

breads

Garlic Bread	\$ 6.00	Kathy's Taramasalata	\$ 9.50
Herb Bread	\$ 6.00	Served with Sourdough Bread	
Sliced Sourdough	\$ 4.50	Trio of Dips	\$16.00
		Selection of Taramasalata, Creamy Artichoke, Smoked Salmon Dill Dip served with Organic Sourdough	

entrées

Nick's Signature Seafood Chowder	\$18.00	Salt and Pepper Calamari	\$24.00
Fresh Mussels	\$24.00	Baby Calamari with Passionfruit Dressing	
Served with Tomato, Chilli ^{DF} or White Wine & Cream Sauce		Mezze Plate to Share	\$24.00
Freshly Shucked Sydney Rock Oysters 1/2 doz	\$28.00	Kalamata Olives, Tasmanian Smoked Salmon, Feta, Taramasalata, Salmon & Dill Dip served with Sonoma Bread	
Cocktail Sauce and Mignonette	dozen \$52.00	Cold Seafood Plate ^{GF}	\$28.00
Freshly Shucked Sydney Rock Oysters 1/2 doz	\$28.00	Freshly Shucked Oysters, King Prawn, Tasmanian Smoked Salmon, Marinated Octopus & Fresh Mussels	
Mornay or Kilpatrick	dozen \$52.00	Local Baby Octopus ^{GF DF}	\$26.00
Freshly Shucked Sydney Rock Oysters	each \$ 5.20	Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction	
with salmon caviar, ponzu vinaigrette	1/2 doz \$28.00	Whole Giant King Prawns ^{GF DF}	\$28.00
& sweet chilli jam	dozen \$52.00	Butterflied with Garlic Butter	
Golden Fried Soft Shell Crab ^{DF}	\$24.00	Whole Grilled King Prawns	\$28.00
Served with Citrus Dressing		Rocket, Feta, Tomato Salsa & Nam jim Sauce	
Fresh Whole King Prawns	each \$8.00	Grilled Moreton Bay Bugs ^{GF}	\$42.00
Served with Cocktail Sauce		Garlic Buttered with Orange & Fennel Salad	
Crab Ravioli	\$24.00	Tempura Vegetables ^{V DF}	\$21.00
Wilted Baby Spinach and Pernod Cream		Tempura Enoki Mushrooms, Asparagus & Broccolini with Wasabi Mayonnaise	
Seared Scallops ^{DF}	\$26.00		
Served with Honey Soy Dressing			
Sizzling Garlic Prawns	\$24.00		
With Olive Oil, Garlic & Chilli			

nick's signature platters



NICK'S SEAFOOD PLATTER FOR TWO \$195.00

Cooked Lobster, Freshly Shucked Sydney Rock Oysters, Fresh King Prawns, Blue Swimmer Crab, Mussels, Fried or Grilled Catch of the Day, Golden Fried King Prawns, Salt & Pepper Baby Calamari, Potato Salad served with Chips
+ Have Your Lobster Singapore Chilli, Mornay, Thermidore or Garlic Butter - \$25.00 extra



HOT & COLD PLATTER FOR TWO \$145.00

Golden Fried King Prawns, Blue Swimmer Crab, Sydney Rock Oysters, Tasmanian Smoked Salmon, Fried or Grilled Catch of the Day, Fresh King Prawns, Salt & Pepper Baby Calamari, Mussels & Potato Salad served with Chips



NICK'S FISHERMAN'S PLATTER FOR TWO \$ 85.00

Fried or Grilled Catch of the Day, Soft Shell Crab, Golden Fried King Prawns, Panko Crumbed Calamari Rings with Chips, Homemade Tartare Sauce & Greek Salad

GF = GLUTEN FREE | DF = DAIRY FREE | V = VEGETARIAN

A SURCHARGE OF 10% IS APPLICABLE ON WEEKENDS AND PUBLIC HOLIDAYS EXCLUDING KIDS MENU & SET MENUS

mains

Local Flathead Fillets – Fried	\$42.00	Local John Dory Fillet – Grilled or Fried	\$48.00
Local Snapper Fillets – Grilled or Fried	\$44.00	King George Whiting Fillets – Fried	\$48.00
Tasmanian Salmon Fillet – Grilled	\$39.00	Whole Baby Snapper – Grilled	\$46.00
Fresh Barramundi Fillet – Grilled	\$39.00		

*The above mains are served with chef's lemon dressing + choice of chips or salad on the plate.
All grilled items are Gluten Free & Dairy Free*

Nick's Fisherman's Basket Fried Catch of the Day, Soft Shell Crab, Golden Fried King Prawns, Panko Crumbed Calamari Rings with Chips & Homemade Tartare Sauce	\$40.00	Tasmanian Lobster Meat ^{DF} In Spaghetti with Garlic, Chilli & Olive Oil	\$44.00
Fresh Lobster All sizes by weight Served either Fresh Mornay Garlic Butter Singapore Chilli Thermidor. With choice of Chips or Salad	Market Price	Seafood Risotto Scallops, Prawns, Calamari, Mussels & Cream Sauce	\$42.00
Whole Lobster Served Singapore Chilli, Mornay, Garlic Butter or Thermidor	\$58.00	Grilled Fillet Steak & King Prawns ^{GF} Horseradish Mash with Béarnaise Sauce	\$54.00
Grilled Moreton Bay Bugs ^{GF} Garlic Buttered with Orange & Fennel Salad. With choice of Chips or Salad	\$68.00	Rib Eye on the Bone Creamy Mash & Port Jus	\$49.00
Chargrilled Octopus ^{GF} Chargrilled with Roast Cherry Tomato, Basil & Rocket Salad with Balsamic Reduction. With choice of Chips or Salad	\$38.00	Prime Fillet Steak & 1/2 Lobster Mornay Served with Creamy Mash Potatoes	\$74.00
Golden Fried King Prawns ^{DF} With choice of Chips or Salad	\$36.00	Chicken Breast ^{GF} With Creamy Mash Potato, Baby Broccolini & Mustard Sauce	\$28.00
Whole Giant King Prawns ^{GF} Butterflied with Garlic Butter served with Greek Salad	\$48.00	Grilled Kangaroo Fillet With Roast Fennel & Asparagus with a Tomato Chutney	\$34.00
Salt and Pepper Baby Calamari With Passionfruit Dressing & choice of Chips or Salad	\$36.00	Wild Mushroom Risotto ^V With Assorted Mushrooms, Parmesan & Truffle Oil	\$32.00
Vongole and Crab Meat Pasta Parmesan, Tomato, Chilli & Pesto Sauce	\$38.00	Vegetable Linguine ^V In a Roast Tomato & Chilli Sauce with assorted seasonal Sautéed Vegetables & Parmesan	\$32.00

side orders

Greek Salad ^{V GF}	\$14.00	Potato Salad ^V	\$ 6.00
Garden Salad ^{V GF DF}	\$10.50	Steamed Vegetables ^{V GF DF}	\$14.00
Caesar Salad With Chicken or Smoked Salmon ~ \$ 5.00 extra	\$14.00	Chips	\$10.00
		Steamed Rice	Small \$ 5.00 Large \$ 8.00

kids menu

YOUR CHOICE OF	\$16.00
Calamari Rings served with Chips & Salad	Crumbed Chicken Tenderloins served with Chips & Salad
Boneless Fried Fish served with Chips & Salad	Cheese Tortellini Napolitana
Served with a choice of Soft Drink and Vanilla Ice Cream with Chocolate or Raspberry Sauce	

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wine list

SPARKLING/ CHAMPAGNE

		Glass	Bottle
Cockle Bay Cuvee Brut NV	South East Australia	\$9.00	\$42.00
Chandon Brut NV	Yarra Valley, VIC	\$12.50	\$60.00
Chandon Rose NV	Yarra Valley, VIC	\$12.50	\$60.00
Moet & Chandon Ice served with lychees, strawberries, mint & ice	Epernay, France		\$89.00
Moet & Chandon Imperial Brut NV	Epernay, France		\$96.00

PROSECCO/ MOSCATO

De Bortoli 'King Valley' Prosecco	King Valley, VIC	\$11.00	\$53.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$12.00	\$56.00

WHITE WINE

Nick's Private Label Semillon Sauvignon Blanc	South East Australia	\$8.50	\$38.00
Nick's Private Label Chardonnay	South East Australia	\$8.50	\$38.00
Pewsey Vale 'Vineyard' Riesling	Eden Valley, SA	\$12.00	\$58.00
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$12.00	\$58.00
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$11.00	\$53.00
Vasse Felix Sauvignon Blanc	Margaret River, WA	\$13.00	\$63.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$16.00	\$76.00
Tempus 'Two Wilde' Chardonnay	Hunter Valley, NSW	\$11.50	\$56.00
West Cape Howe 'Old School' Chardonnay	Mount Barker, WA	\$13.00	\$63.00

ROSE

Triennes Rose	Provence, France	\$13.00	\$63.00
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RED WINE

Nick's Private Label Cabernet Merlot	South East Australia	\$8.50	\$38.00
Opawa Pinot Noir	Marlborough, NZ	\$12.50	\$60.00
Mt Difficulty 'Bannockburn' Pinot Noir	Central Otago, NZ		\$79.00
McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$13.00	\$63.00
Yalumba 'The Signature' Cabernet Sauvignon Shiraz	Barossa Valley, SA		\$96.00
Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.00	\$53.00
Tempus Two Pewter Shiraz	Barossa Valley, SA		\$69.00
Wolf Blass 'Black Label' Shiraz	Langhorne Creek/ McLaren Vale, SA		\$180.00
Cabernet Malbec 2002	Barossa Valley, SA		\$210.00
Wolf Blass 'Platinum Label' Shiraz 2003	Coonawarra, SA		\$280.00
Wynns Riddoch '1998' Magnum 1500ml			

DESSERT WINE

De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	\$16.00	\$63.00
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dessert

Chocolate Fondant Served with Berry Compote & Vanilla Ice Cream	\$14.00	Vanilla Panacotta Served with Berry Compote & Whipped Cream	\$14.00
Sticky Date Pudding Served with Butterscotch & Vanilla Ice Cream	\$14.00	Chef's Selection of Sorbets	\$14.00
White Chocolate & Raspberry Brulee Served with Chocolate & Almond Biscotti	\$14.00	Australian Cheese Plate Assorted Cheeses, Quince Paste, Crackers & Dried Fruits	\$18.00

cocktails

Champagne Cosmo Vodka, Chambord & Cranberry Juice topped with sparkling brut	\$15.00	Espresso Martini Stolichnaya Vodka and Kahlua with a shot of espresso	\$16.00
Fruit Tingle Vodka, Blue Curacao, Lemonade and Pomegranate Syrup	\$16.00	Strawberry Kiss Voyager Gin, Limoncello, Monin Lavender Syrup, fresh lemon juice & a dash of grenadine	\$17.00
Mojito (Classic or Lychee) Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig	\$17.00	Amaretto Sour Disaronno Amaretto Liqueur, Lemon Juice, Sugar Syrup & Egg White	\$17.00
Lychee Martini Stolichnaya Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee	\$17.00	Pash & Dash Vodka, Lychees, Lime Wedges, Passionfruit Puree & Sugar Syrup	\$17.00
Aperol Spritz Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel	\$16.00		

beer

TAP BEER		BOTTLED BEER & CIDER	
Great Northern	355ml \$ 8.50	Cascade Premium Light 2.6%	\$ 7.50
Super Crisp Lager 3.5%	500ml \$12.00	Crown Lager 4.9%	\$ 9.00
Asahi Super Dry 5.0%	400ml \$10.00	Lord Nelson Three Sheets Pale Ale 4.9%	\$10.00
Stella Artois 5.0%	500ml \$13.00	Corona Extra 4.5%	\$ 9.50
		Peroni Nastro Azzurro 5.1%	\$ 9.50
		Pure Blonde Organic Apple Cider 4.2%	\$ 9.50

softdrinks, juices, water & mocktails

SOFT DRINKS	\$ 4.50	JUICES	\$ 5.00
Pepsi Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale		Cloudy Apple, Orange, Pineapple, Cranberry, Tomato,	
Schweppes Signature Ginger Beer	\$ 5.00		
WATER		MOCKTAILS	
S. Pellegrino Natural Sparkling Mineral Water 1lt	\$10.50	Tropical Oasis	\$ 9.00
Acqua Panna Natural Still Mineral Water 1lt	\$10.50	Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup	
		Summer Dream	\$10.00
		Cloudy Apple Juice, Lychee Puree, Coconut & Watermelon Syrups with Limes & Strawberry then topped with lemonade	