



Nick's

SEAFOOD RESTAURANT

nye
2017

• CELEBRATE IN STYLE •

\$195 AMUSE-BOUCHE + 3 COURSE MENU

\$95 3 COURSE KIDS MENU

FIREWORKS, FRESH SEAFOOD, CHAMPAGNE,
HARBOUR VIEWS AND MORE!

www.nicks-seafood.com.au | 1300 989 989

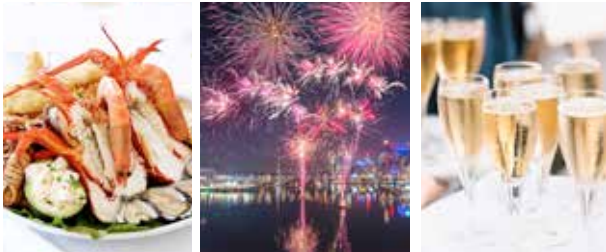
New Years Eve Dinner

Nick's Seafood Restaurant

Sunday, 31 December 2017

3 Course Menu

Kids Menu



\$195 Adults | \$95 Kids

Fireworks, Fresh Seafood, Harbour Views, Champagne + More!

Add On Chandon Drinks Package



3 HOURS ~ \$49.00PP
4 HOURS ~ \$63.00PP

WINES

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

BEERS

Stella Artois Pints
Bulmers Original Cider Pints
Cascade Premium Light
Corona Extra
Pure Blonde Crisp Apple Cider

House drinks package available (ask us for full list of inclusion)
3 hours ~ \$39.00pp / 4 hours ~ \$50.00pp

ON ARRIVAL

Dinner Roll

Tasting Platter ^{GF} marinated baby octopus, oysters, champagne shots, crab salad, smoked salmon roulade

ENTRÉE

Tempura Sydney Rock Oysters ^{DF} with sweet lime & chilli dressing
Garlic & Chilli Prawns ^{DF} with olive oil, garlic & chilli
Fresh Sashimi Selection selection of salmon & tuna served with daikon radish & dipping sauce
Queensland Scallops ^{GF} pan fried with cauliflower puree & crispy pancetta shavings
New Season Zucchini Flowers stuffed with spinach, pinnerut & ricotta, served on a mediterranean salsa

MAIN

Oven Roasted Barramundi Fillet ^{GF1 DF} served on honey roasted pumpkin, roast capsicum & spinach
King Prawn & Lobster Pasta in a saffron cream sauce with cherry tomatoes & asparagus
Chargrilled Rib Eye Fillet & Moreton Bay Bug ^{GF} served on crushed potato, pancetta & cabbage with café de paris butter
Tempura Whole Baby Lobster ^{DF} served with a crispy Asian salad
Nick's Seafood Platter For Two (Additional \$20pp) cooked lobster, freshly shucked Sydney rock oysters, fresh king prawns, blue swimmer crab, mussels, catch of the day, golden tempura king prawns, salt & pepper baby calamari, avocado, potato salad served with chips

DESSERT

Chocolate Indulgence milo mousse, layered with hazelnut cake, drizzled salted caramel, chocolate pistachio crunch, malteser, pop corn caramel, torched meringue & vanilla ice cream
Exotic Summer white chocolate & passionfruit cream, mango gel, white snow, fresh mango, mixed berry, coconut anglaise & mango sorbet
Cheese & Fruit Plates Australian imported cheeses with seasonal fruits, fig jam & crackers

ON ARRIVAL

Caramel Corn
Party Meat Pie

ENTRÉE

Fried Calamari Rings served with a tartare dipping sauce & light greek salad
Grilled Chicken Tenderloins on creamy mash

MAIN

Nick's Seafood Basket fried calamari, fried catch of the day & prawn outlets with chips & homemade tartare sauce
Chargrilled Rump Steak served with chips, salad or mash, complimented with bbq sauce
Spaghetti Bolognese seasoned beef, pork & veal mince in traditional Italian style

DESSERT

Cookies & Cream Ice Cream Sandwich chocolate mousse, chocolate pistachio crunch, malteser, honeycomb, M&M's & novelty chocolate garnish

Nick's Seafood Restaurant | Booking Form

Cockle Bay Wharf | 1300 989 989 | F: (02) 9264 8686 | functions@nicksgroup.com.au | www.nicksgroup.com.au

Booking Name: _____

Booking Time: _____

No. Adults: _____ (\$195pp) No. Kids (Under 12): _____ (\$95pp)

Beverage Selection: \$49 3h Chandon \$63 4h Chandon
 \$39 3h House \$50 4h House

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 **New Years Eve 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 and 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. We will charge on consumption from our wine list on the day or you can select to have a beverage package. All major credit cards and cash are accepted. Cash Bar and Split Billing is not available.

PAYMENT AND CANCELLATION DETAILS: No bookings will be confirmed without Full Pre-Payment. A 100% Cancellation Fee will apply after the 17th December.

GETTING THERE: VIA TAXI: ask to be dropped off at Wheat Road, Cockle Bay Wharf. VIA TRAIN: alight at Town Hall Station and walk down Market Street. VIA CAR: Kings Parking 2 Market Street (Entrance Sussex Street).