Nick's

BAR AND GRILL

starters & breads

Garlic Bread $ 5.00

Bruschetta $10.50
Tomato, Red Onion, Basil, Balsamic Vinegar, Olive Oil

Herb Bread $ 5.00

Sliced Fresh Ciabatta $ 5.00
Served with Olive Oil & Aged Balsamic

entrees

Antipasto Plate $20.00
Marinated Olives, Bruschetta, Taramasalata,
Salmon & Dill Dip, Feta Panecrotte & Grissini

Bread Platter to Share $17.50
Garlic & Herb Breads with Olives & Grissini

Nick's Seafood Chowder $16.00
Mussels & Fresh Seasonal Seafood

Freshly Shucked Sydney Rock Oysters 1/2 dozen $20.00 dozen $40.00
Shallot Vinaigrette & Cocktail Sauce

Mornay Sydney Rock Oysters 1/2 dozen $20.00 dozen $40.00
Bechamel & Parmesan Sauce

Kilpatrick Sydney Rock Oysters 1/2 dozen $20.00 dozen $40.00
Bacon & Worcestershire Sauce

Tempura Soft Shell Crab $19.00
Ginger & Sweet Chilli Dipping Sauce

Drunken Chicken Salad $22.00
With grilled artichoke hearts, diced mango
and roast almonds

Salt & Pepper Calamari $22.00
Served with Passionfruit Sauce

Sizzling Garlic Prawns $22.00
Served in Olive Oil, Garlic & Chilli

Chargrilled Baby Octopus $22.00
With Fennel, Rocket, Semi Dried Tomatoes,
Olives & finished with Fresh Herbs

King Prawn, Avocado & Smoked Salmon Salad $22.00

Cold Seafood Plate $24.00
King Prawn, Sydney Rock Oysters,
Smoked Salmon & Marinated Mussels

Seared Scallops $24.00
With Fresh Apple Remoulade,
Finished with Apple Glaze

Tempura Zucchini Flowers $21.00
Stuffed with spinach, ricotta and preserved lemon
With tomato and basil coulis

Black Mussel Pot $22.00
Served with Chilli Tomato & served with Fresh Bread

salads

Traditional Caesar Salad *(Chicken or Smoked Salmon ~ $5.00 extra)* $14.00
Double Smoked Bacon, Croutons, Parmesan Cheese & Traditional Caesar Dressing

Greek Salad $13.00
Roma Tomatoes, Feta, Kalamata Olives, Cucumber, Lettuce & Onion

Rocket & Parmesan Salad $12.00
With a Light Lemon Vinaigrette

Garden Salad $12.00
Mesclun Lettuce, Roma Tomato, Onion & Cucumber

Caprese Salad $12.00
Fresh Sliced Tomato, Bocconcini, Basil, finished with Aged Balsamic Glaze

pasta

Seafood Linguine $34.00
Linguine with Lobster, Scallops, Calamari, King Prawns & your choice of White Wine or Tomato Chilli Sauce

Fettuccine Carbonara $24.00
Double Smoked Bacon in a White Wine Creme Sauce

Vegetarian Linguine $22.00
Linguine with Chargrilled Vegetables & Pesto Cream

children's menu *Under 12 years*

YOUR CHOICE OF $13.00
Crumbed Calamari ~ served with Chips
Boneless Fried Fish ~ served with Chips
Crumbed Chicken Tenderloins ~ served with Chips
Pasta Napolitana

Served with a choice of Soft Drink
Dessert of Chocolate Mousse or Vanilla Ice Cream with either Chocolate or Strawberry Topping

mains

All fish served with your choice of chips or mash

Snapper Fillets - Grilled or Fried **$36.00**

Barramundi Fillets - Grilled **$36.00**

Salmon Fillets - Grilled **$34.00**

Whole Baby Snapper **$36.00**

Flathead Fillets - Fried **$36.00**

John Dory Fillets - Grilled **$45.00**

Salt & Pepper Calamari **$32.00**
Lightly Fried in Salt and Pepper Flour

Black Mussel Pot **$22.00**
Served with Chilli Tomato & served with Fresh Bread

Nick's Seafood Basket **$36.00**
Catch of the day, Tempura Soft Shell Crab, Salt & Pepper Calamari, Fried Scallops, Fried King Prawns served on Chips with Homemade Tartare Sauce

All steaks are served with your choice of creamy mash or chips

I'm Angus 'Grainge' Rib-Eye Steak on the Bone **$39.00**

I'm Angus 'Grainge' Scotch Fillet **$37.00**

I'm Angus 'Grainge' Sirloin **$36.00**

I'm Angus 'Grainge' Rump **$26.00**

I'm Angus 'Grainge' Prime Fillet **$39.00**

Surf & Turf **$36.00**
Rump Steak served with Grilled King Prawns, Creamy Mash & Hollandaise Sauce

Baby Pork Riblets **$38.00**
Full Rack- Served with a Smokey BBQ Sauce

Kangaroo **$28.00**
Served with Kumara Mash, finished with Juniper Jus

Chicken Souvlaki **$24.00**
Marinated in Lemon, Rosemary, Olive Oil & Garlic - Flatgrilled & served on Toasted Pita Bread complimented with a Greek Salad & Tzatziki Sauce

Lamb Souvlaki **$26.00**
Marinated in Lemon, Rosemary, Olive Oil & Garlic - Flatgrilled & served on Toasted Pita Bread complimented with a Greek Salad & Tzatziki Sauce

Chicken Breast **$26.00**
The Chicken is marinated in a Light Herb Dressing & served on Steamed Green Beans & Asparagus whilst being complimented with a Tomato, Feta & Mint Salsa

SAUCES $ 3.00 ~ Tequila BBQ, Pepper, Mushroom, Herb Butter, Hollandaise Sauce

nick's signature platters

Nick's Seafood Platter for Two **$165.00**
Freshly Cooked Lobster, Steamed & Marinated Mussels, Salt & Pepper Calamari, Fried Catch of the Day, Fresh Ocean King Prawns, Blue Swimmer Crab, Golden Fried King Prawns, Freshly Shucked Oysters, Fresh Melon, Avocado & Potato Salad complimented with Chips. Lobsters Mornay, Thermidore, Garlic Butter - $10.00 extra

Nick's Grilled Platter for Two **$115.00**
Grilled Moreton Bay Bug, Scallop in a half shell, Chargrilled Baby Octopus & Grilled King Prawns. Served with Chips & Garden Salad

Nick's Cold Seafood Selection Platter for Two **$120.00**
Fresh Chilled Balmain Bugs, Steamed and Marinated Mussels, Fresh Ocean King Prawns, Blue Swimmer Crab, Freshly Shucked Sydney Rock Oysters & Tasmanian Smoked Salmon. Served with Homemade Cocktail Sauce.

Nick's Surf & Turf Platter for Two **$99.00**
Baby Pork Riblets, Lamb Souvlaki, Chicken Souvlaki, Grilled Moreton Bay Bug & Fried Catch of the Day. Served with Chips & Salad

side dishes

Chips **$8.00**
Onion Rings **$8.00**
Sauteed Green Beans **$8.00**
Mash Potato **$6.00**
Steamed Seasonal Vegetables **$12.00**
Potato Wedges **$8.00**
With Sour Cream & Sweet Chilli Sauce

A SURCHARGE OF $5.00 PER PERSON IS APPLICABLE TO ADULTS ON SUNDAY, PUBLIC HOLIDAYS AND PUBLIC HOLIDAY WEEKENDS

cocktails

Pomegranate Cosmo **$16.00**
Finlandia Lime Vodka and Pama Pomegranate Liqueur with cranberry & lime juices

Blue Hawaii **$15.00**
Mailbu, Millies Blue Curacao and pineapple juice

Aperol Spritz **$15.00**
Aperol and Cockle Bay Brut Sparkling topped with soda water and an orange wheel

Strawberry Blonde **$16.00**
Joseph Cartron Strawberry Liqueur and Malibu with orange and cranberry juices

Pimms No.1 Cup **$15.00**
Pimms and Westminster Gin with orange, lemon, lime and mint, topped with ginger ale

Pash & Dash **$15.00**
Vodka and Joseph Cartron Lychee Liqueur with lime wedges, lychees, sugar syrup & passionfruit puree

Aussie Kiss **$16.00**
Malibu & Chambord with apple juice and fresh lime

Woodford Mule **$16.00**
Woodford Reserve Bourbon with fresh lime and topped with ginger ale

Strawberry Smash **$15.00**
Stoli Vanil Vodka, Joseph Cartron Fraise (Strawberry) Liqueur, soda water & strawberries

Nicks Splice **$16.00**
Midori, Malibu and Millies Blue Curacao with pineapple juice, whipped cream and maraschino cherry

Watermelon Martini **$16.00**
Finlandia Vodka, Watermelon Syrup, shaken with fresh watermelon & mint

Lychee Lady **$16.00**
el Jimador Tequila, Joseph Cartron Lychee Liqueur, cloudy apple juice, ginger ale & muddled limes

Toffee Apple Martini **$16.00**
Finlandia Lime Vodka, Teichenne Apple & Butterscotch Schnapps & apple juice with a dash of pomegranate syrup

Raspberry Mojito **$16.00**
Angostura Reserva Rum, Chambord, fresh lime & raspberries

Classic Cocktails **$15.00**
Cosmopolitan, Long Island Ice Tea, Pina Colada, Mai Tai, French Martini, Gin/ Vodka Martini, Daiquiri, Margarita & more. Please ask your waiter

Summer Punch Mocktail **gl $10.00** **jug $20.00**
Muddled limes, strawberry puree & mint shaken with cranberry, orange & pineapple juices plus passionfruit pulp

beer & cider

ON TAP	glass	pint	jug
Carlton Draught	$8.00	$12.00	$24.00
Pure Blonde	$8.00	$12.00	$24.00
Coopers Pale Ale	$8.50	$13.00	$26.00
Peroni	$9.00	$14.00	$28.00

LOCAL BEER

Crown Lager	$8.50
Victoria Bitter	$8.50
James Boags Premium Lager	$9.00
Fat Yak Pale Ale	$9.00
Lazy Yak Pale Ale	$9.00
Wild Yak Pacific Ale	$9.00
Lord Nelson Three Sheets Pale Ale	$9.00
Mountain Goat Organic Steam Ale	$9.00
Cascade Premium Light	$7.50

INTERNATIONAL BEER

Nissos Pilsner (Greece) **$9.00**
THE GREEK ISLANDS
AWARD WINNING CRAFT BEER

Asahi (Japan)	$9.00
Corona (Mexico)	$9.00
Heineken (Holland)	$9.00
Stella Artois (Belgium)	$9.00

CIDER

Pure Blonde Crisp Apple Cider	$9.00
Somersby Apple	$9.00
Somersby Pear	$9.00

soft drinks, juices & water

SOFT DRINKS **$4.50**
Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Soda Water

Jug of Soft Drink **$15.00**

JUICES **$5.00**
Apple, Orange, Pineapple, Cranberry, Tomato, Ruby Red Grapefruit

Jug of Juice **$17.00**

WATER

S. Pellegrino Natural Sparkling Mineral Water 1lt **$10.50**

Acqua Panna Natural Still Mineral Water 1lt **$10.50**

wine list

PRIVATE LABEL WINE		glass	bottle
Nick's Semillon Sauvignon Blanc	VICTORIA	$8.50	$36.00
Nick's Chardonnay	S.E. AUSTRALIA	$8.50	$36.00
Nick's Pinot Gris	RIVERINA, NSW	$8.50	$36.00
Nick's Cabernet Merlot	S.E. AUSTRALIA	$8.50	$36.00
Nick's Shiraz	RIVERINA, NSW	$8.50	$36.00

CHAMPAGNE, SPARKLING WINE & MOSCATO		glass	bottle
Cockle Bay Cuvee Brut	SOUTH AUSTRALIA	$ 8.50	$ 39.00
Rothbury Estate Sparkling Cuvee	SOUTH EAST AUSTRALIA		$ 41.00
De Bortoli Prosecco	KING VALLEY, VIC	$ 9.50	$ 46.00
Yalumba 'Christobels' Moscato	BAROSSA VALLEY, SA	$ 9.50	$ 46.00
Tempus Two Moscato	SOUTH AUSTRALIA	$10.00	$ 48.00
Chandon Brut NV	YARRA VALLEY, VIC	$12.00	$ 59.00
Chandon Brut Rose NV	YARRA VALLEY, VIC	$12.00	$ 59.00
Moet & Chandon Brut	CHAMPAGNE, FRANCE	$22.00	$ 98.00
WHITE WINE			
Pewsey Vale Riesling	EDEN VALLEY, SA	$10.00	$ 48.00
Forest Hill Riesling	GREAT SOUTHERN, WA	$11.00	$ 53.00
Little Pebble Sauvignon Blanc	MARLBOROUGH, NZ	$ 9.50	$ 46.00
Angel Cove Sauvignon Blanc	MARLBOROUGH, NZ	$ 10.00	$ 48.00
Houghton 'Margaret River' Sauvignon Blanc	MARGARET RIVER, WA	$ 10.50	$ 50.00
Nepenthe 'Altitude' Sauvignon Blanc	ADELAIDE HILLS, SA	$ 11.00	$ 53.00
Cloudy Bay Sauvignon Blanc	MARLBOROUGH, NZ	$ 15.00	$ 73.00
Brokenwood Semillon	HUNTER VALLEY, NSW	$ 11.00	$ 53.00
Vasse Felix Classic Dry White	MARGARET RIVER, WA	$ 10.00	$ 48.00
Cape Mentelle Sauvignon Blanc Semillon	MARGARET RIVER, WA	$ 11.00	$ 53.00
Evans & Tate 'Breathing Space' Pinot Gris	MARGARET RIVER, WA	$ 11.00	$ 53.00
Nepenthe 'Altitude' Pinot Gris	ADELAIDE HILLS, SA	$ 11.50	$ 56.00
McGuigan 'The Shortlist' Chardonnay	ADELAIDE HILLS, SA	$ 11.50	$ 56.00
Domaine Chandon Chardonnay	YARRA VALLEY, VIC	$ 12.00	$ 58.00
ROSE			
La Vieille Ferme Rose	RHONE, FRANCE	$ 9.50	$ 46.00
La Boheme Act 2	YARRA VALLEY, VIC	$10.00	$ 48.00
RED WINE			
Opawa Pinot Noir	MARLBOROUGH, NZ	$ 11.50	$ 56.00
Mud House Pinot Noir	CENTRAL OTAGO, NZ	$ 12.00	$ 58.00
Smith and Hooper Merlot	LIMESTONE COAST, VIC	$ 10.00	$ 48.00
Grant Burge 'Benchmark' Shiraz	BAROSSA VALLEY, SA	$ 9.50	$ 46.00
McWilliams 'High Altitude' Shiraz	HILLTOPS, NSW	$ 11.00	$ 53.00
Pepperjack 'McLaren Vale Scotch Fillet Graded' Shiraz	MCLAREN VALE, SA		$ 65.00
Penfolds Bin 28 Kalimna Shiraz	BAROSSA VALLEY, SA		$ 70.00
McGuigan 'The Shortlist' Cabernet Sauvignon	COONAWARRA, SA	$ 11.00	$ 53.00
Jim Barry 'The Cover Drive' Cabernet Sauvignon	CLARE VALLEY, SA	$ 11.50	$ 56.00
Devils Lair 'Dances With The Devil' Cabernet Sauvignon	MARGARET RIVER, WA	$ 12.00	$ 58.00
Penfolds Bin 389 Cabernet Shiraz	BAROSSA VALLEY, SA		$ 90.00
DESSERT WINE		90ml	375ml
De Bortoli 'Noble One' Botrytis Semillon	RIVERINA, NSW	$ 17.00	$ 65.00

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- Baked New York Cheese Cake
- Tiramisu
- Gluten Free Chocolate & Almond Cake
- Strawberry Short Cake

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Looking for a great gift idea or a way to reward your staff?

Our Dine & Drink vouchers let you choose between:
Nick's Seafood Restaurant, I'm Angus Steak House, Nick's Bar & Grill, Stacks Taverna, Cyren Bar - Grill - Seafood and Adria Bar and Restaurant.

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www.nicksbarandgrill.com.au