



BAR AND GRILL

starters & breads

| | | | |
|--|----------------|---|----------------|
| Garlic Bread | \$ 6.00 | Kathy's Taramasalata | \$8.00 |
| Herb Bread | \$ 5.00 | served with sourdough | |
| Sliced Fresh Sourdough | \$ 5.00 | Tomato Bruschetta | \$10.50 |
| served with olive oil & aged balsamic | | tomato, red onion, basil, balsamic vinegar, olive oil | |
| Trio of Dips | \$14.00 | Olive Tapenade Bruschetta | \$12.00 |
| taramasalata, salmon dill dip & tzatziki | | with arugula, roast capsicum, | |
| served with grissini & assorted bread | | caramelised onions & feta | |

entrees

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|---|----------------------|--|----------------|
| Mediterranean Tasting Plate to Share | \$23.00 | Sizzling Garlic Prawns | \$24.00 |
| prosciutto, marinated octopus, dolmades, | | served in olive oil, garlic & chilli | |
| feta, olives, marinated vegetables | | Chargrilled Baby Octopus | \$24.00 |
| with toasted bread & sesame bark | | with fennel, rocket, semi dried tomatoes, | |
| Nick's Seafood Chowder | \$16.00 | olives & finished with fresh herbs | |
| mussels & fresh seasonal seafood | | King Prawn, Avocado | \$22.00 |
| Freshly Shucked Sydney | | & Smoked Salmon Salad | |
| Rock Oysters | ½ doz \$28.00 | Cold Seafood Plate | \$24.00 |
| shallot vinaigrette & sesame lime sauce | doz \$52.00 | king prawn, sydney rock oysters, | |
| Freshly Shucked Sydney Rock | ½ doz \$28.00 | smoked salmon & marinated mussels | |
| Oysters - Mornay or Kilpatrick | doz \$52.00 | Seared Scallops | \$24.00 |
| Tempura Soft Shell Crab | \$24.00 | with pearl caviar, crisp parsnip, | |
| ginger & sweet chilli dipping sauce | | young sprouts & basil vinaigrette | |
| Grilled Moreton Bay Bugs | \$38.00 | Fresh Mussels | \$24.00 |
| with garlic butter | | served with fresh bread and your choice of | |
| Salt & Pepper Calamari | \$22.00 | chilli tomato or white wine & cream sauce | |
| served with passionfruit sauce | | | |

salads

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|--|----------------|
| Traditional Caesar Salad (Chicken or Smoked Salmon ~ \$7.00 extra) | \$14.00 |
| double smoked bacon, croutons, parmesan cheese & traditional caesar dressing | |
| Greek Salad | \$14.00 |
| roma tomatoes, feta, kalamata olives, cucumber, lettuce & onion | |
| Wild Rocket Salad | \$14.00 |
| with ancient grains, baby beet, sundried tomato, candied walnut & fennel seed dressing | |
| Garden Salad | \$12.00 |
| mesclun lettuce, roma tomato, onion, capsicum & cucumber | |
| Chunky Roast Pumpkin Salad | \$14.00 |
| with lentils, onion relish, arugula, feta & balsamic dressing | |

pasta

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|---|----------------|
| Seafood Linguine | \$38.00 |
| linguine with lobster, scallops, calamari, king prawns | |
| & your choice of white wine or tomato chilli sauce | |
| Seafood Risotto | \$36.00 |
| with grilled king prawns, scallops, mussels, tomato & basil | |
| Fettuccine Carbonara | \$25.00 |
| double smoked bacon in a white wine cream sauce | |
| Vegetarian Linguine | \$22.00 |
| linguine with chargrilled vegetables & pesto cream | |

kids menu *under 12 years*

| | |
|--|----------------|
| YOUR CHOICE OF | \$14.50 |
| 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 and dessert of chocolate mousse | |
| or vanilla ice cream with either chocolate or strawberry topping | |

*A surcharge of 8% is applicable on weekends and public holidays excluding kids menu and set menus

mains

| | | | |
|---|----------------|--|----------------|
| Snapper Fillets - Grilled or Fried | \$38.00 | Whole Baby Lobster | \$54.00 |
| | | served with mornay or garlic butter | |
| Barramundi Fillets - Grilled | \$36.00 | Fresh Mussels | \$24.00 |
| | | served with fresh bread and your choice of chilli tomato or white wine & cream sauce | |
| Salmon Fillets - Grilled | \$36.00 | 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 | |
| Whole Flounder - Grilled | \$38.00 | Tempura King Prawns | \$34.00 |
| | | served with a garlic aioli | |

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

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

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|---|----------------|--|----------------|
| Prime Rib-Eye Steak on the Bone | \$46.00 | Chicken Souvlaki | \$24.00 |
| | | marinated in lemon, rosemary, olive oil & garlic, flatgrilled & served on toasted pita bread complimented with a greek salad & tzatziki sauce | |
| Prime Scotch Fillet | \$42.00 | Lamb Souvlaki | \$26.00 |
| | | marinated in lemon, rosemary, olive oil & garlic - flatgrilled & served on toasted pita bread complimented with a greek salad & tzatziki sauce | |
| Prime Sirloin | \$36.00 | Kangaroo | \$30.00 |
| | | served with polenta, lemon myrtle jus & native dukkha | |
| Prime Rump | \$28.00 | Chicken Breast | \$26.00 |
| | | marinated chicken with labneh, sweet herbs, roast pumpkin, cherry tomato & chilli ghee | |
| Prime Fillet | \$39.00 | Chargrilled Wagyu Beef Burger | \$24.00 |
| | | on brioche bun served with tomato, lettuce, cheese, beet, onion relish & aioli served with fries | |
| Prime T-Bone 500g | \$45.00 | | |
| Surf & Turf | \$39.00 | | |
| grain-fed rump steak served with grilled king prawns, creamy mash & spicy roast garlic chimichurri butter | | | |

Sauces \$ 4.00 ~ Tequila BBQ, Pepper, Mushroom, Garlic Butter, Spicy Chimichurri Butter



Giant Pork Ribs

Basted in chef's own famous tequila bbq sauce served with chips

Half Rack \$36.00 | Full Rack \$54.00

nick's signature platters



Fisherman's Platter for Two

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

\$85.00



Nick's Surf & Turf Platter for Two

Lamb Souvlaki, Chicken Souvlaki, Grilled Moreton Bay Bug, Rump Steak & Grilled or Fried Catch of the Day. Served with Chips and Greek salad

\$95.00



Nick's Grilled Platter for Two

Grilled Moreton Bay Bug, Scallop in a half shell, Chargrilled Baby Octopus & Grilled King Prawns. Served with Chips & Garden Salad

\$120.00



Nick's Hot & Cold Platter for Two

Golden Fried King Prawns, Blue Swimmer Crabs, Freshly Shucked Oysters, Tasmanian Smoked Salmon, Grilled or Fried Catch of the Day, Fresh King Prawns, Salt & Pepper Calamari, Mussels, Melons & Potato Salad served with Chips

\$140.00



Nick's Seafood Platter for Two

Freshly Cooked Lobster, Steamed & Marinated Mussels, Salt & Pepper Calamari, Grilled or Fried Catch of the Day, Fresh Ocean King Prawns, Blue Swimmer Crab, Golden Fried King Prawns, Freshly Shucked Oysters, Fresh Melon & Potato Salad served with Chips. + Lobsters Mornay, Thermidore, Garlic Butter - \$10.00 extra

\$170.00

side dishes

| | | | |
|--------------------|---------------|--------------------------------------|----------------|
| Chips | \$8.00 | Steamed Seasonal Vegetables | \$12.00 |
| Onion Rings | \$8.00 | Potato Wedges | \$8.00 |
| Mash Potato | \$6.00 | with sour cream & sweet chilli sauce | |

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cocktails

NICK'S BAR & GRILL CREATIONS

Chandon S \$14.00
handcrafted orange bitters infused sparkling wine served on ice and garnished with an orange peel

Electric Iced Tea \$16.00
angostura reserva rum, gin, vodka, blue curacao, lemon juice & topped with lemonade

Nick's Splice \$16.00
midori, malibu, mr boston blue curacao, pineapple juice with whipped cream & maraschino cherry

#Cosmos \$17.00
belvedere vodka, cointreau, cranberry juice, edible glitter and star fruit. served in a chilled coupe, stir to see the magic happen

Cheeky Devil \$16.00
jose cuervo especial tequila, joseph cartron fraise (strawberry) liqueur, cranberry juice, pomegranate syrup and fresh lime

Hot Pink G&T \$16.00
beefeaters pink gin, joseph cartron lychee liqueur topped with schweppes tonic water and watermelon juice, served in a large wine glass over ice, mint, lychees and strawberries

Jaffa \$17.00
hennessy vs cognac, cointreau, mr boston dark creme de cacao and fee brothers aztec chocolate bitters. served in a warm brandy balloon with a burnt orange zest

FRESH MOCKTAILS \$10 gl / \$20 jug

Tropical Punch
Muddled limes, strawberry puree & mint shaken with cranberry, orange & pineapple juices with passionfruit pulp

Virgin Mojito
Mint, lime, sugar & soda water served with your choice of classic, raspberry, passionfruit or lychee

CLASSIC COCKTAILS

Aperol Spritz \$14.00
aperol & de bortoli king valley prosecco, topped with soda water and an orange wheel

Espresso Martini \$17.00
stoli vanil vodka, kahlua with a shot of espresso. served straight up and garnished with freshly toasted coffee beans

Dark 'N' Stormy \$17.00
kraken black spiced rum & fresh lime, topped with schweppes ginger beer & a dash of angostura bitters

Pimms No.1 Cup \$16.00
pimms & four pillars gin with fresh orange, lemon, lime and mint & topped with ginger ale

Caipiroska - Classic, Raspberry, Passionfruit & Lychee \$16.00
peters trading co vodka mixed with muddled lime & sugar. served short & garnished with crushed ice & fresh lime

Mojito - Classic, Raspberry, Passionfruit & Lychee \$16.00
angostura reserva rum, muddled lime, mint & sugar. served tall & garnished with a mint sprig

COCKTAIL JUGS

Long Electric Iced Tea \$24.00
angostura reserva rum, gin, vodka, blue curacao, lemon juice & topped with lemonade

Pimms Punch \$22.00
pimms & gin with fresh orange, lemon, lime & mint, topped with lemonade & ginger ale

Illusion \$22.00
peters trading co vodka, midori, malibu, mr boston blue curacao and pineapple juice

beer & cider

| ON TAP | glass | pint | jug |
|-----------------------------|--------|---------|---------|
| Great Northern Super | | | |
| Crisp Lager 3.5% | \$7.50 | \$11.00 | \$22.00 |
| Carlton Draught 4.6% | \$8.00 | \$12.00 | \$24.00 |
| Pure Blonde 4.2% | \$8.00 | \$12.00 | \$24.00 |
| Coopers Pale Ale 4.5% | \$8.50 | \$13.00 | \$26.00 |
| Stella Artois 5.0% | \$9.00 | \$13.00 | \$27.00 |
| Bulmers Original Cider 4.7% | \$8.50 | \$13.00 | \$26.00 |

LOCAL BEER

| | |
|----------------------------|--------|
| Cascade Premium Light 2.6% | \$7.50 |
| Victoria Bitter 4.9% | \$8.50 |
| Crown Lager 4.9% | \$9.00 |

CIDER

| | |
|--------------------------------|--------|
| Lumber Yak Mountain Cider 4.5% | \$9.00 |
| Somersby Pear Cider 4.5% | \$9.00 |
| Somersby Watermelon Cider 4.0% | \$9.00 |

CRAFT BEER

| | |
|--|--------|
| Coopers Celebration Ale 5.2% | \$9.50 |
| Fat Yak Pale Ale 4.7% | \$9.50 |
| Wild Yak Pacific Ale 4.2% | \$9.50 |
| 4 Pines Kolsch 4.7% | \$9.50 |
| Lord Nelson Three Sheets Pale Ale 4.9% | \$9.50 |

INTERNATIONAL BEER

| | |
|-------------------------------------|---------|
| Asahi (Japan) 5.0% | \$9.50 |
| Corona (Mexico) 4.5% | \$9.50 |
| Goose Island Session IPA (USA) 4.1% | \$9.50 |
| Peroni Nastro Azzurro (Italy) 5.1% | \$9.50 |
| Sapporo 650ml (Japan) 5.2% | \$13.00 |



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

SCHWEPES GINGER BEER \$5.00

WATER

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

Acqua Panna Natural Still Mineral Water 1lt \$10.50

wine list

| NICK'S PRIVATE LABEL WINE | | 150ml | 750ml |
|--|----------------------|--------|---------|
| Private Label Semillon Sauvignon Blanc | South East Australia | \$8.50 | \$38.00 |
| Private Label Pinot Gris | Riverina, NSW | \$8.50 | \$38.00 |
| Private Label Chardonnay | South East Australia | \$8.50 | \$38.00 |
| Private Label Cabernet Merlot | South East Australia | \$8.50 | \$38.00 |
| Private Label Shiraz | Riverina, NSW | \$8.50 | \$38.00 |

PROSECCO

| | | | |
|--|------------------|---------|---------|
| De Bortoli King Valley Prosecco | King Valley, VIC | \$11.00 | \$53.00 |
| La Riva Dei Frati Prosecco DOC Treviso | Veneto, Italy | | \$59.00 |

SPARKLING / CHAMPAGNE

| | | | |
|---|----------------------|---------|----------|
| 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 |
| Chandon S | Yarra Valley, VIC | \$14.00 | \$66.00 |
| served on ice and garnished with a twist of orange peel | | | |
| Moet & Chandon Imperial Brut NV | Epernay, France | | \$105.00 |
| Veuve Clicquot Brut NV | Reims, France | | \$115.00 |

MOSCATO

| | | | |
|------------------------------------|--------------------|---------|---------|
| Yalumba 'Christobels' Moscato | Barossa Valley, SA | \$11.00 | \$53.00 |
| Tempus Two 'Copper Series' Moscato | Riverland, SA | \$12.00 | \$56.00 |

RIESLING

| | | | |
|-------------------------------------|------------------------|---------|---------|
| Pewsey Vale Vineyard Riesling | Eden Valley, SA | \$12.00 | \$58.00 |
| Jim Barry 'The Lodge Hill' Riesling | Clare Valley, SA | \$12.50 | \$59.00 |
| Parish 'Single Estate' Riesling | Coal River Valley, TAS | | \$63.00 |

SAUVIGNON BLANC & BLENDS

| | | | |
|--|--------------------|---------|---------|
| Little Pebble Sauvignon Blanc | Marlborough, NZ | \$10.00 | \$48.00 |
| Nepenthe 'Altitude' Sauvignon Blanc | Adelaide Hills, SA | \$11.50 | \$56.00 |
| Nautilus Estate Sauvignon Blanc | Marlborough, NZ | | \$59.00 |
| Freycinet 'Wineglass Bay' Sauvignon Blanc | Tasmania | | \$65.00 |
| Cloudy Bay Sauvignon Blanc | Marlborough, NZ | \$15.00 | \$73.00 |
| Brokenwood '8 Rows' Sauvignon Blanc Semillon | Hunter Valley, NSW | \$11.50 | \$56.00 |
| Cape Mentelle Sauvignon Blanc Semillon | Margaret River, WA | \$12.00 | \$58.00 |

CHARDONNAY

| | | | |
|--------------------------------------|---------------------------|---------|---------|
| Tempus Two 'Wilde' Chardonnay | Hunter Valley, NSW | \$11.50 | \$56.00 |
| McGuigan 'The Shortlist' Chardonnay | Adelaide Hills, SA | \$12.00 | \$58.00 |
| Vasse Felix 'Filius' Chardonnay | Margaret River, WA | \$13.00 | \$62.00 |
| Heggies 'Vineyard Estate' Chardonnay | Eden Valley, SA | | \$67.00 |
| Kooyong 'Clonale' Chardonnay | Mornington Peninsula, VIC | | \$70.00 |

| PINOT GRIS / GRIGIO | | 150ml | 750ml |
|------------------------------------|--------------------|---------|---------|
| Nepenthe 'Altitude' Pinot Gris | Adelaide Hills, SA | \$11.50 | \$56.00 |
| Redbank 'King Valley' Pinot Grigio | King Valley, VIC | \$11.50 | \$56.00 |

ROSE

| | | | |
|---------------------------------|--------------------|---------|---------|
| La Vieille Ferme Rose | Rhone, France | \$10.50 | \$50.00 |
| La Boheme Act 2 Pinot Noir Rose | Yarra Valley, VIC | \$11.50 | \$56.00 |
| Nepenthe Pinot Noir Rose | Adelaide Hills, SA | \$12.00 | \$58.00 |
| Triennes Rose | Provence, France | \$12.50 | \$60.00 |

GSM / TEMPRANILLO / MERLOT

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|---------------------------------------|---------------------|---------|---------|
| Atzes GSM | Barossa Valley, SA | \$12.00 | \$58.00 |
| Heirloom 'Adelaide Hills' Tempranillo | Adelaide Hills, SA | | \$62.00 |
| Smith & Hooper Merlot | Limestone Coast, SA | \$11.50 | \$56.00 |

PINOT NOIR

| | | | |
|--|--------------------|---------|---------|
| Opawa Pinot Noir | Marlborough, NZ | \$12.50 | \$60.00 |
| Tarrawarra Estate Pinot Noir | Yarra Valley, VIC | \$13.00 | \$63.00 |
| Nepenthe 'The Good Doctor' Pinot Noir | Adelaide Hills, SA | | \$64.00 |
| Mt Difficulty 'Roaring Meg' Pinot Noir | Central Otago, NZ | | \$69.00 |
| Cloudy Bay Pinot Noir | Marlborough, NZ | | \$81.00 |

SHIRAZ

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|---|---------------------|---------|---------|
| Earthworks Barossa Shiraz | Barossa Valley, SA | \$10.50 | \$49.00 |
| De Bortoli 'Woodfired Heathcote' Shiraz | Heathcote, VIC | \$11.50 | \$56.00 |
| Dandelion 'Lioness of McLaren Vale' Shiraz | McLaren Vale, SA | | \$62.00 |
| Tempus Two 'Pewter Series' Shiraz | Barossa Valley, SA | | \$69.00 |
| McGuigan 'Hand Made' Limited Release Shiraz | Langhorne Creek, SA | | \$72.00 |
| Brokenwood 'Hunter Valley' Shiraz | Hunter Valley, NSW | | \$77.00 |

CABERNET SAUVIGNON & BLENDS

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|---|----------------------|---------|---------|
| McGuigan 'The Shortlist' Cabernet Sauvignon | Coonawarra, SA | \$11.50 | \$56.00 |
| De Bortoli 'Estate Grown' Cabernet Sauvignon | Yarra Valley, VIC | \$12.00 | \$58.00 |
| Vasse Felix 'Filius' Cabernet Sauvignon | Margaret River, WA | | \$63.00 |
| Melba 'Reserve' Cabernet Sauvignon | Yarra Valley, VIC | | \$79.00 |
| Brokenwood '8 Rows' Cabernet Sauvignon Merlot | South East Australia | \$12.00 | \$58.00 |
| Cape Mentelle 'Trinders' Cabernet Merlot | Margaret River, WA | \$13.00 | \$63.00 |
| Yalumba 'The Signature' Cabernet Sauvignon Shiraz | Barossa Valley, SA | | \$96.00 |

DESSERT WINE

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|--|---------------|---------|---------|
| De Bortoli 'Noble One' Botrytis Semillon | Riverina, NSW | \$15.00 | \$65.00 |
|--|---------------|---------|---------|



Open 7 Days for Lunch & Dinner



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Gluten Free Chocolate & Almond Cake
Gluten Free Orange & Almond Cake
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Tiramisu
Black Forest Cake
Baked Ricotta Cheesecake
Strawberry Short Cake



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