



STEAK HOUSE

Breads to Begin...

Garlic Bread	\$6.00	Traditional Bruschetta	\$10.50
Honey, Chilli & Cheese on Turkish Bread	\$6.00	Roma tomatoes, spanish onions & aged balsamic	
Herb Bread	\$6.00	Trio of Dips	\$18.00
Sourdough Loaf	\$9.00	Served with toasted turkish bread olive tapenade, smoked salmon, taramasalata	
Extra virgin olive oil, murray river salt			

Entrées

Salt & Pepper Calamari	\$22.00	Soft Shell Crab Tempura Battered	\$22.00
With ranch dressing		Caper aioli, rocket, sweet potato crisp	
Seared Kangaroo Loin	\$21.00	Queensland Scallops	\$22.00
Caramelized onion puree, poached leek		Sweet corn purée, shellfish crisp & parsley oil	
Traditional Garlic Prawns	\$22.00	Alaskan King Crab & Avocado Tian	\$24.00
Served with parmesan garlic baguette		Served with citrus salad & grapefruit aioli	
Buffalo Chicken Wings	\$18.00	Tasting Plate to Share	\$34.00
Tossed in a mild tomato sauce		Grilled prawns, salt & pepper calamari, Buffalo chicken wings & bruschetta	
Grilled Calamari Tenders	\$19.00	Sydney Rock Oysters	½ Dozen \$24.00 Dozen \$44.00
Pernod & caper cream grilled cos heart		Served natural, mornay or kilpatrick	
Grilled Baby Octopus	\$22.00		
Shallot & bean shoots, fried onion with chilli soy dressing			

Kids meals (12 years & under)

Choice of... **\$15.00**

Steak with Chips & Salad
Fish with Chips & Salad
Calamari Rings with Chips & Salad
Chicken Breast with Chips & Salad
4 Cheese Tortellini with Napolitana Sauce

Served with a choice of soft drink as well as ice cream for dessert with chocolate or strawberry toppings

Sides & Salads

Garden Salad	\$9.00	Purée Potatoes	\$8.00
Mixed leaves, tomato, cucumber & house dressing		Beer Battered Chips	\$10.00
Greek Salad	\$14.00	With truffle oil & Szechuan	
Tomato, cucumber, red onion, olives & feta		Crisp Fried Onion Rings	\$9.00
Caesar Salad	\$14.00	With rosemary salt	
With baby cos, parmesan, croutons, bacon, anchovies & boiled egg		Twice Baked Potato	\$8.00
Roast Pumpkin & Haloumi Salad	\$15.00	With cheese, bacon & sour cream	
With Rocket, balsamic & roast cashews		Steamed Broccolini	\$12.00
		With roast almonds	
		Sautéed Wild Mushrooms	\$9.00
		With garlic, thyme & butter	

"I cook with wine, sometimes I even add it to the food" - W.C Fields

A SURCHARGE OF \$5.00 IS APPLICABLE TO ADULTS ON SUNDAY, PUBLIC HOLIDAYS AND PUBLIC HOLIDAY WEEKENDS.
GROUPS OF 8 OR MORE ATTRACT A 10% SERVICE CHARGE (NO OTHER SURCHARGE APPLIES) EXCLUDING SUNDAYS, PUBLIC HOLIDAYS AND LUNCHEES FOR A LA CARTE

From the Chargrill

All steaks accompanied by mashed potatoes & slow roasted baby onions

>> I'M ANGUS 'GRAINGE' ANGUS BEEF

From Gippsland Victoria the Grainge brand is exclusive to our meat supplier. Angus cattle reared on grain for a minimum 150 days. MSA graded 3 with a marble score 1-2

I'm Angus Grainge Sirloin Steak 220gm \$34.00
A flavourful, melt in the mouth cut with a nice amount of fat & marbling

I'm Angus Grainge Rump Steak 280gm \$31.00
More flavoursome than sirloin & slightly more marbling make for the tastiest steak. This muscle works hard so is slightly chewier than other cuts

I'm Angus Grainge Tenderloin 200gm \$38.00
The most tender cut as this is the least used muscle on the beast. 250gm \$47.00
Very lean, considered by most the best cut of beef

I'm Angus Grainge Rib Steak 350gm \$47.00
Cut from ribs 6 thru 12 this is another under used muscle on the cow & is very tender; with its high degree of marbling it is full of flavour

I'm Angus Grainge Scotch Fillet 300gm \$40.00
I'm Angus Premium Riverina Scotch Fillet 300gm \$46.00
Also known as cube roll very succulent & flavoursome steak with a nice amount of marbling

Surf & Turf \$52.00
I'm Angus Grainge Tenderloin served with king prawns & béarnaise sauce

Filet Mignon \$52.00
I'm Angus Grainge Fillet wrapped in bacon & served with your choice of sauce & a twice cooked baked potato with bacon

Make your steak the ultimate Surf & Turf ~ Add a Half Baby Lobster with Garlic Butter for \$24

>> I'M ANGUS TAJIMA WAGYU F1 HYBIRD

Tajima Wagyu is raised in Southern NSW, this F1 crossbred Wagyu is fed a specially formulated Japanese diet for a minimum of 400 days to produce Wagyu with excellent meat eating qualities and a large eye muscle and superior marbling.

Wagyu Rump Steak ~ marble score 8 400gm \$58.00
Wagyu Flat Iron ~ marble score 8 300gm \$54.00
Wagyu Tenderloin ~ marble score 5 200gm \$65.00

Sauces: Bordelaise, Dianne, Mushroom, Three Peppercorn, Béarnaise, Blue Cheese ~ \$4.00 Extra

Giant Pork Ribs Full Rack \$44.00
Let your professional wait staff strap a bib on you & get down & dirty. Absolutely Half Rack \$26.00
succulent basted in chefs own famous tequila barbecue sauce. Served with chips

Giant Beef Ribs Full Rack \$46.00
Looking like they fell off the side of a beast, these succulent beef ribs are not for the faint hearted. Marinated in a beer & barbecue basting sauce, you will be the centre of attention when they hit your table!

Something a Little Different

I'm Angus Signature Beef & Mushroom Pie \$28.00
Beef & mushroom with red wine sauce served with mash

Slow Roasted Chicken Breast \$29.00
Stuffed roast capsicum & Persian feta served with mash potato, poached asparagus & cream sauce

Braised Wagyu Beef Cheek \$34.00
Mash potato, baby onion pork speck & mixed mushrooms

Grilled Atlantic Salmon Fillet \$34.00
Sautéed zucchini ribbons with tomato jam

Grilled Barramundi \$34.00
Broccolini, shaved fennel & lemon cream

Spaghetti with Chicken breast \$28.00
Chicken breast with mushrooms, cherry tomato & creamy cheese sauce

Prawn Fettucine \$30.00
King prawns tossed with a traditional tomato & chilli sauce

Smoked Tomato Risotto \$22.00
Arborio rice with smoked tomatoes & parmesan crisp

Wine List

PRIVATE LABEL WINE		<i>glass 150ml</i>	<i>bottle</i>
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			
Cockle Bay Cuvee Brut	SOUTH EAST AUSTRALIA	\$ 8.50	\$ 39.00
Chandon Brut NV	YARRA VALLEY, VIC	\$12.00	\$ 59.00
Chandon Brut NV Rosé	YARRA VALLEY, VIC	\$12.00	\$ 59.00
Moët & Chandon Imperial Brut NV	EPERNAY, FRANCE		\$ 98.00
Veuve Clicquot Brut	REIMS, FRANCE		\$110.00
PROSECCO			
De Bortoli 'King Valley' Prosecco	KING VALLEY, VIC	\$ 9.50	\$ 46.00
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 Semillon	HUNTER VALLEY, NSW	\$12.00	\$ 58.00
ROSÉ			
La Vieille Ferme Rosé	RHONE, FRANCE	\$ 9.50	\$ 46.00
La Boheme Act 2 Rosé	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 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	\$13.00	\$ 62.00
St Huberts Cabernet Sauvignon	YARRA VALLEY, VIC		\$ 68.00
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		<i>90ml</i>	<i>375ml</i>
De Bortoli 'Noble One' Botrytis Semillon	RIVERINA, NSW	\$17.00	\$ 65.00

★
CHANDON




MC GUIGAN
WINES

Penfolds

Cocktails

Blackberry Julep \$16.00 Woodford Reserve Bourbon, Chambord, Gomme Syrup, mint and Fee Brothers Rhubarb Bitters. Served with candied rhubarb and a mint sprig	Salted Caramel Martini \$17.00 Stoli Salted Karamel Vodka, Licor 43, White Creme de Cacao with milk, pure cream, Monin Caramel Syrup and Pink Murray River salt flakes
Just Peachy \$16.00 Four Pillars Gin, Joseph Cartron Peach Liqueur, Cranberry Juice, Pineapple Juice, Lime Juice and Fee Brothers Peach Bitters	Spiced Raspberry Mojito \$17.00 Cargo Cult Spiced Rum, Ambra Limoncello, Fresh Lime, Mint, Raspberry Puree and Pomegranate Syrup. Served with a sprig of mint
Beez-Kneez \$16.00 Stoli Vanil Vodka, JD Fire, Ambra Limoncello, Honey Water and Lemon Juice	Tropical Mist \$17.00 Angostura Reserva Rum, pineapple juice, mint, pineapple, lychee and lime
Jaffa \$17.00 Glenmorangie 10YO Whisky, Dark Crème de Cacao, Cointreau and Fee Brothers Aztec Chocolate Bitters. Served in a Warm Brandy Balloon with an Orange Twist	I'm Angus \$16.00 El Jimador, Wenneker Peach Schnapps, Millies Blue Curacao, Lime Juice and Pomegranate Syrup. Served with a sprig of mint
Rosey Watermelon Paradise \$17.00 Belvedere Vodka, Chambord, Lime Juice, Monin Rose Syrup, Watermelon Juice and mint	CLASSICS \$17.00 Mojito, Cosmo, Margarita, Mai Tai, Caipiroska, Caipirinha, Aperol Spritz, Long Island Iced Tea, Pina Colada
Mango Mojito \$16.00 Angostura Reserva Rum, Mango Puree, Fresh Lime and Mint. Served with a sprig of mint and cherry	Fruit Mocktails \$14.00
Lucky Dragon \$16.00 Licor 43 and Finlandia Vodka with Passionfruit, Dragonfruit, lime & sugar, garnished with a Hibiscus Flower	

Beer & Cider

TAP BEER

Pure Blonde 4.2% (glass)	\$8.50
Stella Artois 5.0% (glass)	\$9.00
Stella Artois 5.0% (pint)	\$13.00

CRAFT BEER

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
Cricketers Arms Scorcher Summer Ale 4.6%	\$8.50



STELLA ARTOIS
#LeaveYourMark



CLASSIC BEER

Cascade Premium Light 2.6%	\$7.00
Carlton Dry 4.5%	\$8.50
Coopers Original Pale Ale 4.5%	\$8.50
Crown Lager 4.9%	\$9.00

INTERNATIONAL BEER

Asahi Super Dry 5.0%	\$9.00
Asahi Super Dry Black 5.5%	\$9.50
Budweiser 4.9%	\$9.00
Corona Extra 4.5%	\$9.00
Peroni Nastro Azzurro 5.1%	\$9.00
Sapporo (650ml can) 5.2%	\$13.00

CIDER

Pure Blonde Crisp Apple Cider 4.2%	\$9.00
Somersby Apple Cider 4.5%	\$9.00
Somersby Pear Cider 4.5%	\$9.00

Soft Drinks, Juices & Water

Soft Drinks \$4.00 Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Tonic, Soda	WATER
Schweppes Ginger Beer \$4.50	S. Pellegrino Natural Sparkling Mineral Water 1lt \$10.50
Juices \$4.50 Apple, Orange, Pineapple, Cranberry, Tomato, Ruby Red Grapefruit	Acqua Panna Natural Still Mineral Water 1lt \$10.50

"There is no love sincerer than the love for food" - George Bernard Shaw



**NOW YOU CAN PRE-ORDER CUSTOM-MADE
CAKES FOR YOUR SPECIAL OCCASION...**



- Layered Chocolate Mousse & Hazelnut Meringue
Cake**
- Gluten Free Chocolate & Almond Cake**
- Gluten Free Orange & Almond Cake**
- Baked New York Cheese Cake**
- Tiramisu**
- Black Forest Cake**
- Baked Ricotta Cheesecake**
- Strawberry Short Cake**

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Nick's Seafood Restaurant, I'm Angus Steakhouse,
Nick's Bar & Grill, Stacks Taverna,
Cyren Bar - Grill - Seafood and Adria Bar Restaurant.

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gift, think of Nick's.**

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