

*Nick's*



SEAFOOD RESTAURANT

# bread

Garlic Bread	\$ 6.00	Kathy's Taramasalata	\$ 9.50
Herb Bread	\$ 5.50	Served with Sonoma Bread	
Bread Roll	\$ 2.50	Smoked Salmon & Dill Dip	\$ 9.50
Sonoma Sourdough Sliced	\$ 4.50	Served with Sonoma Bread	

# entrées

Nick's Signature Seafood Chowder	\$18.00	Garlic Prawns	\$23.00
Fresh Mussels	\$24.00	With Olive Oil, Garlic & Chilli	
Served with Tomato, Chilli <sup>DF</sup> or White Wine & Cream Sauce		Mezze Plate to Share	\$24.00
Sydney Rock Oysters – Freshly Shucked		Kalamata Olives, Tasmanian Smoked Salmon, Feta, Taramasalata, Salmon & Dill Dip served with Sonoma Bread	
Cocktail Sauce and Ginger Shallot, Sweet Vinegar Dressing <sup>GF</sup>	1/2 dozen \$24.00 dozen \$44.00	Salt and Pepper Calamari	\$24.00
Mornay or Kilpatrick	1/2 dozen \$24.00 dozen \$44.00	Baby Calamari with Passionfruit Dressing	
Tempura Soft Shell Crab <sup>DF</sup>	\$22.00	Cold Seafood Plate <sup>GF</sup>	\$25.00
Served with Citrus Dressing		Freshly Shucked Oysters, King Prawn, Tasmanian Smoked Salmon, Marinated WA Octopus & Avocado	
Alaskan King Crab Salad <sup>GF   DF</sup>	\$24.00	Local Baby Octopus <sup>GF</sup>	\$24.00
Mango, Avocado & a Lime Vinaigrette		Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	
Fresh Whole King Prawns	Market Price	Whole Giant King Prawns <sup>GF   DF</sup>	\$24.00
Served with Cocktail Sauce		Butterflied with Garlic Butter	
Crab Ravioli	\$22.00	Grilled Moreton Bay Bugs <sup>GF</sup>	\$36.00
Wilted Baby Spinach and Pernod Cream		Garlic Buttered with Orange & Fennel Salad	
Hervey Bay Queensland Scallops	\$24.00	Tempura Vegetables <sup>V   DF</sup>	\$21.00
Served with Honey Soy Dressing		Tempura Enoki Mushrooms, Asparagus & Zucchini Flower with Wasabi Mayonnaise	
		Vegetarian Ravioli <sup>V</sup>	\$19.00
		(See wait staff for flavour of the day)	

# nick's signature platters



**NICK'S ENTRÉE PLATTER FOR TWO** \$85.00  
Hervey Bay Scallops served in shell, Chargrilled King Prawns,  
Assorted Mixed Mornay and Kilpatrick Oysters



**HOT & COLD PLATTER FOR TWO** \$135.00  
Golden Tempura King Prawns, Blue Swimmer Crab, Sydney Rock Oysters,  
Tasmanian Smoked Salmon, Catch of the Day, Fresh King Prawns,  
Salt & Pepper Baby Calamari, Potato Salad, Avocado served with Chips



**NICK'S SEAFOOD PLATTER FOR TWO** \$175.00  
Cooked Lobster, Freshly Shucked Sydney Rock Oysters, Fresh King Prawns,  
Blue Swimmer Crab, Mussels, Catch of the Day, Golden Tempura King Prawns,  
Salt & Pepper Baby Calamari, Avocado, Potato Salad served with Chips  
Lobsters Mornay, Thermidore, Garlic Butter - \$10.00 extra

# side orders

Greek Salad <sup>V   GF</sup>	\$13.50	Potato Salad <sup>V</sup>	\$ 6.00
Garden Salad <sup>V   GF   DF</sup>	\$10.50	Steamed Vegetables <sup>V   GF   DF</sup>	\$14.00
Caesar Salad	\$14.00	Chips	\$ 8.00
With Chicken or Smoked Salmon ~ \$ 5.00 extra			

**GF = GLUTEN FREE | DF = DAIRY FREE | V = VEGETARIAN**

**A SURCHARGE OF \$5.00 IS APPLICABLE TO ADULTS ON SUNDAY, PUBLIC HOLIDAYS AND PUBLIC HOLIDAY WEEKENDS**

# cocktails

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Coco-Loco Angostura 5YO rum, Dark Crème de Cacao, Monin Coconut, Pineapple Juice and Pouring Cream.	\$16.00	Golden Gaytime Stoli Salted Karamel Vodka, Frangelico & White Creme de Cacao with milk, icecream & honey syrup garnished with nut praline	\$17.00
Splash of Passion Woodford Reserve Bourbon, Joseph Cartron Lychee Liqueur, Fresh Lime and Passionfruit Pulp. Served with crushed ice and a lime wedge	\$17.00	South Pacific Iced Tea Cargo Cult Spiced Rum with pineapple juice, iced tea, Monin Ginger, Lemon & Honey Syrup, fresh mint & lime	\$17.00
Fig Clover Club Four Pillars Gin, Esprit de Figs Liqueur, Monin Lavender Syrup, Egg White and Lemon Juice. Served with a lemon twist	\$17.00	Gentleman's Old Fashioned Gentleman Jack Bourbon, Angostura Bitters & sugar with orange peel	\$17.00
Little Red Corvette Finlandia Lime Vodka, Midori, Frangelico, Apple Juice and Strawberry puree. Served with a strawberry flower	\$16.00	El Diablo El Jimador Reposado Tequila & Chambord with fresh lime & topped with ginger ale	\$17.00
Aperol Spritz Aperol & Cockle Bay Brut Sparkling Wine topped with soda water & garnished with an orange wheel	\$16.00	Apple & Pomegranate Martini Finlandia Vodka, Pama Liqueur & Joseph Cartron Pomme Verte with apple juice & pomegranate seeds	\$17.00
Spiced Raspberry Mojito Cargo Cult Spiced Rum, Ambra Limoncello, Fresh Lime, Mint and Pomegranate Syrup and topped with soda water. Served with a sprig of mint	\$16.00	Pure Lychee Martini 666 Pure Tasmanian Vodka, Joseph Cartron Lychee Liqueur & lychee puree	\$18.00
Champagne Cosmo Solerno Blood Orange liqueur & cranberry juice, topped with Sparkling Cuvee Brut; served as a flute	\$16.00	Double Oaked Manhattan Woodford Reserve Double Oaked Bourbon, Cinzano Rosso & Fee Bros Molasses Bitters with a maraschino cherry	\$18.00
Espresso Martini Stoli Vanil Vodka & Kahlua with a fresh double espresso shot & sugar syrup	\$17.00	Classic Cocktails Caipiroska, Caipirinha, Dark & Stormy, Mai Tai, Negroni, Amaretto Sour, Cosmopolitan, Bloody Mary	\$16.00

# beer

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## TAP BEER

Pure Blonde 4.2%	\$ 8.50
Peroni Nastro Azzurro 5.1%	\$ 9.00
Stella Artois 5.0% (pint)	\$13.00

## LOCAL BEER

Cascade Premium Light 2.6%	\$ 7.50
Victoria Bitter 4.9%	\$ 8.00
Crown Lager 4.9%	\$ 8.50

## INTERNATIONAL BEER

Asahi Super Dry 5.0%	\$ 9.00
Corona Extra 4.5%	\$ 9.00
Budweiser 4.9%	\$ 9.00
Sapporo 650ml 5.2%	\$13.00

## CRAFT BEER

Nissos Artisanal Pilsner 5.0%	\$ 9.00
<i>THE GREEK ISLANDS AWARD WINNING CRAFT BEER</i>	
Cricketers Arms Scorcher Summer Ale 4.6%	\$ 9.00
Coopers Celebration Ale 5.2%	\$ 9.50
Wild Yak Pacific Ale 4.2%	\$ 9.50
Fat Yak Pale Ale 4.7%	\$ 9.50
Lord Nelson Three Sheets Pale Ale 4.9%	\$ 9.50

## CIDER

Pure Blonde Crisp Apple Cider 4.2%	\$ 9.00
Somersby Apple Cider 4.5%	\$ 9.00
Somersby Pear Cider 4.5%	\$ 9.00

# soft drinks, juices and water

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## SOFT DRINKS

Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale	\$ 4.50
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Bundaberg Ginger Beer	\$ 6.00
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## JUICES

Apple, Orange, Pineapple, Cranberry, Tomato, Ruby Red Grapefruit	\$ 5.00
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## WATER

S. Pellegrino Natural Sparkling Mineral Water 1lt	\$10.50
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Acqua Panna Natural Still Mineral Water 1lt	\$10.50
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# mains

Local Flathead Fillets – Fried	\$36.00	Local John Dory Fillet – Grilled or Fried	\$46.00
Local Snapper Fillets – Grilled or Fried	\$39.00	King George Whiting Fillets – Fried	\$46.00
Tasmanian Salmon Fillet – Grilled	\$38.00	Tuna Steak – Chargrilled	\$42.00
Fresh Barramundi Fillet – Grilled	\$39.00	Whole Baby Snapper – Grilled	\$38.00

*The above mains are served with chef's lemon dressing + choice of chips or salad on the plate.  
All grilled items are Gluten Free & Dairy Free*

Nick's Fisherman's Basket Fried Catch of the Day, Tempura Soft Shell Crab, Golden Tempura King Prawns, Panko Crumbed Calamari Rings with Chips & Homemade Tartare Sauce	\$40.00	Vongole and Crab Meat Pasta Parmesan, Tomato, Chilli & Pesto Sauce	\$38.00
Fresh Lobster Served either Fresh   Mornay   Garlic Butter Tomato Chilli   Thermidor With choice of Chips or Salad	Market Price	Tasmanian Lobster Meat Pasta <sup>DF</sup> In Spaghetti with Garlic, Chilli & Olive Oil	\$39.00
Whole Baby Lobster Served Mornay, Garlic Butter or Thermidor	\$48.00	Lobster & Snapper Pie Served with Creamy Mash	\$44.00
Grilled Moreton Bay Bugs <sup>GF</sup> Garlic Buttered with Orange & Fennel Salad With choice of Chips or Salad	\$68.00	Seafood Risotto Scallops, Prawns, Calamari, Mussels & Cream Sauce	\$39.00
Chargrilled Octopus <sup>GF</sup> Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction With choice of Chips or Salad	\$38.00	Grilled Fillet Steak & King Prawns <sup>GF</sup> Horse Radish Mash with Béarnaise Sauce	\$48.00
Chargrilled Whole King Prawns (Shell On) With Rocket & Feta Salad with a Lime Corn Salsa With choice of Chips or Salad	\$32.00	Rib Eye on the Bone Creamy Mash, Caramelised Baby Onions & Port Jus	\$42.00
Golden Tempura King Prawns <sup>DF</sup> With choice of Chips or Salad	\$34.00	Kangaroo Fillet Tomato Chutney & Chargrilled Herb Polenta	\$34.00
Whole Giant King Prawns <sup>GF</sup> Butterflied with Garlic Butter served with Greek Salad	\$42.00	Chicken Breast <sup>GF</sup> Lemon Marinated with Roasted Asparagus, Fennel & Capsicum with a Champagne Buerre Blanc	\$32.00
Salt and Pepper Baby Calamari With Passionfruit Dressing & choice of Chips or Salad	\$36.00	Wild Mushroom Risotto <sup>V</sup> With Assorted Mushrooms, Parmesan & Truffle Oil	\$32.00
		Vegetable Linguine <sup>V</sup> In a Roast Tomato & Chilli Sauce with assorted seasonal Sauteed Vegetables & Parmesan	\$32.00

# children's menu

YOUR CHOICE OF Calamari Rings served <i>with Chips &amp; Salad</i> Boneless Fried Fish served <i>with Chips &amp; Salad</i> Crumbed Chicken Tenderloins served <i>with Chips &amp; Salad</i> Pasta Napolitana <i>Served with a choice of Soft Drink and Vanilla Ice Cream with Chocolate or Raspberry Sauce</i>	\$16.00
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# dessert

Heavenly Crunch Chocolate Coated Crunch Tiramisu with Salted Caramel & Hazelnut Crunch Filling served with a Macaron & Snickers Ice Cream	\$16.00	Strawberry & Vanilla Panacotta <sup>GF</sup> Chantilly Cream, Strawberries & Berry Gel	\$16.00
Citrus Temptation Lemon Mousse, Citrus Meringue, Lemon Curd, Mandarin Gel, Blackcurrant Crunch, Semi Candied Lemon & Lime sorbet	\$16.00	Assorted Fruit Sorbet <sup>GF   DF</sup>	\$15.00
Crème Brulee Served with a Chocolate & Almond Biscotti (See wait staff for flavour of the day)	\$16.00	Sundae Dream Trio of Ice Creams, Marshmallows & Chocolate Surprise	\$15.00
Belgian Double Chocolate Fondant With Vanilla Ice Cream	\$16.00	Seasonal Fruit & Cheese Plate to Share (1 between 2) With Fig Jam & Crackers	\$30.00
Sticky Date Pudding Butterscotch Sauce & Vanilla Bean Ice Cream	\$16.00	Dessert Extravaganza (to Share) Platter of Chocolate Coated Crunchy Tiramisu with Salted Caramel & Hazelnut Crunch Filling served with a Macaron & Snickers Ice Cream, Crème Brulee of the day with Chocolate & Almond Biscotti & Seasonal fruits	\$40.00

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# wine list

PRIVATE LABEL WINE		glass 150ml	bottle
Nick's Semillon Sauvignon Blanc	VICTORIA	\$8.50	\$38.00
Nick's Chardonnay	S.E. AUSTRALIA	\$8.50	\$38.00
Nick's Pinot Gris	RIVERINA, NSW	\$8.50	\$38.00
Nick's Cabernet Merlot	S.E. AUSTRALIA	\$8.50	\$38.00
Nick's Shiraz	RIVERINA, NSW	\$8.50	\$38.00

SPARKLING & CHAMPAGNE		glass 150ml	bottle
Cockle Bay Cuvee Brut	SOUTH EAST AUSTRALIA	\$ 8.50	\$ 39.00
Chandon Brut NV	YARRA VALLEY, VIC	\$12.00	\$ 59.00
Chandon Brut NV Rose	YARRA VALLEY, VIC	\$12.00	\$ 59.00
Moet & Chandon Imperial Brut NV	EPERNAY, FRANCE	\$22.00	\$ 98.00
Veuve Clicquot Brut	REIMS, FRANCE		\$110.00
Moet & Chandon Imperial Ice	EPERNAY, FRANCE		\$110.00

*Served with lychees, strawberries, mint & ice*

PROSECCO		glass 150ml	bottle
De Bortoli 'King Valley' Prosecco	KING VALLEY, VIC	\$ 9.50	\$ 46.00

MOSCATO		glass 150ml	bottle
Yalumba 'Christobels' Moscato	BAROSSA VALLEY, SA	\$ 9.50	\$ 46.00
Tempus Two 'Copper Series' Moscato	RIVERLAND, SA	\$11.00	\$ 53.00

RIESLING		glass 150ml	bottle
Pewsey Vale Vineyard Riesling	EDEN VALLEY, SA	\$11.00	\$ 53.00
Jim Barry 'The Lodge Hill' Riesling	CLARE VALLEY, SA	\$11.50	\$ 56.00
Parish 'Single Estate' Riesling	COAL RIVER VALLEY, TAS		\$ 62.00

SAUVIGNON BLANC		glass 150ml	bottle
Little Pebble Sauvignon Blanc	MARLBOROUGH, NZ	\$ 9.50	\$ 46.00
Houghton 'Margaret River' Sauvignon Blanc	MARGARET RIVER, WA	\$10.50	\$ 50.00
Nepenthe 'Altitude' Sauvignon Blanc	ADELAIDE HILLS, SA	\$11.50	\$ 56.00
Nautilus Estate Sauvignon Blanc	MARLBOROUGH, NZ	\$12.50	\$ 59.00
Cloudy Bay Sauvignon Blanc	MARLBOROUGH, NZ	\$15.00	\$ 73.00

CHARDONNAY		glass 150ml	bottle
Tempus Two 'Wilde' Chardonnay	HUNTER VALLEY, NSW	\$11.00	\$ 53.00
McGuigan 'The Shortlist' Chardonnay	ADELAIDE HILLS, SA	\$11.50	\$ 56.00
Domaine Chandon Chardonnay	YARRA VALLEY, VIC	\$12.00	\$ 58.00
Hay Shed Hill 'Vineyard Series' Chardonnay	MARGARET RIVER, WA		\$ 62.00

PINOT GRIS & PINOT GRIGIO		glass 150ml	bottle
Evans & Tate 'Breathing Space' Pinot Gris	MARGARET RIVER, WA	\$11.00	\$ 53.00
Nepenthe 'Altitude' Pinot Gris	ADELAIDE HILLS, SA	\$11.50	\$ 56.00
Redbank 'King Valley' Pinot Grigio	KING VALLEY, VIC	\$11.50	\$ 56.00

BLENDS AND OTHER WHITES		glass 150ml	bottle
Vasse Felix Classic Dry White	MARGARET RIVER, WA	\$10.00	\$ 48.00
Cape Mentelle Sauvignon Blanc Semillon	MARGARET RIVER, WA	\$11.50	\$ 56.00
Brokenwood Semillon	HUNTER VALLEY, NSW	\$12.00	\$ 58.00

ROSE		glass 150ml	bottle
La Vieille Ferme Rose	RHONE, FRANCE	\$ 9.50	\$ 46.00
La Boheme Act 2 Rose	YARRA VALLEY, VIC	\$11.00	\$ 53.00

SHIRAZ		glass 150ml	bottle
Grant Burge 'Benchmark' Shiraz	BAROSSA VALLEY, SA	\$ 9.50	\$ 46.00
McWilliams 'High Altitude 480' Shiraz	HILLTOPS, NSW	\$11.00	\$ 53.00
Pepperjack 'Scotch Fillet Graded' Shiraz	MCLAREN VALE, SA	\$14.00	\$ 65.00
Penfolds Max's Shiraz	BAROSSA VALLEY, SA		\$ 67.00
Wynns Coonawarra Estate Black Label Shiraz	COONAWARRA, SA		\$ 69.00
Brokenwood Shiraz	HUNTER VALLEY, NSW		\$ 74.00
John Duval 'Entity' Shiraz	BAROSSA VALLEY, SA		\$ 77.00

PINOT NOIR		glass 150ml	bottle
Opawa Pinot Noir	MARLBOROUGH, NZ	\$11.50	\$ 56.00
Mud House Pinot Noir	CENTRAL OTAGO, NZ	\$13.00	\$ 62.00
Cloudy Bay Pinot Noir	MARLBOROUGH, NZ		\$ 79.00

CABERNET SAUVIGNON		glass 150ml	bottle
McGuigan 'The Shortlist' Cabernet Sauvignon	COONAWARRA, SA	\$11.00	\$ 53.00
Devils Lair 'Dances with the Devil' Cabernet Sauvignon	MARGARET RIVER, WA	\$12.00	\$ 58.00
Vasse Felix 'Filius' Cabernet Sauvignon	MARGARET RIVER, WA	\$13.00	\$ 62.00
St Huberts Cabernet Sauvignon	YARRA VALLEY, VIC		\$ 68.00

BLENDS AND OTHER REDS		glass 150ml	bottle
Smith and Hooper Merlot	LIMESTONE COAST, SA	\$11.00	\$ 53.00
Cape Mentelle 'Trinders' Cabernet Merlot	MARGARET RIVER, WA	\$13.00	\$ 63.00
Penfolds Bin 389 Cabernet Shiraz	BAROSSA VALLEY, SA		\$ 98.00

DESSERT WINE		90ml	375ml
De Bortoli 'Noble One' Botrytis Semillon	RIVERINA, NSW	\$17.00	\$ 65.00

★  
CHANDON



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Gluten Free Orange  
& Almond Cake

Baked Ricotta Cheesecake

Baked New York  
Cheese Cake

Tiramisu

Gluten Free Chocolate  
& Almond Cake

Strawberry Short Cake



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Nick's Seafood Restaurant, I'm Angus Steak House, Nick's Bar & Grill,  
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