



Nick's

Bar and Grill

Set Menu & Function Packages

T: 1300 989 989 | F: (02) 9279 0166 | E: functions@nicksbarandgrill.com.au | W: www.nicksbarandgrill.com.au



About

Nick's Bar and Grill boasts the best of casual alfresco dining on Sydney Harbour. The menu includes fresh seafood and Mediterranean chargrills, combined with a spectacular waterfront setting. With its serene open plan, the venue has the capacity to transform into whatever feel you desire, and together with our event planners and professional team of chefs, we can create a memorable function not to be forgotten!



Capacity

Seated: 550 people
Cocktail: up to 1,300 people



Exclusive Use

Nick's Restaurant and Bar Group encompasses 6 stunning spaces in Darling Harbour including Nick's Seafood Restaurant | Cyren Bar Grill Seafood | I'm Angus Steakhouse | Adria Bar Restaurant | Nicks Bar & Grill | Stacks Bar Restaurant. We offer each of these stunning venues for exclusive events. Our restaurant and bars can be stripped to an empty canvas which with the professional help of our chefs, event managers and suppliers, we are able to transform to something spectacular and magical - a bespoke space for your event to be spoken of for years to come!

Functionality: Lighting & Staging | Audio Visual | Performances | Live Entertainment | DJ | Themeing | Flooring | Decorating + more

Weekday Lunch Menu

\$39pp

A choice of will be offered for groups up to 40 guests.
Alternate serve is required for more than 40 guests (Max 3 options)

ON ARRIVAL

GARLIC BREAD TO SHARE

MAIN COURSE

GRILLED TASMANIAN FILLET OF SALMON ^{GF}
With sauteed chat potatoes, broccolini, finished
with lemon butter sauce

or GRILLED ANGUS RUMP STEAK
With creamy mashed potato & a mushroom sauce

or LAMB SOUVLAKI
Marinated baby lamb skewers with pita bread,
complimented with greek salad & tzatziki

or PRAWN LINGUINI
With tomato, chilli & fresh herbs

Served with garden salads to share

DESSERT

CHOCOLATE MOUSSE
With chantilly cream

or PAVLOVA
Finished with seasonal fruits, passionfruit & raspberry coulis

or SELECTION OF FRESH SEASONAL
FRUITS & BERRIES ^{GF}

*Available Monday to Friday 11.30am till 3pm
Excluding December and any special event days

Set Menu One

\$55pp (Dips + 2 Courses)

\$65pp (Dips + 3 Courses)

A choice of will be offered for groups up to 40 guests.
Alternate serve is required for more than 40 guests (Max 3 options)

ON ARRIVAL

TZATZIKI, SALMON DIP, OLIVE TAPENADE
& GRISSINIS

ENTREE

MORETON BAY BUG SALAD ^{GF}
Poached Moreton Bay bug with citrus & baby herb salad

or PANKO CRUMBED CALAMARI RINGS
Served with homemade garlic aioli

or GRILLED ASPARAGUS SPEARS ^{GF | V}
With rocket, semi dried tomatoes, fennel & finished
with an aged balsamic glaze

or SMOKED SALMON
Finished with rocket, avocado, crème fraiche & baby capers

MAIN COURSE

NICK'S SEAFOOD BASKET
Fried Catch of the day, fried prawns, fried scallops, salt
& pepper calamari served with chips & homemade tartare sauce

or CHICKEN KIEV FILLED WITH GARLIC BUTTER
Served with pesto mash, sautéed asparagus
& slow roasted cherry tomatoes

or TOP BRAZILIAN CUT SIRLOIN STEAK ^{GF AVAILABLE}
With creamy mashed potato, broccolini & a red wine jus

or MEDITERRANEAN VEGETABLE RISOTTO ^{GFI V}
Finished with fresh herbs

Served with garden salads & chips to share

DESSERT

BAILEYS CRÈME BRULÉE ^{GF AVAILABLE}
Served with almond biscotti

or SALTED CARAMEL & CHOCOLATE TART
Finished with crème fraiche

or SELECTION OF SORBETS ^{GF AVAILABLE}
Served in a waffle basket

Set Menu Two

\$65pp (Antipasto + 2 Courses)

\$75pp (Antipasto + 3 Courses)

A choice of will be offered for groups up to 40 guests.
Alternate serve is required for more than 40 guests (Max 3 options)

ON ARRIVAL

ANTIPASTO PLATE TO SHARE

Kalamata olives, feta, sliced prosciutto, salmon dip, taramasalata & assorted breads

ENTRÉE

TEMPURA SOFT SHELL CRAB

With ginger & sweet chilli dipping sauce

or LAMB SOUVLAKI

Marinated in lemon, rosemary, served with toasted pita bread & tzatziki

or MUSHROOM RAGOUT TARTLET ^{V | GF}

Finished with rocket & truffle oil

or KING PRAWN AVOCADO

& SMOKED SALMON SALAD ^{GF}

MAIN COURSE

GRILLED FILLET OF TASMANIAN SALMON ^{GF}

Served with baby green beans, sautéed potatoes, tomato, avocado & basil salsa

or SURF & TURF ^{GF}

Prime I'm Angus tenderloin of beef fillet & grilled king prawns served on mashed potato, sautéed asparagus & hollandaise sauce

or SCAMPI & LOBSTER TAIL LINGUINE ^{GF AVAILABLE}

Linguini tossed with lobster, tomato, chilli, topped with grilled scampi

or POTATO & SPINACH GNOCCHI ^{V | GF}

Sautéed gnocchi, baby peas, semi dried tomatoes, finished with sage beurre noisette

Served with garden salads & chips to share

DESSERT

WARM CHOCOLATE FONDANT

Served with vanilla ice cream

or PAVLOVA

Topped with fresh seasonal fruits & finished with passionfruit & raspberry coulis

or VANILLA BEAN PANNA COTTA ^{GF}

With mixed berry compote

Set Menu Three

\$70pp (Antipasto + 2 Courses)

\$80pp (Antipasto + 3 Courses)

A choice of will be offered for groups up to 40 guests.
Alternate serve is required for more than 40 guests (Max 3 options)

ON ARRIVAL

ANTIPASTO PLATE TO SHARE

Kalamata olives, feta, sliced prosciutto, salmon dip, taramasalata & assorted breads

ENTRÉE

NICK'S MIXED ENTREE PLATTER TO SHARE

Salt & pepper calamari, chargrilled king prawn, mornay & kilpatrick oysters & scallops served in the shell

MAIN COURSE

GRILLED FILLETS OF JOHN DORY ^{GF}

Served on a rocket, pumpkin & feta salad

or GRILLED I'M ANGUS RIB EYE

With roast potatoes, sautéed greens & jus

or WHOLE BABY LOBSTER MORNAY

Served with a garden salad

or CHICKEN KIEV FILLED WITH GARLIC BUTTER

Served with pesto mash, sautéed asparagus & slow roasted cherry tomatoes

or MEDITERRANEAN VEGETABLE RISOTTO ^{VEGAN}

Roast vegetables, finished with tomato & fresh herbs

Served with garden salads & chips to share

DESSERT

INDIVIDUAL PLATED PASSIONFRUIT

BAKED NEW YORK CHEESE CAKE

Finished with berry compote

or FRUIT & CHEESE PLATTER TO SHARE

(dessert choice must be specified at time of booking)



Platter Menu One

\$75pp (2 Courses)

\$85pp (3 Courses)

ENTRÉE

NICK'S DELUXE MEZZE PLATES TO SHARE
(1 BETWEEN 4)

tzatziki, taramasalata, feta,
roma tomato & pesto bruschetta,
kalamata & sicilian olives,
marinated black tasmanian mussels
& assorted breads

MAIN COURSE

NICK'S SURF & TURF PLATTER TO SHARE
(1 BETWEEN 4)

l'm Angus Riverina sirloin steaks, pork ribs,
chorizo sausage, fried catch of the day,
fried king prawns, salt & pepper calamari,
fried scallops & chips served with greek salads to share

DESSERT

FRUIT & CHEESE PLATTERS TO SHARE
(1 BETWEEN 4)

Chef's selection of Australian
premium seasonal fruits & cheese

Platter Menu Two

\$85pp (1 Courses)

\$100pp (2 Courses)

\$110pp (3 Courses)

ENTRÉE

HOT & COLD ANTIPASTO PLATES TO SHARE
(1 BETWEEN 4)

Sliced prosciutto, feta,
roma tomato & pesto bruschetta,
chicken souvlaki, tzatziki, taramasalata,
kalamata & sicilian olives & assorted breads

MAIN COURSE

NICK'S SEAFOOD PLATTER TO SHARE
(1 BETWEEN 2)

Freshly cooked NSW lobster, steamed mussels,
salt & pepper calamari, fried catch of the day,
king prawns (both fresh & fried), blue swimmer crab,
freshly opened sydney rock oysters, avocado with potato
salad & chips served with greek salads to share

DESSERT

FRUIT & CHEESE PLATTERS TO SHARE
(1 BETWEEN 4)

Chef's selection of Australian
premium seasonal fruits & cheese



Canapé Menu

PACKAGE 1 | \$39PP | 2 HOURS | 3 COLD CANAPÉS + 3 HOT CANAPÉS

PACKAGE 2 | \$55PP | 3 HOURS | 5 COLD CANAPÉS + 5 HOT CANAPÉS

+ **\$4.00** | ADDITIONAL CHOICE

Cold Canapés

BRUSCHETTA ^V

with tomato, garlic & basil

VIETNAMESE RICE PAPER ROLLS ^{V | GF}

with soya bean & lime sauce

SMOKED SALMON ON BLINI

with salmon roe & chives

ASPARAGUS WRAPPED IN PROSCIUTTO ^{GF}

PEKING DUCK PANCAKES

finished with hoisin & plum sauce

OYSTER SHOTS ^{GF}

with bloody mary

PEELED PRAWN ^{GF}

with avocado mousse

SEARED PEPPERED TUNA ^{GF}

on a cucumber relish

Hot Canapés

CRISPY SOFT SHELL CRAB

with lime aioli

VEGETARIAN SPRING ROLLS ^V

MUSHROOM ARANCINI'S ^V

FISH & CHIPS NOODLE BOX

with tartare sauce

TEMPURA PRAWNS

KUMARA AND CARROT LATKES ^V

SELECTION OF MINI QUICHES

SALT AND PEPPER CALAMARI

LAMB SOUVLAKI

with homemade tzatziki

CHICKEN SOUVLAKI

with homemade tzatziki



House Beverage Package

\$29pp (2 hours)

\$39pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Cockle Bay Cuvee Brut

WHITE WINE - Choice of 1 or 2 whites

Nick's Private Label Semillon Sauvignon Blanc

Nick's Private Label Pinot Gris

Nick's Private Label Chardonnay

RED WINE - Choice of 1 red

Nick's Private Label Shiraz

Nick's Private Label Cabernet Merlot

Selection of tap & bottled beers

Great Northern Super Crisp Lager (On Tap)

Carlton Draught (On Tap)

Pure Blonde (On Tap)

Bulmers Original Cider (On Tap)

Cascade Premium Light

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Premium Beverage Package

\$34pp (2 hours)

\$44pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 1 sparkling

Chandon Brut NV (Yarra Valley, VIC)

De Bortoli 'King Valley' Prosecco

(King Valley, VIC)

WHITE WINES

Little Pebble Sauvignon Blanc

(Marlborough, NZ)

Tempus Two 'Wilde' Chardonnay

(Hunter Valley, NSW)

RED WINES

Opawa Pinot Noir

(Marlborough, NZ)

Grant Burge 'Benchmark' Shiraz

(Barossa Valley, SA)

Selection of tap & bottled beers

Great Northern Super Crisp Lager (On Tap)

Carlton Draught (On Tap)

Pure Blonde (On Tap)

Bulmers Original Cider (On Tap)

Corona

Cascade Premium Light

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Deluxe Beverage Package

\$37pp (2 hours)

\$49pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Chandon Brut NV (Yarra Valley, VIC)

Tempus Two 'Copper Series' Moscato (Riverland, SA)

WHITE WINES - Choice of 2 whites

Cape Mentelle Sauvignon Blanc Semillon (Margaret River, WA)

McGuigan 'The Shortlist' Chardonnay (Adelaide Hills, SA)

Jim Barry 'The Lodge Hill' Riesling (Clare Valley, SA)

Nepenthe Pinot Gris (Adelaide Hills, SA)

ROSÉ

La Vieille Ferme Rose (Rhone, FRANCE)

RED WINES - Choice of 2 reds

Mud House Pinot Noir (Central Otago, NZ)

Grant Burge 'The Benchmark' Shiraz (Barossa Valley, SA)

McGuigan 'The Shortlist' Cabernet Sauvignon (Coonawarra, SA)

Smith and Hooper Merlot (Limestone Coast, SA)

Selection of tap & bottled beers

Great Northern Super Crisp Lager (On Tap)

Carlton Draught (On Tap)

Pure Blonde (On Tap)

Coopers Pale Ale (On Tap)

Stella Artois (On Tap)

Bulmers Original Cider (On Tap)

Corona

Peroni Nastro Azzurro

Cascade Premium Light

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Why not add Aperol Spritz to any of the beverage packages? \$12.00pp

Last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to stop serving alcohol should a patron show signs of intoxication.

Cake Order Form

48 hours notice is required when ordering a small cake. 72 hours notice is required when ordering a large cake. *toppings may vary due to seasonal produce.
Email: restaurant@nicksbarandgrill.com.au | Fax: (02) 9279 0166



Baked Ricotta Cheesecake



Tiramisu



Strawberry Shortcake



Black Forest Cake



Layered Chocolate Mousse & Hazelnut Meringue Cake



Gluten Free Orange & Almond Cake



Gluten Free Chocolate & Almond Mud Cake



Baked New York Cheesecake

Please Select Cake Size: SMALL (min 48hrs notice) MEDIUM (min 72 hours notice) LARGE (min 72 hours notice)

Cake Sizes: Approximately 12 slices for SMALL (\$48.00) | Approximately 30 slices for MEDIUM (\$120.00) | Approximately 60 slices for LARGE (\$240.00)
Larger cakes only available in the following flavors: Black Forest Cake, Strawberry Shortcake, Gluten Free Chocolate & Almond Mud Cake.

CAKE ORDER

Date of Booking: _____ Preferred Booking Time: _____
 Booking Name: _____ Number Guests: _____
 Company Name: _____ Contact Name: _____
 Postal Address: _____ Post Code: _____

 Contact Number Work: _____ AH: _____
 Mobile: _____
 Email: _____

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

CAKE PAYMENT DETAILS

Card Type: VISA M/C AMEX JCB Diners Not Accepted
 Credit Card No: _____ Exp. Date: _____
 Name on Card: _____ Card Authorisation Code: _____
 Number of cakes: _____ (\$48/\$120/\$240 per cake) Amount of Payment: _____
 Cake Message/ Inscription: _____
 I AUTHORISE NICK'S BAR & GRILL TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD.
 Signature: _____ Date: _____
 Other Form of Payment: CASH (Must be received 7 days prior to booking)

Booking Form

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to **functions@nicksbarandgrill.com.au** in order to confirm your booking. All group bookings are required to confirm & cancel via email. Please note your booking is not confirmed until we receive this completed booking form and a confirmation email is sent back to you within 48hrs.

CHOICE OF MENU

WEEKDAY LUNCH MENU (Available Weekday Lunches Only)	A\$39.00	<input type="checkbox"/>	PLATTER MENU 2 (Entree & Main)	A\$100.00	<input type="checkbox"/>
SET MENU 1 (Dips, Entree & Main)	A\$55.00	<input type="checkbox"/>	PLATTER MENU 2 (Main & Dessert)	A\$100.00	<input type="checkbox"/>
SET MENU 1 (Dips, Main & Dessert)	A\$55.00	<input type="checkbox"/>	PLATTER MENU 2 (3 Course)	A\$110.00	<input type="checkbox"/>
SET MENU 1 (Dips & 3 Courses)	A\$65.00	<input type="checkbox"/>	CANAPE PACKAGE 1	A\$39.00	<input type="checkbox"/>
SET MENU 2 (Antipasto, Entree & Main)	A\$65.00	<input type="checkbox"/>	CANAPE PACKAGE 2	A\$55.00	<input type="checkbox"/>
SET MENU 2 (Antipasto, Main & Dessert)	A\$65.00	<input type="checkbox"/>	ADD ON ADDITIONAL CHOICE	A\$4.00	<input type="checkbox"/>
SET MENU 2 (Antipasto & 3 Courses)	A\$75.00	<input type="checkbox"/>	ADD ON PREMIUM BON BONS	A\$3.00	<input type="checkbox"/>
SET MENU 3 (Antipasto, Entree & Main)	A\$70.00	<input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (2h)	A\$29.00	<input type="checkbox"/>
SET MENU 3 (Antipasto, Main & Dessert)	A\$70.00	<input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (3h)	A\$39.00	<input type="checkbox"/>
SET MENU 3 (Antipasto & 3 Courses)	A\$80.00	<input type="checkbox"/>	PREMIUM BEVERAGE PACKAGE (2h)	A\$34.00	<input type="checkbox"/>
SET MENU 3 Dessert Selection (Please Circle): Individual Dessert or Fruit & Cheese to share			PREMIUM BEVERAGE PACKAGE (3h)	A\$44.00	<input type="checkbox"/>
A LA CARTE ONLY (Available for Groups up to 11 adults only)		<input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (2h)	A\$37.00	<input type="checkbox"/>
PLATTER MENU 1 (Entree & Main)	A\$75.00	<input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (3h)	A\$49.00	<input type="checkbox"/>
PLATTER MENU 1 (Main & Dessert)	A\$75.00	<input type="checkbox"/>	ADD ON APEROL SPRITZ	A\$12.00	<input type="checkbox"/>
PLATTER MENU 1 (3 Course)	A\$85.00	<input type="checkbox"/>	DRINKS ON CONSUMPTION		<input type="checkbox"/>
PLATTER MENU 2 (Please Circle: Entree Main Dessert)	A\$85.00	<input type="checkbox"/>			

BOOKING INFORMATION

Date of Booking: _____ Preferred Booking Time: _____
 Booking Name: _____ Number Guests: _____ adults _____ kids
 Company Name: _____ Contact Name: _____
 Postal Address: _____ Post Code: _____

 Contact Number Work: _____ AH: _____
 Mobile: _____
 Email: _____
 Occasion: _____

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

PAYMENT DETAILS

Card Type: VISA M/C AMEX JCB Diners Not Accepted
 Other Form of Payment: CASH Must be received 7 days prior to booking
 ONLINE Please contact us for the Online Deposit link. Mastercard & Visa Only.
 A DEPOSIT OF AUD\$15 PER ADULT GUEST IS REQUIRED

Credit Card No: _____
 Name on Card: _____
 Exp. Date: _____ Card Authorisation Code: _____
 Amount of Deposit: _____ (AUD\$15.00 per adult)

I AGREE TO THE TERMS & CONDITIONS AND AUTHORISE NICK'S BAR AND GRILL TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD. T&C'S MAY CHANGE FROM TIME TO TIME AND YOUR BOOKING WILL BE BOUND BY THESE TERMS

Signature: _____ Date: _____

Contact Us

Function / Event Enquiries: 1300 989 989 or (02) 9279 0133

Exclusive Use Enquiries: (02) 8281 1165

Email: functions@nicksbarandgrill.com.au

www.nicksbarandgrill.com.au

Terms & Conditions

Deposits:

Your deposit amount will be deducted from your final bill on the day. Please be aware we do not split bills. Deposit will not be refunded if the restaurant receives less than 7 days notice of cancellation.

Outstanding Amounts:

Any outstanding amounts that have not been settled & paid at the completion of your booking will be charged by us to the credit card provided by you and held on file.

Final Numbers:

Your final numbers are required 72hrs in advance; if we are notified of a decrease in numbers up until 24hrs prior to your scheduled arrival time a \$15 per head charge to the variance in numbers will apply (this excludes special event days where full charges will still apply) If notification has not been received of any changes to your confirmed guest numbers 24 hours prior then full payment will be required for any missing guests.

Cancellation:

Should the restaurant receive cancellation of the groups booking with less than 24 hours notice of arrival full payment of the package price by the amount of guests confirmed will apply and will be charged to the credit card on file.

Seating Requests:

All seating requests will be taken into consideration but are not guaranteed. Please be aware for groups that are over 12 people, you may be seated across two tables side by side.

Please advise when confirming your reservation of any highchair requirements & prams you will be bringing.

Larger Groups: (40 guests or more)

An alternate drop menu is required for groups over 40 guests. Your Entrée, Main + Dessert will be served alternately; A choice will not be offered on the day, guests may swap amongst themselves at the table as required. (Max three selections per course)

All reservations with 40 or more guests will require full food payment along with your final guest numbers 72 hours in advance unless otherwise arranged with your events coordinator.

Beverage Packages:

Beverage package options are available for two or three hour durations and will commence at your confirmed reservation time. Please be aware last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to cease serving alcohol should a patron show signs of intoxication.

Beverages on Consumption:

You are welcome to have your beverages charged on a consumption basis (Bar Tab) Please be aware we do not split bills. For groups 40+ a pre selection of wine is required 7 days prior (Max 6 varieties).

Cakes:

Nick's Bar & grill is able to arrange cakes for any occasion with a minimum of 3 days (72hrs) notice for medium/ large sizes. Cakes are charged from \$48 per cake with a personalised message. If you wish to supply your own cake a \$5 per person cakeage charge will apply.