	\$ 42.00	Wither Hills	NZ	09	\$11.00	\$ 54.00
					Trinity Hill	NZ	09	\$11.00	\$ 54.00
					Twin Islands	NZ	09	\$10.50	\$ 50.50
CHAMPAGNE & SPARKLING WINES					Kapuka	NZ	09	\$10.00	\$ 47.00
Moet & Chandon	FRA	NV		\$154.00	Essenze	NZ	09	\$10.00	\$ 49.50
Dom Perignon	FRA	00		\$390.50					
Bollinger Special Cuvee	FRA	NV		\$181.50					
Cockle Bay Cuvee Brut	SA	NV	\$11.50	\$ 52.50	BLENDED WHITE VARIETALS				
Croser	SA	NV	\$13.00	\$ 65.00	Brokenwood 'Cricket Pitch'	NSW		\$ 9.00	\$ 47.00
Chandon Vintage Brut	VIC	06	\$14.00	\$ 75.00	Cockle Bay Semillon Chardonnay	SA		\$ 9.00	\$ 44.00
					Madfish Sauvignon Blanc Semillon	WA		\$ 9.00	\$ 47.00
RIESLING					Vasse Felix 'Classic Dry White'	WA		\$10.00	\$ 50.50
Peter Lehmann 'Eden Valley'	SA	09	\$10.00	\$ 48.50	Cape Mentelle Sauvignon Blanc Semillon	WA		\$11.00	\$ 58.00
Heggies 'Eden Valley'	SA	09	\$10.50	\$ 50.50	Evans & Tate 'Classic' White	WA		\$10.00	\$ 49.50
Petaluma 'Hanlin Hill'	SA	09		\$ 64.00					
Pikes 'Traditionale'	SA	09	\$11.00	\$ 56.00	OTHER WHITE VARIETALS				
Leo Buring 'Leonay' Cellar Release	SA	98		\$ 71.00	Seppelt 'Coborra' Pinot Gris	VIC	07	\$11.00	\$ 55.00
					Brokenwood Pinot Gris	VIC	09		\$ 54.00
SEMILLON					Pirie 'South' Pinot Gris	TAS	08	\$11.00	\$ 52.50
Brokenwood	NSW	09	\$11.00	\$ 54.00	Essenze Pinot Gris	NZ	09	\$10.50	\$ 49.50
Vasse Felix	WA	09	\$11.00	\$ 54.00	Corte Giara Pinot Grigio	ITA	09	\$10.50	\$ 48.50
					Sandalford Estate Reserve Verdelho	WA	09	\$11.00	\$ 54.00

			GLASS (150ml)	BOTTLE
CHARDONNAY				
Taylors 'Promised Land' Unwooded	SA	08	\$ 9.00	\$ 43.00
Forest Hill 'BooBook' Unwooded	WA	09	\$ 9.00	\$ 45.00
Pirie 'South' Unwooded	TAS	08	\$11.00	\$ 54.00
Evans & Tate 'Margaret River'	WA	07	\$11.00	\$ 54.00
Cockle Bay	SEA		\$ 9.00	\$ 45.00
Bridgewater Mill	SA	08	\$11.50	\$ 56.00
Stonier 'Reserve'	VIC	07		\$ 87.00
Kooyong 'Clonale'	VIC	08	\$12.00	\$ 59.50
Heggies 'Eden Valley'	SA	08	\$12.00	\$ 61.50
Devils Corner	TAS	08	\$ 9.00	\$ 46.00

ROSE				
Domain Chandon Pinot Noir Rose	VIC	09	\$10.50	\$ 49.50
Taylors 'Promised Land'	SA	08	\$ 9.00	\$ 43.00
La Vielle Ferme Cote du Ventoux	FRA	09	\$ 9.00	\$ 47.00

PINOT NOIR				
Dalrymple	TAS	08		\$ 65.00
Two Tracks	NZ	08	\$10.50	\$ 50.50
Palliser Estate 'Pencarrow'	NZ	08	\$11.00	\$ 54.00

MERLOT				
Heggies 'Eden Valley'	SA	08	\$12.00	\$ 61.50
Capel Vale 'Debut'	WA	08	\$10.00	\$ 47.00
Phillip Shaw 'The Conductor'	NSW	08	\$11.00	\$ 52.50

BLENDED RED VARIETALS				
Penfolds Bin 389	SA	98		\$ 93.50
Gramps Cab Merlot	SA	07	\$10.00	\$ 49.50
Taylors Shiraz Cabernet	SA	07	\$ 9.00	\$ 43.00
Cockle Bay Cab Merlot	NSW		\$ 9.00	\$ 44.00
Penfolds Bin 138 GSM	SA	04		\$ 63.50

			GLASS (150ml)	BOTTLE
CABERNET SAUVIGNON				
Penfolds Bin 407	SA	98		\$ 82.50
Tatachilla 'McLaren Vale'	SA	06	\$11.00	\$ 55.00
Taylors 'Jaraman'	SA	07		\$ 61.50
Brands 'The Blockers'	SA	06	\$11.50	\$ 56.00
Katnook 'Founders Block'	SA	08	\$10.50	\$ 50.50
PREECE				
Capel Vale 'Margaret River'	VIC	08	\$ 9.00	\$ 43.00
Devils Lair 'Margaret River'	WA	08	\$11.00	\$ 56.00
	WA	00		126.50

SHIRAZ				
Mt Pleasant 'Phillip'	NSW	08	\$ 9.00	\$ 43.00
Mr Riggs 'The Gaffer'	SA	08	\$10.50	\$ 51.50
Penfolds Bin 28 'Kalimna'	SA	98		\$ 60.50
Knappstein	SA	08	\$10.50	\$ 54.00
Katnook 'Founders Block'	SA	07	\$10.50	\$ 50.50
Lillydale 'Yarra Valley'	VIC	04	\$11.00	\$ 52.50
Penfolds Bin 128	SA	98		\$ 60.50

CELLARED SELECTION

Penfolds 'Magill' Shiraz	SA	01		\$209.00
Penfolds 'St Henri' Shiraz	SA	00		\$176.00
Penfolds 'St Henri' Shiraz 375ml	SA	03		\$ 71.50
Penfolds Bin 707 Cabernet Sauvignon	SA	01		\$319.00

to start

Garlic Bread	\$ 4.50	Olives & Grissini	\$ 7.00
Herb Bread	\$ 4.50	Kalamata and Sicilian Olives With Homemade Breadsticks	
Dinner Rolls	\$ 2.50	Bread Platter to Share	\$17.50
Sliced Bread with Olive Oil and Balsamic	\$ 5.00	Garlic and Herb Breads with Olives and Grissini	
Bread & Dips Taramasalata and Tzaziki with Turkish Bread	\$15.00	Antipasto Plate	\$20.00
		Kalamata Olives, Fetta, Tomato and Pesto Bruschetta, Taramasalata, Tzaziki, Served with Turkish Bread	

children's menu *Under 12 years*

YOUR CHOICE OF Calamari and Chips Fish and Chips Chicken Tenderloins and Chips	\$15.00
Served with a choice of Soft Drink Dessert of Vanilla Ice Cream with either Chocolate or Strawberry Topping	

entrées

'Keftethes' - Traditional Greek Meat Balls Served with Rocket and Parmesan and Fresh Tomato Sauce	\$15.50	Nick's Seafood Chowder Mussels, and Fresh Seasonal Seafood	\$15.50
Salt and Pepper Calamari Served with Passionfruit Sauce	\$19.00	Sizzling Garlic Prawns Served in White Wine, Garlic and Olive Oil	\$20.00
Tasmanian Smoked Salmon Crème Fraiche, Orange Segments, Avocado, Baby Herbs and Chive Oil	\$19.00	'Gemista' - Greek Style Stuffed Tomatoes Stuffed Tomatoes with Veal Mince, Fresh Tomato, Parsley, Garlic and Greek Style Yoghurt	\$15.50
Cold Seafood Plate King Prawn, Sydney Rock Oysters, Smoked Salmon and Marinated Mussels	\$24.00	Fried Scallops Served Lightly Beer Battered in Shell with Aioli	\$19.00

oysters

	1/2 dozen	dozen
Freshly Shucked Sydney Rock Oysters Chilli Palm Sugar & Cocktail Sauces	\$24.00	\$44.00
Mornay Sydney Rock Oysters Cream Based Classic Cheese Sauce	\$24.00	\$44.00
Kilpatrick Sydney Rock Oysters Bacon and Worstershire Sauce	\$24.00	\$44.00

from the ocean

Fish Served with Lemon Oil and Your Choice of Chips or Salad

Snapper - Grilled or Fried	\$39.50
Barramundi - Grilled	\$39.50
Salmon - Grilled	\$37.50
Flathead - Fried	\$37.50
John Dory - Grilled or Fried	\$39.50
Golden Fried King Prawns	\$37.50
Whole Baby Barramundi	\$37.50
Whole Baby Snapper	\$37.50
Salt and Pepper Calamari	\$32.00
Black Tasmanian Mussel Pot	\$26.50
White Wine or Chilli Tomato	

Fresh Local Lobsters

\$104.50

Served Mornay, Garlic Butter, Thermidor or Fresh Lobster Salad

Mud Crabs

Market Price

Prepared in Tomato Chilli, White Wine Cream or Salt and Pepper
(Must be Pre-ordered 48 hrs in Advance - Subject to Availability)

from the grill

All Steaks Served with Your Choice of Horseradish Mash or Chips

Rib-Eye

Angus 'Riverina' 150 Day Grain Fed
Rib-Eye on the Bone 350gm

\$39.50

Pork Ribs with Nick's Famous Rib Sauce

Full Rack
Half Rack

\$42.00

\$30.00

Scotch Fillet

Angus 'Riverina' 150 Day Grain Fed
Scotch Fillet 300gm

\$35.00

Kangaroo

An Australian Favourite served with
Polenta Cake and Tomato Chutney

\$28.50

Sirloin

Angus 'Riverina' 150 Day Grain Fed
Sirloin Steak 220gm

\$27.50

Chicken Breast

Herb Marinated Chicken on Steamed Green Beans
and Asparagus with Tomato, Fetta & Mint Salsa

\$30.00

Angus 'Riverina' Pasture Fed

\$35.00

Sirloin Steak 300gm

Rump

Angus 'Riverina' 150 Day Grain Fed
Rump 300gm

\$30.50

SAUCES \$4.50

Tequila BBQ, Pepper, Mushroom, Herb Butter,
Portuguese, Creamy Garlic

Prime Fillet

Angus 'Riverina' 150 Day Grain Fed
Prime Fillet 250gm

\$39.50

our signature dishes

Lamb Souvlaki

\$26.00

Served on Pita Bread with Greek Salad and Tzaziki

Nick's Seafood Basket

\$36.00

Catch of the Day, Salt and Pepper Calamari, Fried Scallops, Fried King Prawns

Served on Chips with Homemade Tartare Sauce

Fisherman's Platter for Two

\$65.00

Catch of the Day, Crumbed Calamari Rings, Crumbed Prawn Cutlets

Served on Chips with Garden Salad

Surf And Turf Platter For Two

\$104.50

Sirloin Steaks, Pork Ribs, Chorizo Sausage, Fried King Prawns, Fried Catch of the Day,

Salt and Pepper Calamari, Fried Scallops and Greek Salad

Nick's Seafood Platter For Two

\$159.50

Freshly Cooked Lobsters, Steamed Mussels, Fried Calamari, Catch of the Day, King Prawns,

Blue Swimmer Crab, Freshly Shucked Oysters, and Avocado with Potato Salad

Lobsters Mornay, Thermidor, Garlic Butter - \$15.00 Extra

pastas

Seafood Linguine	\$30.50
Linguine with Lobster, Scallops, Calamari, King Prawns and your Choice of White Wine or Tomato Chilli Sauce	
Fettuccine Carbonara	\$26.50
Bacon and Onion in a White Cream Sauce	
Prawn Linguine	\$28.50
King Prawns, Spicy Tomato Sauce, Garlic, Olive Oil and Basil	
Vegetarian Linguine	\$24.00
Linguine with Chargrilled Vegetables and Pesto Cream	

sides & salads

Traditional Caesar Salad	\$15.00	Steamed Seasonal Vegetables	\$11.50
Chicken Caesar Salad	\$20.00	Onion Rings	\$ 6.50
Greek Salad	\$15.00	Mash Potato	\$ 6.50
Rocket and Parmesan Salad	\$13.50	Chips	\$ 5.50

for the sweet lovers

Fresh Apple Pie	\$13.00
Served with Vanilla Ice Cream or Cream	
Sticky Date Pudding	\$13.00
Hot Butterscotch Sauce and Vanilla Ice Cream	
Belgian Double Chocolate Fondant	\$13.00
Served with a Vanilla Ice Cream	
Homemade Crepes	\$13.00
Choice of Sauces: Chocolate, Strawberry or Orange	
Baklava	\$13.00
Traditional Greek Dessert with Pistachio Ice Cream	
Ricotta Cheesecake	\$13.00
An Old Favourite Served with choice of Cream or Ice Cream	
Fresh Fruit and Cheese Plates to Share	\$24.00
Hot Chocolate Sundae to Share	\$20.00
Classic Chocolate Sundae with Hot Fudge Sauce and Whipped Cream	
EXTRAS	each \$ 1.00
Mars Bar Pieces	
Maltesers	
Crunchie Pieces	
Snickers Bar Pieces	
Flake Pieces	

to compliment the sweets

Affogato Short Black Coffee with Frangelico and Vanilla Ice Cream	\$15.00	Latte	\$ 4.50
Caffe Corretto Espresso with your Choice of Grappa, Sambucca, or Amaretto	\$10.50	Mocha	\$ 4.50
Flat White	\$ 4.50	Espresso	\$ 4.50
Long Black	\$ 4.50	Cappuccino	\$ 4.50
		Pot of Tea English Breakfast, Earl Grey, Green, Peppermint, Lemon Twist	\$ 4.50

liqueur coffee *All \$10.50*

Mexican – Kahlua	Roman – Galliano
Jamaican – Tia Maria	Irish – Whiskey
French – Brandy	Café Crème – Baileys
Café Orange – Cointreau	Italian – Sambucca

THE GREEK GODFATHER ~ \$14.00 ~
Tuaca Liqueur and Metaxa 7 Star served with a short black

dessert wines

De Bortoli Noble One NSW

glass \$11.50
bottle \$50.50

Alasia Moscato d' Asti DOCG

glass \$11.00
bottle \$54.00

Birthday Cakes Available on Request

Chocolate Mud

Tiramisu

Chocolate Mousse Meringue

Baked Ricotta Cheesecake

Orange and Almond

Black Forest

Strawberry Shortcake

Baked Cheesecake

\$40.00 Serves 10 People



Open 7 Days for Lunch & Dinner

RESERVATIONS

T: 02 9279 0122 F: 02 9279 0166

Nick Manettas and his team have over 40 years experience in the food service industry, providing Australia with the finest aged prime meats, the freshest seafood and the best produce. Nick is a Greek fishmonger by trade, often being dubbed "The Humble Fishmonger". From modest beginnings in a factory in Rozelle, Sydney, Nick became known for his emphasis on and supply of quality produce to the market place. From there Nick decided to encapsulate his love of food, combining superior steaks and seafood, and provide Sydney with what he believes is the ultimate dining experience. Where else can you get a dining experience which encompasses water views, impeccable service, fresh seafood, meats and produce in a setting that can only be described as magical? It is a long way from the days at Rozelle, but Nick is committed to providing Sydney with his inspiration and vision for the finest of everything.

GIFT VOUCHERS

Looking for a great gift idea or a way to reward your staff?

Our Gift Vouchers let you choose between:

NICKS SEAFOOD RESTAURANT

Cockle Bay Wharf

I AM ANGUS

Cockle Bay Wharf

ADRIA BAR AND GRILL

Cockle Bay Wharf

NICKS BAR AND GRILL

King Street Wharf

CASA DI NICO

King Street Wharf

NICKS BONDI BEACH

Bondi Beach

Now you can pre-order custom-made cakes for your special occasion. So next time you need a perfect birthday or office gift, think of Nick's.