

Melbourne Cup



seafood lunch • fine wine • sweepstakes
big screens • stunning harbour views
fashions parade • prizes & much more!

\$80

3 course

\$75

Canape + Drinks

Melbourne Cup Luncheon

Nick's Bar & Grill

Tuesday, 7 November 2017

3 Course Menu

Canape Menu

\$80pp ~ 3 Course Menu
\$75pp ~ Canapes + Drinks (12-3pm)



Add On Beverage Package

HOUSE PACKAGE
2 HOURS ~ \$29.00PP
3 HOURS ~ \$39.00PP

CHANDON PACKAGE
2 HOURS ~ \$37.00PP
3 HOURS ~ \$49.00PP

WINES

Cockle Bay Cuvee Brut
Choice of 1 or 2 whites + 1 red:
Nick's Private Label Semillon
Sauvignon Blanc, Nick's Private
Label Pinot Gris, Nick's Private
Label Chardonnay, Nick's Private
Label Shiraz, Nick's Private Label
Cabernet Merlot

WINES

Chandon Brut NV
Chandon Brut NV Rose
Cape Mentelle Sauvignon
Blanc Semillon
Cape Mentelle 'Trinders'
Cabernet Merlot

BEERS

Carlton Draught
Pure Blonde
Bulmers Original Cider
Cascade Premium Light (Bottles)

BEERS

Stella Artois Pints
Bulmers Original Cider Pints
Cascade Premium Light
Peroni Nastro Azzurro
Pure Blonde Crisp Apple Cider

Non alcoholic beverages: Soft Drinks, Fruit Juices,
Still & Sparkling Mineral Water are inclusive for the above packages

ON ARRIVAL

Olives & Grissini

ENTREE

Crispy Pork Belly with seared scallop on a cauliflower puree finished with apple glaze ^{GF}

Poached Moreton Bay Bug with a citrus & baby herb salad ^{GF}

Chilli Garlic Prawns tossed in olive oil, garlic, chilli & served with sourdough

Grilled Asparagus Spears with sliced prosciutto, rockmelon & rocket salad finished with a hazelnut dressing

MAIN

Chargrilled I'm Angus Fillet & King Prawns 'Surf & Turf' served medium rare on creamy mash, asparagus topped with hollandaise sauce ^{GF}

Fisherman's Basket fried catch of the day with tempura scallops & chips with tartare sauce

Roast Tasmanian Salmon Fillet with fennel, semi dried tomato, baby greens & a fresh herb salad ^{GF}

Crispy Skin Duck Breast with caramelised witlof & orange tartlet, roast dutch carrots & sugar snap peas

DESSERT

Salted Caramel & Chocolate Tart finished with crème fraiche

Homemade Pavlova with fresh cream, seasonal berries & passionfruit coulis

Vanilla Panna Cotta with berry compote ^{GF}

CANAPES

Salt & Pepper Calamari with passionfruit dipping sauce

Tomato & Fresh Basil Bruschetta ^{V1DF}

Peeled Prawn with avocado mousse ^{DF1GF}

Beef & Chorizo Skewers with tomato relish ^{DF1GF}

Selection Of Mini Quiches

Chicken Souvlaki Skewers with tzatziki ^{GF}

Seared Peppered Tuna with pickled cucumber & shiitake salad ^{DF1GF}

Wild Mushroom Risotto finished with truffle oil ^{V1GF}

Homemade Peking Duck Spring Roll

Crispy Pork Belly Bites with soya & chilli dipping sauce ^{DF1GF}

SUBSTANTIAL CANAPES

Fish & Chips with tartare sauce

Pork Slider

Lamb Cutlet finished with gremolata ^{DF1GF}

DESSERT CANAPES

Orange Jaffa Chocolate Mousse Cup ^{GF}

Pavlova with raspberry passionfruit coulis ^{GF}

BEVERAGES

Wine Selection: Cockle Bay Cuvee Brut, Nick's Private Label Semillon Sauvignon Blanc, Pinot Gris, Chardonnay, Shiraz, Cabernet Merlot

Beer Selection: Carlton Draught, Pure Blonde, Bulmers Original Cider, Cascade Premium Light (Bottles)

Non Alcoholic Beverage Selection: Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

Major Prizes include: Pacific Boating Four Hour Lunch Cruise,
Flight Experience Simulator, Fantasea Whale Watching Passes & much more!
Full prize list to be won on the day is listed on the next page!

Nick's Bar & Grill | Booking Form

King St Wharf | 1300 989 989 | F: (02) 9279 0166 | restaurant@nicksbarandgrill.com.au | www.nicksgroup.com.au

Booking Name: _____

Booking Time: _____ No. People: _____

Menu Selection: \$80 3 Course Menu \$75 Canape Menu

Beverage Selection: \$29 2h House \$39 3h House
 \$37 2h Chandon \$49 3h Chandon

Postal Address: _____

Post Code: _____

Daytime Phone: _____ Fax: _____

Mobile: _____

Email: _____

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

Full Menu Payment: \$ _____

I authorise **Nick's Restaurant & Bar Group** to deduct the above amount from my Credit Card.
I have read & understand the Booking Terms & Conditions for **Melbourne Cup 2017**.

TYPE OF PAYMENT

VISA M/C AMEX CHEQUE CASH

ONLINE (Please contact us for the Online Payment link. Mastercard & Visa Only)

Card Number: _____

Authorisation No: _____

Card Expiry: _____

Name on Card: _____

Signature: _____



MENU INCLUSIONS: Menu items are seasonal & may change subject to availability. Special dietary requirements can be catered for however we must be advised at the time of booking. Entrees, mains & desserts are alternately served for groups of 40 people or more - up to 3 options per course. **BEVERAGES:** Beverages are not included in the '3 Course Package' price. We will charge on consumption from our wine list on the day. All major credit cards & cash are accepted. Cash Bar & Split Billing is not available. 'Canape & Drinks Package' beverages are available until 3:00pm, after this time beverages can be purchased at the bar. **PAYMENT & CANCELLATION DETAILS:** No bookings will be confirmed without Full Pre-Payment. A 100% Cancellation Fee will apply after the 22nd of October. **GETTING THERE:** VIA TAXI; ask to be dropped off at Lime Street, King Street Wharf. VIA TRAIN; alight at Wynard Station & walk down Erskine Street towards King Street Wharf. VIA CAR; Kings Parking 2 Market Street (Entrance Sussex Street).

Win on the Day..

Major Prizes:

- 6x Pacific Boating Four Hour Lunch Cruises (Includes a Nick's Seafood Platter)* | Valued at \$2175ea
- 6 x Ladies Ceramic Bracelet "Fjord" Watches (Harbourside Jewellers) | Valued at \$399ea
- 6 x Gents Stainless Steel "Fjord" Watch (Harbourside Jewellers) | Valued at \$249ea
- 6x Flight Experience Simulator (60 min Multi Flight) | Valued at \$325ea
- 6x Exclusive Vessel Charter (up to 16 passengers) | Valued at \$350ea
- 6x Whale Watching Family Passes | Valued at \$260ea

Minor Prizes:

- Entertainment Books | Baci Chocolates
- Schweppes & F Mayer Hampers | Memorabilia Horses



pacific boating™

FLIGHT EXPERIENCE™
FLIGHT SIMULATOR

fantasea
Cruising

HARBOURSIDE JEWELLERS
SYDNEY

entertainment™



The above prizes will be won by participating diners during the Melbourne Cup Luncheon Tuesday, 7 November 2017 at a Nick's Restaurant & Bar Group venue through entries and competitions (best hat, highest heel, best dressed, best tie, lucky door prize, etc). Not all prizes listed above are available at all venues. Participants providing details to enter in the competition agree opt in for marketing communications from Nick's Restaurant & Bar Group or the above sponsors. To view our privacy policy, please visit www.nicksgroup.com.au/privacy-policy/. *Pacific Boating 4 Hour Lunch Cruise is available for two people in Sydney Harbour for a Midweek Lunch Cruise. Cruise duration is 3 hours. To obtain Pacific Boating's Membership T&Cs please email marketing@nicksgroup.com.au