



# Nick's

Bar and Grill

## Set Menu & Function Packages

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



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## 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

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# 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 <sup>GF</sup>  
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 <sup>GF</sup>

\*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 <sup>GF</sup>  
Poached Moreton Bay bug with citrus & baby herb salad

*or* PANKO CRUMBED CALAMARI RINGS  
Served with homemade garlic aioli

*or* GRILLED ASPARAGUS SPEARS <sup>GF | V</sup>  
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 <sup>GF AVAILABLE</sup>  
With creamy mashed potato, broccolini & a red wine jus

*or* MEDITERRANEAN VEGETABLE RISOTTO <sup>GFI V</sup>  
Finished with fresh herbs

Served with garden salads & chips to share

### DESSERT

BAILEYS CRÈME BRULÉE <sup>GF AVAILABLE</sup>  
Served with almond biscotti

*or* SALTED CARAMEL & CHOCOLATE TART  
Finished with crème fraiche

*or* SELECTION OF SORBETS <sup>GF AVAILABLE</sup>  
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 <sup>V | GF AVAILABLE</sup>

Finished with rocket & truffle oil

or KING PRAWN AVOCADO  
& SMOKED SALMON SALAD <sup>GF</sup>

### MAIN COURSE

#### GRILLED FILLET OF TASMANIAN SALMON <sup>GF</sup>

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

or SURF & TURF <sup>GF</sup>

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

or SCAMPI & LOBSTER TAIL LINGUINE <sup>GF AVAILABLE</sup>

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

or POTATO & SPINACH GNOCCHI <sup>V | GF</sup>

Sauteed 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 <sup>GF</sup>

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 <sup>GF</sup>

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 <sup>VEGAN</sup>

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

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### Cold Canapés

**BRUSCHETTA** <sup>V</sup>

with tomato, garlic & basil

**VIETNAMESE RICE PAPER ROLLS** <sup>V | GF</sup>

with soya bean & lime sauce

**SMOKED SALMON ON BLINI**

with salmon roe & chives

**ASPARAGUS WRAPPED IN PROSCIUTTO** <sup>GF</sup>

**PEKING DUCK PANCAKES**

finished with hoisin & plum sauce

**OYSTER SHOTS** <sup>GF</sup>

with bloody mary

**PEELED PRAWN** <sup>GF</sup>

with avocado mousse

**SEARED PEPPERED TUNA** <sup>GF</sup>

on a cucumber relish

### Hot Canapés

**CRISPY SOFT SHELL CRAB**

with lime aioli

**VEGETARIAN SPRING ROLLS** <sup>V</sup>

**MUSHROOM ARANCINI'S** <sup>V</sup>

**FISH & CHIPS NOODLE BOX**

with tartare sauce

**TEMPURA PRAWNS**

**KUMARA AND CARROT LATKES** <sup>V</sup>

**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

Orange & Almond Cake  
 Tick for Gluten Free Option

Chocolate & Almond Mud Cake  
 Tick for Gluten Free Option

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: \_\_\_\_\_ adults \_\_\_\_\_ kids

Company Name: \_\_\_\_\_ Contact Name: \_\_\_\_\_

Contact Number (Work/ Home): \_\_\_\_\_ Mobile: \_\_\_\_\_

Email: \_\_\_\_\_

Occasion: \_\_\_\_\_

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

PRIVACY POLICY: Nick's Seafood Restaurant, Nick's Bar & Grill, Cyren Bar Grill Seafood, I'm Angus Steak House, Stacks Taverna and Adria Bar Restaurant collect specific personal information to assist in the processing of reservations and the delivery of services. This information may also be used to communicate details of special events and updates about our services that we feel may be of interest. Information is collected through correspondence, phone contact and affiliated third parties. At any time you may ask for your personal details to be viewed or removed from our records. You can do this by contacting the privacy officer by phone T: 1300 989 989, email: privacy@nicksgroup.com.au, or via return mail.

## CAKE PAYMENT DETAILS

VISA  M/C  AMEX  JCB Diners Not Accepted

CASH: Must be received 7 days prior to booking

ONLINE: <https://www.nicks-seafood.com.au/deposits> (Visa & MasterCard only)

*To pay your deposit online please use the above link. The reference is your cake selection, booking name and booking date.*

Credit Card No: \_\_\_\_\_

Name on Card: \_\_\_\_\_

Exp. Date: \_\_\_\_\_ 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: \_\_\_\_\_

# Booking Form

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to [functions@nicksbarandgrill.com.au](mailto: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

### SIT DOWN SELECTION

- WEEKDAY LUNCH MENU A\$39.00 (Available Weekday Lunches)
- SET MENU 1 (Dips, Entree & Main) A\$55.00
- SET MENU 1 (Dips, Main & Dessert) A\$55.00
- SET MENU 1 (Dips & 3 Courses) A\$65.00
- SET MENU 2 (Antipasto, Entree & Main) A\$65.00
- SET MENU 2 (Antipasto, Main & Dessert) A\$65.00
- SET MENU 2 (Antipasto & 3 Courses) A\$75.00
- SET MENU 3 (Antipasto, Entree & Main) A\$70.00
- SET MENU 3 (Antipasto, Main & Dessert) A\$70.00
- SET MENU 3 (Antipasto & 3 Courses) A\$80.00
- SET MENU 3 Dessert Selection:  
(Please Circle): Individual Dessert or Fruit & Cheese to share

- A LA CARTE ONLY (Available for Groups up to 11 adults only)

### PLATTER SELECTION

- PLATTER MENU 1 (Entree & Main) A\$75.00
- PLATTER MENU 1 (Main & Dessert) A\$75.00
- PLATTER MENU 1 (3 Course) A\$85.00
- PLATTER MENU 2 (Please Circle: Entree/ Main/ Dessert) A\$85.00
- PLATTER MENU 2 (Entree & Main) A\$100.00
- PLATTER MENU 2 (Main & Dessert) A\$100.00
- PLATTER MENU 2 (3 Course) A\$110.00

### CANAPE PACKAGES

- CANAPE PACKAGE 1 A\$39.00
- CANAPE PACKAGE 2 A\$55.00

### ADD ONS

- ADD ON ADDITIONAL CHOICE | Qty\_\_\_\_\_ A\$4.00
- ADD ON PREMIUM BON BONS | Qty\_\_\_\_\_ A\$3.00

### BEVERAGE SELECTION

- HOUSE BEVERAGE PACKAGE (2h) A\$29.00
- HOUSE BEVERAGE PACKAGE (3h) A\$39.00
- PREMIUM BEVERAGE PACKAGE (2h) A\$34.00
- PREMIUM BEVERAGE PACKAGE (3h) A\$44.00
- DELUXE BEVERAGE PACKAGE (2h) A\$37.00
- DELUXE BEVERAGE PACKAGE (3h) A\$49.00
- ADD ON APEROL SPRITZ A\$12.00
- DRINKS ON CONSUMPTION

## BOOKING INFORMATION

Date of Booking: \_\_\_\_\_ Preferred Booking Time: \_\_\_\_\_

Booking Name: \_\_\_\_\_ Number Guests: \_\_\_\_\_ adults \_\_\_\_\_ kids

Company Name: \_\_\_\_\_ Contact Name: \_\_\_\_\_

Contact Number (Work/ Home): \_\_\_\_\_ Mobile: \_\_\_\_\_

Email: \_\_\_\_\_

Occasion: \_\_\_\_\_

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

## PAYMENT DETAILS ~ A deposit of AUD\$15 per adult is required

VISA       M/C       AMEX       JCB      Diners Not Accepted

CASH:      Must be received 7 days prior to booking

ONLINE:      <https://www.nicks-seafood.com.au/deposits>      (Visa & MasterCard only)

*To pay your deposit online please use the above link. The reference is your booking name and date.*

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 & 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

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

Exclusive Use Enquiries: (02) 8281 1165

Email: [functions@nicksbarandgrill.com.au](mailto:functions@nicksbarandgrill.com.au)

[www.nicksbarandgrill.com.au](http://www.nicksbarandgrill.com.au)

## Terms & Conditions

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### 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.