

LUNCH SET MENU 1

AUD\$28

(2 courses)

Per Person. Inclusive of the 10% GST.

MAIN COURSE

MISTO DI PASTA TO SHARE

PENNE GAMBERI

With King Prawns, Tomato, Garlic and Basil

& FUSILLI CARBONARA

With Bacon, Garlic, Cream and Parmigiano Reggiano

& GARGANELLI PESTO

With Basil, Pinenuts, Garlic and Olive Oil

Served with Garden Salad & Freshly Baked Bread to Share

DESSERT

DESSERT OF THE DAY

Freshly Brewed Tea and Coffee

Vegetarian and Non-Seafood Options are Available

SET MENU 2

AUD\$39

(2 courses)

AUD\$49

(3 courses)

Per Person. Inclusive of the 10% GST.

UPON ARRIVAL

BRUSCHETTA

Roma Tomatoes, Red Onion, Garlic and Basil

ENTREE

MISTO DI PASTA TO SHARE

PENNE GAMBERI

With King Prawns, Tomato, Garlic and Basil

& FUSILLI CARBONARA

With Bacon, Garlic, Cream and Parmigiano Reggiano

& GARGANELLI PESTO

With Basil, Pinenuts, Garlic and Olive Oil

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

MARINATED CHICKEN BREAST

A Supreme of Chicken marinated in Garlic, Oregano and Lemon on a bed of Pureed Potatoes with Olive Oil, Roasted Garlic and Tomato Dressing

or GRILLED SALMON

Salmon Fillet with Truffled Asparagus and Lemon Butter Sauce

Served with a Garden Salad to Share

DESSERT

DESSERT OF THE DAY

Freshly Brewed Tea and Coffee

Vegetarian and Non-Seafood Options are Available

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. 10% Room hire fee applies for the Privato. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged. AUTUMN WINTER 2010

CASA DI NICO ITALIAN RESTAURANT

42/48 The Promenade, King Street Wharf

T: (02)9279 4115 F: (02) 9279 4219

E:restaurant@casadinico.com.au

Casa di Nico

ITALIAN RESTAURANT

SET MENU 3

AUD\$49

(2 courses)

AUD\$59

(3 courses)

Per Person. Inclusive of the 10% GST.

UPON ARRIVAL

NICO'S BREAD PLATTER TO SHARE

Garlic Focaccia, Brushetta and Ciabatta Slices

ENTREE

ANTIPASTO PLATTER TO SHARE

Selection of Italian Cured Meats, Almond Crusted King Prawns,
Marinated Vegetables and Woodfired Italian Ciabatta

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

FILLET OF BEEF

On a Porcini Mushroom Risotto and Salsa Verde

or GRILLED BARRAMUNDI

Barramundi Fillet on a Roasted Artichoke Mash and Tomato Dressing

Served with a Garden Salad to Share

DESSERT (Alternately Served For Groups of 40 People or More)

WARM DOUBLE CHOCOLATE FONDANT

Served with White Chocolate Ice Cream

or CLASSIC TIRAMISU

Speciality of the House

Freshly Brewed Tea and Coffee

Vegetarian and Non-Seafood Options are Available

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**SET A-LA-CARTE
MENU**

AUD\$45
(2 courses)

AUD\$55
(3 courses)

Per Person. Maximum 40 Covers.
Inclusive of the 10% GST.

UPON ARRIVAL

BRUSCHETTA
Roma Tomatoes, Red Onion, Garlic and Basil

ENTREE

WOOD-ROASTED BABY OCTOPUS
Served with Olives, Semi Dried Tomatoes and Mixed Leaf Lettuce

or ARACINI

Traditional Italian Risotto Balls of Pumpkin and Smoked Mozzarella,
Fried and Served with Spicy Tomato Sauce

or FRIED ZUCCHINI FLOWERS

Stuffed with Fetta and Semi Dried Tomatoes

or ANTIPASTO PLATE

Sliced Prosciutto, Sopressa Salami, Olives, Marinated Vegetables
and Mushrooms, Served with Fresh Bread.

MAIN COURSE

SALMON FILLET
Served on Garlic Mash Potatoes with Lemon Butter Sauce

or CHICKEN SALTIMBOCCA

Prosciutto Wrapped Chicken Breast on Mash Potatoes
with Broad Bean And Red Wine Sauce

or MUSHROOM SCALOPPINE

Pan fried veal with Creamy Mushroom Sauce and Garlic Potatoes

or PEPPER STEAK

Sirloin 220gm Served with Creamy Pepper Sauce and Shoe String Fries

or PUMPKIN RISOTTO

Wood Roasted Pumpkin with Pesto

or PRAWN FETTUCCINE

Fettucine with Ocean King Prawns, Spicy Tomato Sauce, Garlic, Olive Oil and Basil

Served with a Garden Salad to Share

DESSERT

TIRAMISU
Speciality of the House

or WARM DOUBLE CHOCOLATE FONDANT

With white chocolate ice cream

or CRÈME BRULEE

White Chocolate and Frangelico

Freshly Brewed Tea and Coffee
Vegetarian and Non-Seafood Options are Available

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CANAPE MENU

FROM AUD\$26
(6 choices)
+ AUD\$3.50
(additional choice)

Per Person, Minimum of 20 guests.
Inclusive of the 10% GST.

COLD CANAPES

PROSCIUTTO AND ASPARAGUS
Involtini with Aged Balsamic and Sea Salt

BRAESOLA
Cured Beef with Pickled Cherry Tomatoes
and Fetta

MARINATED FRESH WHITE ANCHOVIES
On Woodside Goats Curd Crouton

LOCAL LOBSTER
Avocado and Mango Cocktails

ROMA TOMATO AND BASIL BRUSCHETTA
With Pecorino and Black Olive Tapenade

SMOKED SALMON AND
KIPFLER POTATO SALAD
On a Crouton

SYDNEY ROCK OYSTER BLOODY MARY
Served in a Shot Glass

SEARED TUNA
With Apple Balsamic and Celery Salt

HOT CANAPES

SCALLOP AND CLOTTED CREAM
QUICHE CHARGRILLED CALAMARI
With Rocket Pesto

PIZZETTA
From our Selection of Pizzas

SMOKED CHICKEN AND
MUSHROOM PENNE ALFREDO
Creamy Parmigiano Sauce

WILD MUSHROOM RISOTTO
Served with Parmigiano Reggiano
and White Truffle Oil

TEMPURA KING PRAWNS
With Garlic and Anchovy Dipping Sauce

BEEF FILLET BROCHETTE
With Red Capsicum Pesto

MINI BEEF FILLET BURGERS
With Tomato Relish and Cheese

MINI FISH AND CHIP CONES
Beer Battered Catch of the Day
with Shoe String Fries

MEDITERRANEAN TARTLETS
With Roasted Onion, Fetta and
Semi Dried Tomatoes

ROAST PUMPKIN AND FETTA ARINCHINI
Traditional Italian Risotto Balls of Pumpkin
& Smoked Mozzarella.

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**VEGETARIAN
ALTERNATIVES**

ENTREE

PANZANELLA

Tossed Salad of Tomato, Cucumber, Capsicum, Onion with Ciabatta, Basil & Olive Oil

CHARGRILLED ASPARAGUS SALAD

Rocket & Balsamic

MAINS

LASAGNE ALLE VERDURA

Vegetarian Layers of Zucchini, Spinach & Cheese

RISOTTO AI FUNGI

Risotto of Wild Mushrooms with Asparagus, Regiano and Parmesan Oil

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) 9279 4115

**BEVERAGE
PACKAGE**

AUD\$25 (2h)

AUD\$36 (3h)

Per Person. Inclusive of the 10% GST.

(Up to 2 White Wine must be pre selected)

Casa di Nico Riesling

Casa di Nico Semillon Chardonnay

Casa di Nico Semillon Sauvignon Blanc

Casa di Nico Cabernet Merlot

Cockle Bay Cuvee Brut

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

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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

LUNCH SET MENU 1	A\$28.00	<input type="checkbox"/>	SET A-LA-CARTE MENU (Entree + Main)	A\$45.00	<input type="checkbox"/>
SET MENU 2 (Entree + Main)	A\$39.00	<input type="checkbox"/>	SET A-LA-CARTE MENU (Main + Dessert)	A\$45.00	<input type="checkbox"/>
SET MENU 2 (Main + Dessert)	A\$39.00	<input type="checkbox"/>	SET A-LA-CARTE MENU (3 courses)	A\$55.00	<input type="checkbox"/>
SET MENU 2 (3 courses)	A\$49.00	<input type="checkbox"/>	DRINK PACKAGE (2h)	A\$25.00	<input type="checkbox"/>
SET MENU 3 (Entree + Main)	A\$49.00	<input type="checkbox"/>	DRINK PACKAGE (3h)	A\$36.00	<input type="checkbox"/>
SET MENU 3 (Main + Dessert)	A\$49.00	<input type="checkbox"/>	CANAPE MENU (6 choices)	A\$26.00	<input type="checkbox"/>
SET MENU 3 (3 courses)	A\$59.00	<input type="checkbox"/>	ADDITIONAL CANAPES	___ x A\$ 3.50	<input type="checkbox"/>

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 CASA DI NICO ITALIAN RESTAURANT 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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