



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	\$24.00
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	Black Mussel Pot Served with Fresh Bread and your choice of Chilli Tomato OR White Wine & Cream Sauce	\$22.00
Moreton Bay Bug Salad Poached Moreton Bay Bug with citrus & baby herb salad	\$24.00		

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
Middle Eastern Fattoush Salad crusty bread pieces, cherry, tomato, parsley, spanish onion with red radish & herbed vinaigrette	\$13.00

pasta

Seafood Linguine Linguine with Lobster, Scallops, Calamari, King Prawns & your choice of White Wine or Tomato Chilli Sauce	\$34.00
King Prawn Fettucine With a Spicy Tomato Sauce, Garlic & Chilli	\$32.00
Fettuccine 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	\$14.50
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 and a free activity pack!</i>	

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 Fresh Bread and your choice of Chilli Tomato OR White Wine & Cream Sauce	
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 Rib-Eye Steak on the Bone	\$39.00	Chicken Souvlaki	\$24.00
I'm Angus Scotch Fillet	\$37.00	Marinated in Lemon, Rosemary, Olive Oil & Garlic - Flatgrilled & served on Toasted Pita Bread complimented with a Greek Salad & Tzatziki Sauce	
I'm Angus Sirloin	\$36.00	Lamb Souvlaki	\$26.00
I'm Angus 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 Prime Fillet	\$39.00	Chicken Breast	\$26.00
Surf & Turf	\$39.00	The Chicken is marinated in a Light Herb Dressing & served on Steamed Green Beans & Asparagus whilst being complimented with a Tomato, Feta & Mint Salsa	
Rump Steak served with Grilled King Prawns, Creamy Mash & Hollandaise Sauce			
I'm Angus T-Bone 500g	\$38.00		
Kangaroo	\$28.00		
Served with Kumara Mash, finished with Juniper Jus			

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



Giant Pork Ribs	
Full Rack	\$44.00
Half Rack	\$26.00

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

NICK'S BAR & GRILL CREATIONS

Electric Iced Tea \$16.00
Angostura Reserva Rum, Gin, Vodka, Blue Curacao, lemon Juice & topped with lemonade

El Diablo \$16.00
Jose Cuervo Especial Reposado Tequila, Chambord, fresh lime & topped with ginger ale

Nick's Splice \$16.00
Midori, Malibu, Mr Boston Blue Curacao, pineapple juice with whipped cream & maraschino cherry

Lychee Lady \$16.00
Jose Cuervo Especial Reposado Tequila, Joseph Cartron Lychee Liqueur, cloudy apple juice, topped with ginger ale & muddled lime

Blackberry Bramble \$17.00
Four Pillars Gin, Ambra Limoncello, Chambord, Monin Lavender Syrup & lemon juice. Served short with crushed ice

Pomegranate Cosmo \$16.00
Stolichnaya Vodka, Pama Pomegranate Liqueur, cranberry Juice & fresh lime

CLASSIC COCKTAILS

Dark 'N' Stormy \$16.00
Kraken Black Spiced Rum & fresh lime, topped with Schweppes Ginger Beer & a dash of Angostura Bitters

Aperol Spritz \$16.00
Aperol & De Bortoli King Valley Prosecco, topped with soda water and an orange wheel

Bulldog Negroni \$16.00
Bulldog London Dry Gin, Campari, Cinzano Rosso, served short over ice with an orange slice

Pimms No.1 Cup \$15.00
Pimms & Gin with fresh orange, lemon, lime and mint & topped with ginger ale

Caipiroska - Classic, Raspberry, Passionfruit & Lychee \$16.00
Peters Trading Co Vodka mixed with muddled lime & sugar. Served short & garnished with crushed ice & fresh Lime

Mojito - Classic, Raspberry, Passionfruit & Lychee \$16.00
Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig

COCKTAIL JUGS

Long Electric Iced Tea \$24.00
Angostura Reserva Rum, Gin, Vodka, Blue Curacao, lemon Juice & topped with lemonade

Gran Diablo \$24.00
Jose Cuervo Especial Reposado Tequila, Chambord, fresh lime & topped with cranberry juice & ginger ale

Pimms Punch \$22.00
Pimms & Gin with fresh orange, lemon, lime & mint, topped with lemonade & ginger ale

SUMMER MOCKTAILS \$10 gl / \$20 jug

Tropical Punch
Muddled limes, strawberry puree & mint shaken with cranberry, orange & pineapple juices with passionfruit pulp.

Virgin Mojito
Mint, lime, sugar & soda water served with your choice of classic, raspberry, passionfruit or lychee

beer & cider

ON TAP	glass	pint	jug
Great Northern Super			
Crisp Lager 3.5%	\$7.50	\$11.00	\$22.00
Carlton Draught 4.6%	\$8.00	\$12.00	\$24.00
Pure Blonde 4.2%	\$8.00	\$12.00	\$24.00
Coopers Pale Ale 4.5%	\$8.50	\$13.00	\$26.00
Stella Artois 5.0%	\$9.00	\$13.00	\$27.00
Bulmers Original Cider 4.7%	\$8.50	\$13.00	\$26.00

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

CIDER	
Pure Blonde Crisp Apple Cider 4.2%	\$8.50
Somersby Pear Cider 4.5%	\$8.50
Somersby Blackberry Cider 4.0%	\$9.00

CRAFT BEER	
Cricketers Arms Scorcher Summer Ale 4.6%	\$8.50
Coopers Celebration Ale 5.2%	\$9.00
Fat Yak Pale Ale 4.7%	\$9.00
Lazy Yak Pale Ale 4.2%	\$9.00
Wild Yak Pacific Ale 4.2%	\$9.00
Lord Nelson Three Sheets Pale Ale 4.9%	\$9.00

INTERNATIONAL BEER	
Asahi (Japan) 5.0%	\$9.00
Budweiser (USA) 4.9%	\$9.00
Corona (Mexico) 4.5%	\$9.00
Pacifico Clara (Mexico) 4.4%	\$9.00
Peroni Nastro Azzurro (Italy) 5.1%	\$9.00
Sapporo 650ml (Japan) 5.2%	\$13.00



soft drinks, juices & water

SOFT DRINKS \$4.50
Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Soda Water

JUG OF SOFT DRINK \$15.00

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

JUG OF JUICE \$17.00

SCHWEPPES GINGER BEER \$4.50

WATER
S. Pellegrino Natural Sparkling Mineral Water 1lt \$10.50

Acqua Panna Natural Still Mineral Water 1lt \$10.50

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		glass 150ml	bottle
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		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
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		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 'Hunter Valley' 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 'Hunter Valley' 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		\$ 62.00

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





Open 7 Days for Lunch & Dinner

FRESHLY BAKED CAKES

Now you can pre-order custom-made cakes for your special occasion...



Layered Chocolate Mousse
& Hazelnut Meringue Cake

Black Forest Cake

Gluten Free Orange
& Almond Cake

Baked Ricotta Cheesecake

Baked New York
Cheese Cake

Tiramisu

Gluten Free Chocolate
& Almond Cake

Strawberry Short Cake



GIFT CARDS & E-VOUCHERS

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

Our Dine & Drink vouchers let you choose between:

Nick's Seafood Restaurant, I'm Angus Steak House, Nick's Bar & Grill,
Stacks Taverna, Cyren Bar - Grill - Seafood and Adria Bar and Restaurant.

So next time you need a perfect birthday or office gift, think of Nick's.

RESERVATIONS T: 1300 989 989 F: 02 9279 0166

www.nicksbarandgrill.com.au