



BAR AND GRILL

## starters & breads

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

## entrees

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

## salads

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<b>Traditional Caesar Salad</b> ( <i>Chicken or Smoked Salmon ~ \$5.00 extra</i> ) Double Smoked Bacon, Croutons, Parmesan Cheese & Traditional Caesar Dressing	<b>\$14.00</b>
<b>Greek Salad</b> Roma Tomatoes, Feta, Kalamata Olives, Cucumber, Lettuce & Onion	<b>\$14.00</b>
<b>Rocket &amp; Parmesan Salad</b> With a Light Lemon Vinaigrette	<b>\$12.00</b>
<b>Garden Salad</b> Mesclun Lettuce, Roma Tomato, Onion & Cucumber	<b>\$12.00</b>
<b>Middle Eastern Fattoush Salad</b> crusty bread pieces, cherry, tomato, parsley, spanish onion with red radish & herbed vinaigrette	<b>\$13.00</b>

## pasta

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

## children's menu *Under 12 years*

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<b>YOUR CHOICE OF</b> <b>Crumbed Calamari ~ served with Chips</b> <b>Boneless Fried Fish ~ served with Chips</b> <b>Crumbed Chicken Tenderloins ~ served with Chips</b> <b>Pasta Napolitana</b> <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>	<b>\$14.50</b>
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## mains

*All fish served with your choice of chips or mash*

<b>Snapper Fillets</b> - Grilled or Fried	<b>\$36.00</b>	<b>Salt &amp; Pepper Calamari</b>	<b>\$32.00</b>
<b>Barramundi Fillets</b> - Grilled	<b>\$36.00</b>	Lightly Fried in Salt and Pepper Flour	
<b>Salmon Fillets</b> - Grilled	<b>\$34.00</b>	<b>Black Mussel Pot</b>	<b>\$22.00</b>
<b>Whole Baby Snapper</b>	<b>\$36.00</b>	Served with Fresh Bread and your choice of Chilli Tomato OR White Wine & Cream Sauce	
<b>Flathead Fillets</b> - Fried	<b>\$36.00</b>	<b>Nick's Seafood Basket</b>	<b>\$36.00</b>
<b>John Dory Fillets</b> - Grilled	<b>\$45.00</b>	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*

<b>I'm Angus Rib-Eye Steak on the Bone</b>	<b>\$39.00</b>	<b>Chicken Souvlaki</b>	<b>\$24.00</b>
<b>I'm Angus Scotch Fillet</b>	<b>\$37.00</b>	Marinated in Lemon, Rosemary, Olive Oil & Garlic - Flatgrilled & served on Toasted Pita Bread complimented with a Greek Salad & Tzatziki Sauce	
<b>I'm Angus Sirloin</b>	<b>\$36.00</b>	<b>Lamb Souvlaki</b>	<b>\$26.00</b>
<b>I'm Angus Rump</b>	<b>\$26.00</b>	Marinated in Lemon, Rosemary, Olive Oil & Garlic - Flatgrilled & served on Toasted Pita Bread complimented with a Greek Salad & Tzatziki Sauce	
<b>I'm Angus Prime Fillet</b>	<b>\$39.00</b>	<b>Chicken Breast</b>	<b>\$26.00</b>
<b>Surf &amp; Turf</b>	<b>\$39.00</b>	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			
<b>I'm Angus T-Bone 500g</b>	<b>\$38.00</b>		
<b>Kangaroo</b>	<b>\$28.00</b>		
Served with Kumara Mash, finished with Juniper Jus			

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



<b>Giant Pork Ribs</b>	
<b>Full Rack</b>	<b>\$44.00</b>
<b>Half Rack</b>	<b>\$26.00</b>

## nick's signature platters



<b>Nick's Seafood Platter for Two</b>	<b>\$165.00</b>
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	



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



<b>Nick's Cold Seafood Selection Platter for Two</b>	<b>\$120.00</b>
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.	



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

## side dishes

<b>Chips</b>	<b>\$8.00</b>	<b>Mash Potato</b>	<b>\$6.00</b>
<b>Onion Rings</b>	<b>\$8.00</b>	<b>Steamed Seasonal Vegetables</b>	<b>\$12.00</b>
<b>Sauteed Green Beans</b>	<b>\$8.00</b>	<b>Potato Wedges</b>	<b>\$8.00</b>
		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

De Bortoli 'King Valley' Prosecco	KING VALLEY, VIC	\$ 9.50	\$ 46.00
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## 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 'Hunter Valley' 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 'Hunter Valley' 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
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CHANDON



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& Almond Cake

Strawberry Short Cake



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