



Nick's

Bar and Grill

Set Menu & Function Packages

Nick's

Bar and Grill
King Street Wharf



Nick's Bar and Grill on King Street Wharf offers an open alfresco dining experience with a menu that encompasses all that the Australian Seafood and Livestock Industry has to offer. The restaurant seats close to 500 people and has an open plan design which is built around a completely open kitchen. Watch as our professional chefs prepare your meat on the large chargrills, or carefully grill your freshly caught local seafood products; with a theatre that couldn't be replicated even on Broadway!



Capacity

Seated: 550 people
Cocktail: up to 1,200 people



With the large open plan, Nick's Bar and Grill has the ability to service corporate groups, Inbound Groups, and diners alike. It has the capacity to transform into whatever a feel you desire, and together with our events planners and professional team of chefs, we can create a function that will be spoken about for years to come!



Opening Hours

Sunday-Thursday All Day 11.30am - 10.00pm
Friday-Saturday All Day 11.30am - 11.00pm





BAR AND GRILL

LUNCH SET MENU 1

AUD \$35

Monday – Friday
11.30am- 3pm

Only available for groups less
than 40. Excluding December
& any special event days

Per Person. Inclusive of GST.

**~ Entrees, mains &
desserts are alternately
served for groups of 40
people or more**

**~ Vegetarian & non-
seafood options are
available**

ON ARRIVAL

SELECTION OF GARLIC & HERB BREAD

MAIN COURSE

NICK'S CRISPY FISH & CHIPS
Served with homemade tartar sauce

or TOP BRAZILIAN SIRLOIN ^{GF Available}
Served with mushroom sauce and chips

or VEGETARIAN LINGUINE
With chargrilled vegetables & pesto cream sauce

or CHICKEN FILLET ^{GF Available}
On kumara mash finished with red wine jus

or GRILLED SALMON FILLET ^{GF}
Baby green beans, rocket semi dried tomato salad

All mains are served with garden salads to share

DESSERT

DESSERT OF THE DAY

Alternate serve for groups of 40 & over. 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.

NICK'S BAR & GRILL RESTAURANT

The Promenade, King Street Wharf

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

E: restaurant@nicksbarandgrill.com.au

ABN 30 091 222 025

www.nicksbarandgrill.com.au





BAR AND GRILL

SET MENU 2

AUD \$55

(2 courses)

AUD \$65

(3 courses)

Per Person. Inclusive of GST.

~ Entrees, mains & desserts are alternately served for groups of 40 people or more

~ Vegetarian & non-seafood options are available

ON ARRIVAL

OLIVES & GRISSINI

ENTREE

MORETON BAY BUG SALAD ^{GF}

Poach moreton bug tails with a citrus & baby herb salad

or SALT & PEPPER CALAMARI

Served with homemade garlic aioli

or GRILLED ASPARAGUS ^{GF | V}

With rocket & parmesan topped with a poach egg and finished with truffle oil

or SLICED PROSCUITTIO WITH GRILLED ASPARAGUS AND ROCKMELON ^{GF}

Finished with a hazelnut dressing

MAIN COURSE

NICK'S SEAFOOD BASKET

Fried john dory, fried king prawns, fried scallops, salt and pepper calamari served on chips with a homemade tartare sauce

or HERBED MARINATED CHICKEN BREAST ^{GF}

Served with pesto mash, sautéed asparagus and slow roasted cherry tomatoes

or TOP BRAZILIAN CUT SIRLOIN STEAK ^{GF available}

With creamy mash, sautéed spinach & red wine jus

or MEDITERRANEAN VEGETABLE RISOTTO ^{GF | V}

Finished with fresh herbs

All mains are served with garden salads & chips to share

DESSERT

BAILEYS CRÈME BRULEE ^{GF available}

Served with almond biscotti

or SALTED CARAMEL & CHOCOLATE TART

Finished with crème fraiche

or CHOCOLATE MOUSSE

With chantilly cream

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BAR AND GRILL



BAR AND GRILL

SET MENU 3

AUD \$65

(2 courses)

AUD \$75

(3 courses)

Per Person. Inclusive of GST.

~ Entrees, mains & desserts are alternately served for groups of 40 people or more

~ Vegetarian & non-seafood options are available

ON ARRIVAL

ANTIPASTO PLATE TO SHARE (1 BETWEEN 4)

Kalamata olives, fetta, tomato & pesto bruschetta, taramasalata & assorted breads

ENTREE

TEMPURA SOFT SHELL CRAB

With a ginger & sweet chilli dipping sauce

or

KING PRAWN AVOCADO & SMOKED SALMON SALAD ^{GF}

or

LAMB SOUVLAKI

Marinated in lemon, rosemary, served with toasted pita bread & tzatziki

or

MUSHROOM RAGOUT TARTLET ^V

Finished with rocket & truffle oil

MAIN COURSE

GRILLED FILLET OF BARRAMUNDI ^{GF}

Served with creamy mashed potato with broccolini, sautéed spinach finished with lemon oil

or

SURF & TURF ^{GF}

Prime l'm Angus tenderloin of beef fillet and grilled king prawns served on mash, sautéed asparagus with a hollandaise sauce

or

KING PRAWN & CRAB RISOTTO ^{GF}

Finished with white wine & fresh herbs

or

Zucchini Flowers ^{GF | V}

Filled with ricotta, spinach & preserve lemon

All mains are served with garden salads & chips to share

DESSERT

WARM CHOCOLATE FONDANT

Served with vanilla ice cream

or

PAVLOVA

Topped with fresh fruits & finished with passionfruit & raspberry coulis

or

TRIO OF SORBET

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BAR AND GRILL

SET MENU 4

AUD \$70

(Antipasto & 2 courses)

AUD \$85

(Antipasto & 3 courses)

Per Person. Inclusive of GST.

~ Entrees, mains & desserts are alternately served for groups of 40 people or more

~ Vegetarian & non-seafood options are available

ON ARRIVAL

ANTIPASTO PLATE TO SHARE (1 between 4)

Kalamata olives, fetta, tomato & pesto bruschetta, taramasalata & bread

ENTREE

NICK'S MIXED ENTREE PLATTER TO SHARE (1 between 4)

Salt & pepper calamari, chargrilled king prawns, mornay & kilpatrick oysters & scallops in shell

MAIN COURSE

GRILLED FILLET OF JOHN DORY ^{GF}

Served on a rocket, pumpkin & fetta salad

or GRILLED I'M ANGUS RIB EYE ^{GF Available}
With roast potatoes, sautéed greens & jus

or WHOLE BABY LOBSTER MORNAY
With garden salad

or PORK RIBLETS ^{GF}
Basted in nick's own rib sauce and chargrilled to perfection

All mains are served with garden salads & chips to share

DESSERT

FRUIT & CHEESE PLATTERS
TO SHARE (1 between 4)

or CHOICE OF CHEFS DESSERT OF THE DAY

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BAR AND GRILL



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PLATTER MENU 1

AUD \$75

(2 courses)

AUD \$85

(3 courses)

Per Person. Inclusive of GST.

ENTREE

NICK'S DELUXE MEZZE PLATES TO SHARE (1 between 4)

Tzatziki, taramasalata, fetta, roma tomato & pesto bruschetta, kalamata & Sicilian olives, marinated black Tasmanian mussels & assorted breads

MAIN COURSE

NICK'S SURF & TURF PLATTER TO SHARE (1 between 4)

1'm Angus Riverina sirloin steaks, pork ribs, chorizo sausage, fried catch of the day, fried king prawns, salt & pepper calamari, fried scallops, Greek salad & chips

DESSERT

FRUIT & CHEESE PLATTERS TO SHARE (1 between 4)

Chef's selection of Australian premium seasonal fruits & cheese

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BAR AND GRILL

PLATTER MENU 2

AUD \$100

(2 courses)

AUD \$110

(3 courses)

Per Person. Inclusive of GST.

ON ARRIVAL

ANTIPASTO PLATES TO SHARE (1 between 4)

Kalamata olives, fetta, roma tomato & pesto bruschetta,
taramasalata & assorted breads

ENTREE

TASMANIAN SMOKED SALMON

Served with crème fraîche, orange segments, avocado,
baby herbs & chive oil

MAIN COURSE

NICK'S SEAFOOD PLATTER TO SHARE (1 between 2)

Freshly cooked NSW lobster*, steamed mussels, salt & pepper calamari,
fried catch of the day, king prawns (both fresh & fried), blue swimmer crab,
freshly opened Sydney rock oysters & avocado with potato salad & chips

Mains are served with Greek salads to share

* Lobsters on platters can be cooked mornay, garlic butter or
thermidor for \$5 per person extra

DESSERT

FRUIT & CHEESE PLATTERS TO SHARE (1 between 4)

Chef's selection of Australian premium seasonal fruits & cheese

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CANAPE MENU

STANDARD AUD \$39 (2h)

6 choices ~ 3 cold & 3 hot

PREMIUM AUD \$54 (3h)

8 choices ~ 4 cold & 4 hot

(additional choice)

+ AUD \$4.00

Per Person. Inclusive of GST.

COLD CANAPES

- Bruschetta with Tomato, Garlic and Basil ^V
- Vietnamese rice paper rolls with soya bean and lime sauce ^{GF V}
- Smoked Salmon on Blini with Salmon Roe and Chives
- Asparagus wrapped in prosciutto ^{GF}
- Peking duck pancakes finished with hoisin and plum sauce
- Oyster shots with Bloody Mary ^{GF}
- Peeled Prawn with avocado mousse ^{GF}
- Seared Peppered Tuna on a cumber relish ^{GF}

HOT CANAPES

- Crispy Soft Shell crab with Lime aioli
- Vegetarian Spring Rolls ^V
- Mushroom Arancini's ^V
- Fish & Chips noodle box with tartare sauce
- Tempura prawns
- Kumara and Carrot Latkes ^V
- Selection of mini Quiches
- Salt and Pepper Calamari
- Lamb Souvlaki with homemade tzatziki
- Chicken Souvlaki with homemade tzatziki

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BAR AND GRILL

HOUSE BEVERAGE PACKAGE

AUD\$28 (2h)
AUD\$38 (3h)

Per Person. Inclusive of GST.

SELECTION OF WINES (Up to 2 white wines may be selected)

Cockle Bay Cuvee Brut

White Wine ~ 2 choices

Nicks Private Label Chardonnay

Nicks Private Label Semillon Sauvignon Blanc

Nicks Private Label Pinot Gris

Red Wine ~ 1 choice

Nicks Private Label Cabernet Merlot OR

Nicks Private Label Shiraz

SELECTION OF TAP BEERS

Carlton Draught

Pure Blonde

Coopers Pale Ale

Cascade Premium Light (Bottles)

NON ALCOHOLIC BEVERAGES

Fruit Juice & Soft Drinks, Still & Sparkling Mineral Water

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Last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to stop serving alcohol should a patron show signs of intoxication.

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BAR AND GRILL



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DELUXE BEVERAGE PACKAGE

AUD\$36 (2h)
AUD\$46 (3h)

Per Person. Inclusive of GST.

SELECTION OF WINES

Sparkling ~ 1 choice

Tempus Two 'Copper Series' Moscato (Riverland, SA)
Chandon Brut NV (Yarra Valley, VIC)

White Wine ~ 1 choice

Little Pebble Sauvignon Blanc (Marlborough, NZ)
McGuigan 'The Shortlist' Chardonnay (Adelaide Hills, SA)
Pewsey Vale Vineyard Riesling (Eden Valley, SA)
Evans & Tate Breathing Space Pinot Gris (Margaret River, WA)

Rose ~ 1 choice

La Vieille Ferme Rose (Rhône, FRANCE)

Red Wine ~ 1 choice

Mud House Pinot Noir (Central Otago, NZ)
McGuigan 'The Shortlist' Cabernet Sauvignon (Coonawara, SA)
Smith and Hooper Merlot (Limestone Coast, VIC)
Grant Burge 'The Benchmark' Shiraz (Barossa Valley, VIC)

SELECTION OF BEERS

Pure Blonde on tap
Peroni on tap
Carlton Draught on tap
Coopers Pale Ale on tap

Cascade Premium Light
James Boags Premium Lager
Crown Lager
Fat Yak Pale Ale
Nissos Pilsner
Somersby Apple Cider
Somersby Pear Cider

NON ALCOHOLIC BEVERAGES

Fruit Juice & Soft Drinks, Still & Sparkling Mineral Water

...

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CAKE ORDER FORM

48 hours notice is required when ordering a small cake.
3 days notice is required when ordering a large cake.
*toppings may vary due to seasonal produce.



Baked Ricotta Cheesecake



Tiramisu



Strawberry Short Cake



Black Forest Cake



Layered Chocolate Mousse & Hazelnut Meringue Cake



Gluten Free Orange & Almond Cake



Gluten Free Chocolate & Almond Mud Cake



Baked New York Cheesecake

Please Select Cake Size: SMALL (min 48hrs notice) MEDIUM (min 3 days notice) LARGE (min 3 days notice)

Cake Sizes: Approximately 12 slices for SMALL (\$48.00) | Approximately 30 slices for MEDIUM (\$120.00) | Approximately 60 slices for LARGE (\$240.00)
Larger cakes only available in the following flavors: Black Forest Cake, Strawberry Short Cake, Gluten Free Chocolate & Almond Mud Cake.

CAKE ORDER

Date of Booking: _____ Preferred Booking Time: _____

Booking Name: _____ Number Guests: _____

Company Name: _____ Contact Name: _____

Postal Address: _____ Post Code: _____

Contact Number Work: _____ AH: _____

Mobile: _____

Email: _____

I do not wish to receive any information on events and promotions (please tick box).

CAKE PAYMENT DETAILS

Card Type: VISA M/C AMEX JCB Diners Not Accepted

Credit Card No: _____ Exp. Date: _____

Name on Card: _____ Card Authorisation Code: _____

Number of cakes: _____ (\$48/\$120/\$240 per cake) Amount of Payment: _____

Cake Message/ Inscription: _____

I AUTHORISE NICK'S BAR & GRILL TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD.

Signature: _____ Date: _____

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

PRIVACY POLICY: Nick's Seafood Restaurant, Nick's Bar & Grill, Cyren Bar Grill Seafood, I'm Angus Steak House, Stacks Taverna and Adria Bar Restaurant 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: 1300 989 989, email: nicks@nicks-seafood.com.au, or via return mail.

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The Promenade, King Street Wharf
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E: restaurant@nicksbarandgrill.com.au

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to restaurant@nicksbarandgrill.com.au or fax to (02) 9279 0166 in order to confirm your booking.
All group bookings are required to confirm & cancel via email. Please note your booking is not confirmed until we receive this completed booking form and a confirmation email is sent back to you within 48hrs.

BOOKING INFORMATION

Date of Booking: _____ Preferred Booking Time: _____
 Booking Name: _____ Number Guests: _____ adults _____ kids
 Company Name: _____ Contact Name: _____
 Postal Address: _____ Post Code: _____

 Contact Number Work: _____ AH: _____
 Mobile: _____
 Email: _____
 Occasion: _____

I do not wish to receive any information on events and promotions (please tick box).

CHOICE OF MENU

| | | | | | |
|--|----------|--------------------------|--|-----------|--------------------------|
| WEEKDAY LUNCH SET MENU 1 | A\$35.00 | <input type="checkbox"/> | PLATTER MENU 2 (Antipasto, Entree & Main) | A\$100.00 | <input type="checkbox"/> |
| SET MENU 2 (On Arrival, Entree & Main) | A\$55.00 | <input type="checkbox"/> | PLATTER MENU 2 (Antipasto, Main & Dessert) | A\$100.00 | <input type="checkbox"/> |
| SET MENU 2 (On Arrival, Main & Dessert) | A\$55.00 | <input type="checkbox"/> | PLATTER MENU 2 (Antipasto & 3 Courses) | A\$110.00 | <input type="checkbox"/> |
| SET MENU 2 (On Arrival & 3 Courses) | A\$65.00 | <input type="checkbox"/> | STANDARD CANAPE MENU (2h) | A\$39.00 | <input type="checkbox"/> |
| SET MENU 3 (On Arrival, Entree & Main) | A\$65.00 | <input type="checkbox"/> | PREMIUM CANAPE MENU (3h) | A\$54.00 | <input type="checkbox"/> |
| SET MENU 3 (On Arrival, Main & Dessert) | A\$65.00 | <input type="checkbox"/> | ADDITIONAL CANAPE | A\$ 4.00 | <input type="checkbox"/> |
| SET MENU 3 (On Arrival & 3 Courses) | A\$75.00 | <input type="checkbox"/> | Canape Selections _____ | | |
| SET MENU 4 (On Arrival, Entree & Main) | A\$70.00 | <input type="checkbox"/> | HOUSE BEVERAGE PACKAGE (2h) | A\$28.00 | <input type="checkbox"/> |
| SET MENU 4 (On Arrival, Main & Dessert) | A\$70.00 | <input type="checkbox"/> | HOUSE BEVERAGE PACKAGE (3h) | A\$38.00 | <input type="checkbox"/> |
| SET MENU 4 (3 Courses) | A\$85.00 | <input type="checkbox"/> | DELUXE BEVERAGE PACKAGE (2h) | A\$36.00 | <input type="checkbox"/> |
| SET MENU 4: Dessert of the Day or Cheese Plate (please circle) | | <input type="checkbox"/> | DELUXE BEVERAGE PACKAGE (3h) | A\$46.00 | <input type="checkbox"/> |
| PLATTER MENU 1 (Entree & Main) | A\$75.00 | <input type="checkbox"/> | CHAMPAGNE COCKTAIL ON ARRIVAL | A\$10.00 | <input type="checkbox"/> |
| PLATTER MENU 1 (Main & Dessert) | A\$75.00 | <input type="checkbox"/> | ANTIPASTO PLATTER Quantity _____ | A\$20.00 | <input type="checkbox"/> |
| PLATTER MENU 1 (3 Courses) | A\$85.00 | <input type="checkbox"/> | NICK'S PLATTER Quantity _____ | A\$160ea | <input type="checkbox"/> |
| | | | DRINKS ON CONSUMPTION | | <input type="checkbox"/> |

PAYMENT DETAILS

Card Type: VISA M/C AMEX JCB Diners Not Accepted
 Other Form of Payment: CASH Must be received 7 days prior to booking
 ONLINE Please contact us for the Online Deposit link. Mastercard & Visa Only.
 A DEPOSIT OF AUD\$15 PER ADULT IS REQUIRED

Credit Card No: _____
 Name on Card: _____
 Exp. Date: _____ Card Authorisation Code: _____
 Amount of Deposit: _____ (AUD\$15.00 per adult)
 I AGREE TO THE TERMS & CONDITIONS AND AUTHORISE NICK'S BAR & GRILL TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD. T&C'S MAY CHANGE FROM TIME TO TIME AND YOUR BOOKING WILL BE BOUND BY THESE TERMS
 Signature: _____ Date: _____

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TERMS & CONDITIONS

Deposits:

Your deposit amount will be deducted from your final bill on the day. Please be aware we do not split bills. Deposit will not be refunded if the restaurant receives less than 7 days notice of cancellation.

Outstanding Amounts:

Any outstanding amounts that have not been settled & paid at the completion of your booking will be charged by us to the credit card provided by you and held on file.

Final Numbers:

Your final numbers are required 72hrs in advance; if we are notified of a decrease in numbers up until 24hrs prior to your scheduled arrival time a \$15 per head charge to the variance in numbers will apply (this excludes special event days where full charges will still apply) If notification has not been received of any changes to your confirmed guest numbers 24 hours prior then full payment will be required for any missing guests.

Cancellation:

Should the restaurant receive cancellation of the groups booking with less than 24 hours notice of arrival full payment of the package price by the amount of guests confirmed will apply and will be charged to the credit card on file.

Seating Requests:

All seating requests will be taken into consideration but are not guaranteed. Please be aware for groups that are over 12 people, you may be seated across two tables side by side.

Please advise when confirming your reservation of any highchair requirements & prams you will be bringing.

Larger Groups: (40 guests or more)

An alternate drop menu is required for groups over 40 guests. Your Entrée, Main + Dessert will be served alternately; A choice will not be offered on the day, guests may swap amongst themselves at the table as required. (Max three selections per course)

All reservations with 40 or more guests will require full food payment along with your final guest numbers 72 hours in advance unless otherwise arranged with your events coordinator.

Beverage Packages:

Beverage package options are available for two or three hour durations and will commence at your confirmed reservation time. Please be aware last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to cease serving alcohol should a patron show signs of intoxication.

Beverages on Consumption:

You are welcome to have your beverages charged on a consumption basis (Bar Tab)
Please be aware we do not split bills. For groups 40+ a pre selection of wine is required 7 days prior (Max 6 varieties).

Cakes:

Nick's Bar & grill is able to arrange cakes for any occasion with a minimum of 3 days (72hrs) notice for medium/ large sizes. Cakes are charged from \$48 per cake with a personalised message. If you wish to supply your own cake a \$5 per person cakeage charge will apply.

Optional Extra:

Champagne Cocktail on arrival \$10 per person | Antipasto platter to share \$20 per platter | Nick's Seafood Platter to share \$160 per platter