

# Christmas Lunch 2020

Nick's Seafood Restaurant

## 4 Course Menu (Adults) \$125pp

### ON ARRIVAL

Dinner Roll  
**Freshly Shucked Sydney Rock Oysters** <sup>GF</sup> <sup>DF</sup>  
 served with a vinaigrette  
**Ocean King Prawns** <sup>GF</sup> <sup>DF</sup>  
 with American cocktail sauce

### ENTRÉE

**Alaskan King Crab Salad** <sup>DF</sup> <sup>GF</sup>  
 mango, avocado & a lime vinaigrette  
**Salt & Pepper Calamari**  
 baby calamari with a passionfruit dressing  
**Butterfied Grilled Scampi** <sup>GF</sup>  
 with garlic butter on sauteed spinach  
**Seared Scallops**  
 served with grilled corn salad  
 & charred cauliflower  
**Crispy Pork Belly** <sup>GF</sup>  
 cauliflower puree & apple compote  
**Grilled Asparagus Rocket**  
 & Walnut Salad <sup>V</sup> <sup>GF</sup> <sup>DF</sup>

### MAIN

**Grilled Snapper Fillet**  
 with creamy soft polenta and a green olive  
 tapenade  
**Grilled Veal Medallions**  
 with mushroom ragout, potato puree  
 & grilled king brown mushroom  
**Barramundi Fillet** <sup>GF</sup>  
 with roast beetroot relish & garlic sauce  
**Whole Baby Lobster**  
 served mornay or thermidor sauce  
 with salad & crispy sweet potato  
**Nick's Fisherman's Basket**  
 soft shell crab, panko crumbed calamari,  
 tempura prawns & catch of the day  
**Chicken Supreme Wrapped In Prosciutto**  
 with Dijon mash, roasted truss tomato & herb jus  
**Grilled Vegetable & Goats Cheese Stack** <sup>GF</sup> <sup>V</sup>  
 with roast tomato sauce

### OPTIONAL MAIN UPGRADE

**Nick's Seafood Platter to Share**  
**1 Between 2 (Additional \$30pp)**  
 fresh cooked lobster, freshly shucked sydney rock  
 oysters, fresh king prawns, mussels, blue swimmer  
 crab, catch of the day, golden tempura king  
 prawns, salt & pepper baby calamari, avocado &  
 potato salad, served with chips

### DESSERT

**Australian Pavlova**  
 with Chantilly cream, summer berries  
 & passion fruit sauce  
**Bittersweet Chocolate Tart**  
 with salted caramel sauce, vanilla double  
 cream & blueberry compote  
**Passionfruit Cheesecake**  
 with vanilla bean ice cream & strawberry gel

## Kids Menu (Under 12) \$60pp

### ENTRÉE

**Grilled Chicken Skewers** <sup>GF</sup> <sup>DF</sup>  
 served with garden salad & tomato sauce  
**Battered Prawns** <sup>DF</sup>  
 served with garden salad & tomato sauce

### MAIN

**Fish & Chips** <sup>DF</sup>  
 served with chips & tartare sauce  
**Char-Grilled Lamb Cutlets** <sup>GF</sup>  
 served with creamy mash & mint sauce  
**Linguini Carbonara**

### DESSERT

**Santa's Sundae**  
 vanilla ice cream with chocolate sauce,  
 sprinkled with flake, Maltesers & Mars bar

## Friday, 25 December 2020 Complimentary Bon Bons Included



## Add On a Premium Beverage Package 2 Hours \$38.00pp | 3 Hours \$50.00pp



### COCKTAIL

Aperol Spritz - Aperol, De Bortoli  
 King Valley Prosecco & soda.  
 Served in a wine glass with an  
 orange wheel

### BEER & CIDER

Stella Artois, Asahi Super Dry,  
 Great Northern Super Crisp Lager,  
 Cascade Premium Light, Corona  
 Extra, Peroni Nastro Azzurro Pure  
 Blonde Crisp Apple Cider

### WINES

Chandon Brut NV Sparkling,  
 Chandon Brut NV Rose Sparkling,  
 Vasse Felix Sauvignon Blanc,  
 McGuigan 'The Shortlist'  
 Cabernet Sauvignon

### NON ALCOHOLIC BEVERAGES

Soft Drinks & Fruit Juice  
 Still & Sparkling Mineral Water

## Nick's Seafood Restaurant | Booking Form | Friday, 25 December 2020

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

Booking Name: \_\_\_\_\_

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

Booking Time: (Please note we are unable to serve alcohol by law until 12:00pm)

11:30  12:00  12:30  1:00  2:00

2:30  3:00  3:30  4:00

No. Adults: \_\_\_\_\_ (\$125pp) No. Kids (Under 12): \_\_\_\_\_ (\$60pp)

Beverage Selection:  \$38 2h Chandon  \$50 3h Chandon

Drinks on Consumption

Upgrade Your Main to Seafood Platter +\$30pp?  Yes  No

Mobile: \_\_\_\_\_

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

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 Christmas Lunch 2020.

### TYPE OF PAYMENT

**BOOK & PAY ONLINE:** <https://www.nicksgroup.com.au/deposits>  
 (Mastercard & Visa Only) The reference is 251220+Your Booking Name

VISA  M/C  AMEX  JCB

Card Number: \_\_\_\_\_

Authorisation No (CCV): \_\_\_\_\_ Card Expiry: \_\_\_\_\_

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

Signature: \_\_\_\_\_

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



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 unless you add on a beverage package. Beverage packages are only applicable to a full party and not selected guests. If 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 11th 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). A surcharge of 10% is applicable on weekends and public holidays excluding kids menu & set menu.