

New Years Eve Dinner

Nick's Seafood Restaurant

4 Course Menu (Adults) \$195pp

ON ARRIVAL

Dinner Roll
Tasting Platter ^{GF|DF}
marinated baby octopus, oyster & salmon caviar, smoked salmon & king prawns, mango salsa

ENTRÉE

Tempura Sydney Rock Oysters ^{DF}
with sweet lime & chilli dressing
Garlic & Chilli Prawns ^{DF}
with olive oil, garlic & chilli
Smoked Salmon & Alaskan Crab Salad ^{DF|GF}
with rocket, mango & lime oil
Queensland Scallops ^{GF}
pan fried with cauliflower puree & crispy pancetta shavings
Salt & Pepper Tempura Lobster ^{DF}
served with cocktail sauce & fresh lemon
Crisp Confit Duck Salad ^{DF}
with orange and watercress salad & mandarin reduction
Stuffed Field Mushroom ^V
with gorgonzola, bread crumbs, asparagus & spinach salad

MAIN

Oven Roasted Barramundi Fillet ^{GF}
served on honey roasted pumpkin, roast capsicum & spinach
Lobster & King Prawn Pasta
with a light white wine & tomato sauce
Whole Mornay Lobster
served with a snow pea sprout, baby corn & cherry tomato salad, citrus dressing
Prime Rib Eye ^{GF}
with crisp kipfler potato, broccolini and veal jus
Oven Roasted Lamb ^{GF}
with grilled radicchio, red wotif & persian feta salad
Roast Beetroot & Citrus Salad ^{GF|V}
with goats cheese

OPTIONAL MAIN UPGRADE

Nick's Seafood Platter For Two (extra \$25pp)
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 Tasting Plate
mini chocolate panna cotta, chocolate & walnut brownie with a fudge sauce & a salted caramel and chocolate tart
Passionfruit Cream & Coconut Mousse Slice
served with mango sorbet & berry compote
Mascarpone Cheese Mousse
with caramel filling crushed almonds & a chocolate pistachio church coating served with snickers ice cream & a macaron
Chefs Selection of Australian Cheeses
with crackers, dried fruits & nuts

Kids Menu (Under 12) \$95pp

ON ARRIVAL

Caramel Corn

ENTRÉE

Party Meat Pies
with tomato sauce
Fried Calamari Rings
with a tartare dipping sauce & light greek salad
Grilled Chicken Tenderloins ^{GF}
on creamy mash

MAIN

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

DESSERT

Chocolate Mousse
with chocolate honeycomb
Ice Cream Sundae
vanilla ice cream with chocolate sauce, sprinkled with flake, Maltesers & Mars bar

Thursday, 31 December 2020

Fresh Seafood, Harbour Views, Champagne + More!



Add On a Premium Beverage Package

3 Hours \$50.00pp | 4 Hours \$60.00pp



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 | Thursday, 31 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: _____

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

Upgrade Your Main to Seafood Platter +\$25pp? Yes No

Beverage Selection: \$50 3h Chandon \$60 4h Chandon

Beverage on Consumption

Phone/ 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 Year's Eve 2020.

TYPE OF PAYMENT

BOOK & PAY ONLINE: <https://www.nicksgroup.com.au/deposits>
(Mastercard & Visa Only) The reference is 311220 + Your Booking Name

VISA M/C AMEX JTB

Card Number: _____

Authorisation No (CCV): _____ 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 unless you add on a beverage package. Beverage packages are only applicable to a full party and not selected guests. For those without a beverage package, 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). SURCHARGE: A surcharge of 10% is applicable on weekends and public holidays excluding kids menu & set menus.