



BAR AND GRILL

starters & breads

Garlic Bread	\$ 6.00	Herb Bread	\$ 5.00
Bruschetta Tomato, Red Onion, Basil, Balsamic Vinegar, Olive Oil	\$10.50	Sliced Fresh Ciabatta Served with Olive Oil & Aged Balsamic	\$ 5.00

entrees

Antipasto Plate Marinated Olives, Bruschetta, Taramasalata, Salmon & Dill Dip, Feta Panecrotte & Grissini	\$20.00	Salt & Pepper Calamari Served with Passionfruit Sauce	\$22.00
Bread Platter to Share Garlic & Herb Breads with Olives & Grissini	\$17.50	Sizzling Garlic Prawns Served in Olive Oil, Garlic & Chilli	\$22.00
Nick's Seafood Chowder Mussels & Fresh Seasonal Seafood	\$16.00	Chargrilled Baby Octopus With Fennel, Rocket, Semi Dried Tomatoes, Olives & finished with Fresh Herbs	\$22.00
Freshly Shucked Sydney Rock Oysters Shallot Vinaigrette & Cocktail Sauce	1/2 dozen \$20.00 dozen \$40.00	King Prawn, Avocado & Smoked Salmon Salad	\$22.00
Mornay Sydney Rock Oysters Bechamel & Parmesan Sauce	1/2 dozen \$20.00 dozen \$40.00	Cold Seafood Plate King Prawn, Sydney Rock Oysters, Smoked Salmon & Marinated Mussels	\$24.00
Kilpatrick Sydney Rock Oysters Bacon & Worcestershire Sauce	1/2 dozen \$20.00 dozen \$40.00	Seared Scallops With Fresh Apple Remoulade, Finished with Apple Glaze	\$24.00
Tempura Soft Shell Crab Ginger & Sweet Chilli Dipping Sauce	\$21.00	Grilled Asparagus Spears With Sliced Serrano Prosciutto, Rockmelon & Rocket Salad finished with Hazelnut Dressing	\$22.00
Moreton Bay Bug Salad Poached Moreton Bay Bug with citrus & baby herb salad	\$24.00	Black Mussel Pot Served with Chilli Tomato & served with Fresh Bread	\$22.00

salads

Traditional Caesar Salad (<i>Chicken or Smoked Salmon ~ \$5.00 extra</i>) Double Smoked Bacon, Croutons, Parmesan Cheese & Traditional Caesar Dressing	\$14.00
Greek Salad Roma Tomatoes, Feta, Kalamata Olives, Cucumber, Lettuce & Onion	\$14.00
Rocket & Parmesan Salad With a Light Lemon Vinaigrette	\$12.00
Garden Salad Mesclun Lettuce, Roma Tomato, Onion & Cucumber	\$12.00
Caprese Salad Fresh Sliced Tomato, Bocconcini, Basil, finished with Aged Balsamic Glaze	\$12.00

pasta

Seafood Linguine Linguine with Lobster, Scallops, Calamari, King Prawns & your choice of White Wine or Tomato Chilli Sauce	\$34.00
King Prawn Fettucine Arrabiata With a Spicy Tomato Sauce, Garlic & Chilli	\$32.00
Fettucine Carbonara Double Smoked Bacon in a White Wine Creme Sauce	\$24.00
Vegetarian Linguine Linguine with Chargrilled Vegetables & Pesto Cream	\$22.00

children's menu *Under 12 years*

YOUR CHOICE OF Crumbed Calamari ~ served with Chips Boneless Fried Fish ~ served with Chips Crumbed Chicken Tenderloins ~ served with Chips Pasta Napolitana <i>Served with a choice of Soft Drink</i> <i>Dessert of Chocolate Mousse or Vanilla Ice Cream with either Chocolate or Strawberry Topping</i>	\$13.00
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mains

All fish served with your choice of chips or mash

Snapper Fillets - Grilled or Fried	\$36.00	Salt & Pepper Calamari	\$32.00
Barramundi Fillets - Grilled	\$36.00	Lightly Fried in Salt and Pepper Flour	
Salmon Fillets - Grilled	\$34.00	Black Mussel Pot	\$22.00
Whole Baby Snapper	\$36.00	Served with Chilli Tomato & served with Fresh Bread	
Flathead Fillets - Fried	\$36.00	Nick's Seafood Basket	\$36.00
John Dory Fillets - Grilled	\$45.00	Catch of the day, Tempura Soft Shell Crab, Salt & Pepper Calamari, Fried Scallops, Fried King Prawns served on Chips with Homemade Tartare Sauce	

All steaks are served with your choice of creamy mash or chips

I'm Angus 'Grainge' Rib-Eye Steak on the Bone	\$39.00	Kangaroo	\$28.00
I'm Angus 'Grainge' Scotch Fillet	\$37.00	Served with Kumara Mash, finished with Juniper Jus	
I'm Angus 'Grainge' Sirloin	\$36.00	Chicken Souvlaki	\$24.00
I'm Angus 'Grainge' Rump	\$26.00	Marinated in Lemon, Rosemary, Olive Oil & Garlic - Flatgrilled & served on Toasted Pita Bread complimented with a Greek Salad & Tzatziki Sauce	
I'm Angus 'Grainge' Prime Fillet	\$39.00	Lamb Souvlaki	\$26.00
Surf & Turf	\$36.00	Marinated in Lemon, Rosemary, Olive Oil & Garlic - Flatgrilled & served on Toasted Pita Bread complimented with a Greek Salad & Tzatziki Sauce	
Rump Steak served with Grilled King Prawns, Creamy Mash & Hollandaise Sauce		Chicken Breast	\$26.00
Baby Pork Riblets	\$38.00	The Chicken is marinated in a Light Herb Dressing & served on Steamed Green Beans & Asparagus whilst being complimented with a Tomato, Feta & Mint Salsa	
Full Rack- Served with a Smokey BBQ Sauce			

SAUCES \$ 3.00 ~ Tequila BBQ, Pepper, Mushroom, Herb Butter, Hollandaise Sauce

nick's signature platters



Nick's Seafood Platter for Two **\$165.00**
Freshly Cooked Lobster, Steamed & Marinated Mussels, Salt & Pepper Calamari, Fried Catch of the Day, Fresh Ocean King Prawns, Blue Swimmer Crab, Golden Fried King Prawns, Freshly Shucked Oysters, Fresh Melon, Avocado & Potato Salad complimented with Chips. Lobsters Mornay, Thermidore, Garlic Butter - \$10.00 extra



Nick's Grilled Platter for Two **\$115.00**
Grilled Moreton Bay Bug, Scallop in a half shell, Chargrilled Baby Octopus & Grilled King Prawns. Served with Chips & Garden Salad



Nick's Cold Seafood Selection Platter for Two **\$120.00**
Fresh Chilled Balmain Bugs, Steamed and Marinated Mussels, Fresh Ocean King Prawns, Blue Swimmer Crab, Freshly Shucked Sydney Rock Oysters & Tasmanian Smoked Salmon. Served with Homemade Cocktail Sauce.



Nick's Surf & Turf Platter for Two **\$99.00**
Baby Pork Riblets, Lamb Souvlaki, Chicken Souvlaki, Grilled Moreton Bay Bug & Fried Catch of the Day. Served with Chips & Salad

side dishes

Chips	\$8.00	Mash Potato	\$6.00
Onion Rings	\$8.00	Steamed Seasonal Vegetables	\$12.00
Sauteed Green Beans	\$8.00	Potato Wedges	\$8.00
		With Sour Cream & Sweet Chilli Sauce	

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

cocktails

Electric Iced Tea Angostura Reserva Rum, Gin, Vodka, Millies Blue Curacao, Lemon Juice and topped with lemonade.	\$16.00	Aussie Kiss Malibu & Chambord with cloudy apple juice & fresh lime	\$16.00
Harvey Wallbanger 666 Butter Vodka, Vanilla Galliano and Orange Juice. Served with a cherry	\$16.00	Nicks Splice Midori, Malibu and Millies Blue Curacao with pineapple juice, whipped cream and maraschino cherry	\$16.00
Fiery Mule JD Fire, Pineapple Juice, Fresh Lime and Mint and topped with Ginger Beer. Served with a sprig of mint	\$16.00	Watermelon Martini Finlandia Vodka, Monin Watermelon Syrup, shaken with fresh watermelon & mint	\$16.00
Citrus Blush Four Pillars Gin, Ambra Limoncello, Lime Juice and topped with Ruby Red Grapefruit Juice. Served with crushed ice and lime wheel	\$16.00	Lychee Lady el Jimador Tequila, Joseph Cartron Lychee Liqueur, cloudy apple juice, ginger ale & muddled limes	\$16.00
Splash of Passion Woodford Reserve Bourbon, Joseph Cartron Lychee Liqueur, Fresh Lime and Passionfruit Pulp. Served with crushed ice and lime wedge	\$16.00	Toffee Apple Martini Finlandia Lime Vodka, Wenneker Apple & Butterscotch Schnapps & cloudy apple juice with a dash of pomegranate syrup	\$16.00
Aperol Spritz Aperol and Cockle Bay Brut Sparkling topped with soda water and an orange wheel	\$15.00	Spiced Raspberry Mojito Cargo Cult Spiced Rum, Ambra Limoncello, Fresh Lime, Mint, Raspberry Puree & Pomegranate Syrup. Served with a sprig of mint	\$16.00
Pimms No.1 Cup Pimms and Westminster Gin with orange, lemon, lime and mint, topped with ginger ale	\$15.00	Classic Cocktails Cosmopolitan, Caipiroska, Pina Colada, Mai Tai, French Martini, Gin/ Vodka Martini, Daiquiri, Margarita & more. Please ask your waiter	\$15.00
Pash & Dash Finlandia Lime Vodka & Joseph Cartron Lychee Liqueur with lime wedges, lychees, sugar syrup & passionfruit puree	\$16.00	Summer Punch Mocktail Muddled limes, strawberry puree & mint shaken with cranberry, orange & pineapple juices plus passionfruit pulp	gl \$10.00 jug \$20.00

beer & cider

ON TAP	glass	pint	jug	CRAFT BEER	
Carlton Draught 4.6%	\$8.00	\$12.00	\$24.00	Cricketers Arms Scorcher Summer Ale 4.6%	\$8.50
Pure Blonde 4.2%	\$8.00	\$12.00	\$24.00	Fat Yak Pale Ale 4.7%	\$9.00
Coopers Pale Ale 4.5%	\$8.50	\$13.00	\$26.00	Lazy Yak Pale Ale 4.2%	\$9.00
Stella Artois 5.0%	\$9.00	\$13.00	\$27.00	Wild Yak Pacific Ale 4.2%	\$9.00
Peroni Nastro Azzurro 5.1%	\$9.00	\$14.00	\$28.00	Lord Nelson Three Sheets Pale Ale 4.9%	\$9.00
Bulmers Original Cider 4.7%	\$8.50	\$13.00	\$26.00		
LOCAL BEER				INTERNATIONAL BEER	
Cascade Premium Light 2.6%			\$7.50	Nissos Pilsner (Greece) 5.0%	\$9.00
Victoria Bitter 4.9%			\$8.50	<i>- The Greek Islands Award Winning Craft Beer</i>	
Crown Lager 4.9%			\$8.50	Asahi (Japan) 5.0%	\$9.00
CIDER				Budweiser (USA) 4.9%	\$9.00
Pure Blonde Crisp Apple Cider 4.2%			\$8.50	Corona (Mexico) 4.5%	\$9.00
Somersby Pear Cider 4.5%			\$8.50	Pacifico Clara (Mexico) 4.4%	\$9.00
Somersby Blackberry Cider 4.0%			\$9.00		



soft drinks, juices & water

SOFT DRINKS Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Soda Water	\$4.50	WATER S. Pellegrino Natural Sparkling Mineral Water 1lt	\$10.50
Jug of Soft Drink	\$15.00	Acqua Panna Natural Still Mineral Water 1lt	\$10.50
JUICES Apple, Orange, Pineapple, Cranberry, Tomato, Ruby Red Grapefruit	\$5.00		
Jug of Juice	\$17.00		

wine list

PRIVATE LABEL WINE		glass 150ml	bottle
Nick's Semillon Sauvignon Blanc	S.E. AUSTRALIA	\$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			
Cockle Bay Cuvee Brut	SOUTH EAST AUSTRALIA	\$ 8.50	\$ 39.00
Chandon Brut NV	YARRA VALLEY, VIC	\$11.50	\$ 56.00
Chandon Brut NV Rose	YARRA VALLEY, VIC	\$11.50	\$ 56.00
Moet & Chandon Imperial Brut NV	EPERNAY, FRANCE	\$22.00	\$ 98.00
Veuve Clicquot Brut	REIMS, FRANCE		\$110.00
PROSECCO			
De Bortoli 'King Valley' Prosecco	KING VALLEY, VIC	\$ 9.50	\$ 46.00
MOSCATO			
Yalumba 'Christobels' Moscato	BAROSSA VALLEY, SA	\$ 9.50	\$ 46.00
Tempus Two 'Copper Series' Moscato	RIVERLAND, SA	\$11.00	\$ 53.00
RIESLING			
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			
Little Pebble Sauvignon Blanc	MARLBOROUGH, NZ	\$ 9.50	\$ 46.00
Houghton 'Margaret River' Sauvignon Blanc	MARGARET RIVER, WA	\$10.50	\$ 50.00
821 South Sauvignon Blanc	MARLBOROUGH, NZ	\$11.00	\$ 53.00
Nepenthe 'Altitude' Sauvignon Blanc	ADELAIDE HILLS, SA	\$11.50	\$ 56.00
Nautilus Estate Sauvignon Blanc	MARLBOROUGH, NZ		\$ 59.00
Cloudy Bay Sauvignon Blanc	MARLBOROUGH, NZ	\$15.00	\$ 73.00
CHARDONNAY			
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			
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			
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			
La Vieille Ferme Rose	RHONE, FRANCE	\$ 9.50	\$ 46.00
La Boheme Act 2 Rose	YARRA VALLEY, VIC	\$11.00	\$ 53.00
SHIRAZ			
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			
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			
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		\$ 62.00
BLENDS AND OTHER REDS			
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			
De Bortoli 'Noble One' Botrytis Semillon	RIVERINA, NSW	90ml \$17.00	375ml \$ 65.00

CHANDON



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