



Nick's

BAR AND GRILL

starters & breads

Garlic Bread	\$ 4.50	Sliced Fresh Ciabatta	\$ 5.00
Herb Bread	\$ 4.50	Served with Olive Oil & Aged Balsamic	
Bruschetta	\$10.50	Bread & Dips	\$18.00
Tomato, Red Onion, Basil, Balsamic Vinegar, Olive Oil		Taramasalata, Tzatziki, Smoked Salmon & Dill Dip with Turkish Bread & Homemade Grissini	
		Bread Platter to Share	\$17.50
		Garlic & Herb Breads with Olives & Grissini	

entrées

Nick's Seafood Chowder	\$16.00	Chargrilled Baby Octopus	\$21.00
Mussels & Fresh Seasonal Seafood		With Fennel, Rocket, Semi Dried Tomatoes, Olives & finished with Fresh Herbs	
Freshly Shucked Sydney		King Prawn, Avocado	\$22.00
Rock Oysters	1/2 dozen \$20.00 dozen \$40.00	& Smoked Salmon Salad	
Shallot Vinaigrette & Cocktail Sauce			\$22.00
Mornay Sydney Rock Oysters	1/2 dozen \$20.00 dozen \$40.00	Cold Seafood Plate	\$24.00
Bechamel & Parmesan Sauce		King Prawn, Sydney Rock Oysters, Smoked Salmon & Marinated Mussels	
Kilpatrick Sydney Rock Oysters	1/2 dozen \$20.00 dozen \$40.00	Mezze Plate	\$20.00
Bacon & Worcestershire Sauce		Kalamata Olives, Tasmanian Smoked Salmon, Fetta, Taramasalata, Salmon and Dill Dip served with Fresh Bread	
Tempura Soft Shell Crab	\$19.00	Seared Scallops	\$19.50
Ginger & Sweet Chilli Dipping Sauce		Seared Scallops in half shell finished off with a Citrus Dressing	
Salt & Pepper Calamari	\$19.00	Black Mussel Pot	\$19.00
Served with Passionfruit Sauce		Served with either a White Wine Cream Sauce or Chilli Tomato & served with Fresh Bread	
Sizzling Garlic Prawns	\$21.00		
Served in Olive Oil, Garlic & Chilli			

salads

Traditional Caesar Salad (<i>Chicken or Smoked Salmon ~ \$5.00 extra</i>)	\$14.00
Double Smoked Bacon, Croutons, Parmesan Cheese & Traditional Caesar Dressing	
Greek Salad	\$14.00
Roma Tomatoes, Fetta, Kalamata Olives, Cucumber, Lettuce & Onion	
Rocket & Parmesan Salad	\$13.00
With a Light Lemon Vinaigrette	
Garden Salad	\$12.00
Mesclun Lettuce, Roma Tomato, Onion & Cucumber	

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	
Sauteed King Prawn & Crab Rissotto	\$34.00
Crab & Prawns with Fresh Herbs	

children's menu *Under 12 years*

YOUR CHOICE OF	\$13.00
Crumbed Calamari ~ served with Chips & Salad	
Chargrilled Steak ~ served with Chips & Salad	
Boneless Fried Fish ~ served with Chips & Salad	
Crumbed Chicken Tenderloins ~ served with Chips & Salad	
Pasta Napolitana	
<i>Served with a choice of Soft Drink</i>	
<i>Dessert of Chocolate Mousse or Vanilla Ice Cream with either Chocolate or Strawberry Topping</i>	

the fishmarket catch

All fish served with your choice of chips or mash

Snapper Fillets \$36.00 <i>Grilled or Fried</i> ~ Locally caught up with a firm white flesh and mild to sweet flavour	John Dory Fillets \$42.00 <i>Grilled</i> ~ Locally caught, low oiliness and sweet flavour
Barramundi Fillets \$36.00 <i>Grilled</i> ~ Fresh ocean caught with a clean, sweet flavour with a firm texture	Salt & Pepper Calamari \$32.00 Lightly Fried in Salt and Pepper Flour
Salmon Fillets \$35.00 <i>Grilled</i> ~ Tasmanian Salmon, mild in flavour with natural oils	Black Mussel Pot \$19.00 Served with either a White Wine Cream Sauce or Chilli Tomato & served with Fresh Bread
Flathead Fillets \$34.00 <i>Fried</i> ~ Locally caught, full-flavoured and firm textured	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 Baby Snapper \$34.00	

Nick's Seafood Platter for Two ~ \$160.00

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

from the grill

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

I'm Angus 'Grainge' Rib-Eye Steak on the Bone ~ 350gm \$39.00	Baby Pork Riblets \$34.00 Full Rack- Served with a Smokey BBQ Sauce
I'm Angus 'Grainge' Scotch Fillet ~ 300gm \$37.00	Kangaroo \$26.00 Served with a Polenta Cake & Tomato Chutney, this roo demonstrates good True Blue Aussie Bush Food!
I'm Angus 'Grainge' Sirloin ~ 250gm \$36.00	Chicken Souvlaki \$22.00 Marinated in Lemon, Rosemary, Olive Oil & Garlic - Flatgrilled & served on Toasted Pita Bread complimented with a Greek Salad & Tzatziki Sauce
I'm Angus 'Grainge' Rump ~ 300gm \$26.00	Lamb Souvlaki \$22.00 Marinated in Lemon, Rosemary, Olive Oil & Garlic - Flatgrilled & served on Toasted Pita Bread complimented with a Greek Salad & Tzatziki Sauce
I'm Angus 'Grainge' Prime Fillet ~ 250gm \$39.00	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, Fetta & Mint Salsa
Surf & Turf \$33.00 Rump Steak served with Grilled King Prawns, Creamy Mash & Hollandaise Sauce	
Giant Pork Ribs Full Rack \$49.00 Half Rack \$34.00	

SAUCES ~ \$ 3.00

Tequila BBQ, Pepper, Mushroom, Herb Butter, Hollandaise Sauce

side dishes

Chips \$6.00	Roasted Potatoes \$8.00 With Olive Oil & Rosemary
Onion Rings \$6.00	Steamed Seasonal Vegetables \$12.00
Sauteed Green Beans \$8.00	Beer Battered Wedges \$8.00 With Sour Cream & Sweet Chilli Sauce
Mash Potato \$6.00	

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

cocktails with a touch of flair...

Pash & Dash	\$15.00	Grape Expectations	\$16.00
Vodka, Lime Wedges, Lychees, Sugar Syrup, & Passionfruit Puree		Bombay Gin, St Germain Elderflower Liqueur, Lemon Juice & muddled Black Grapes. Served tall & garnished with Black Grapes	
Strawberry Smash	\$15.00	Lychee Lady	\$16.00
Absolut Vanilia, Joseph Cartron Fraise (Strawberry) Liqueur, Soda Water & Strawberries		el Jimador Tequila, Joseph Cartron Lychee Liqueur, Cloudy Apple Juice, Ginger Ale & Muddled Limes	
Honey Berry Sour	\$16.00	Toffee Apple Martini	\$15.00
JD Honey, Chambord with Lemon Juice, Strawberries & Raspberries		Absolut Citron, Teichenne Apple & Butterscotch Schnapps, Lemon & Apple Juice with a dash of Pomegranate Syrup	
Guava Girl	\$15.00	Raspberry Mojito	\$15.00
Teichenne Apple Schnapps & guava juice served in a champagne flute & topped with Cockle Bay Brut Sparkling Wine		Havana Club Rum, Chambord, Fresh Lime & Raspberries	
Call Me Maybe	\$15.00	Classic Cocktails	\$15.00
Vodka, Teichenne Apple Schnapps, Lychee Syrup, Pink Grapefruit Juice & a touch of Lemon Juice		Cosmopolitan, Long Island Ice Tea, Pina Colada, Mai Tai, French Martini, Gin/ Vodka Martini, Daquiri, Margarita & more. Please ask your waiter	
Watermelon Martini	\$16.00	Fruit Punch Mocktail	gl \$10.00 jug \$20.00
Joseph Cartron Watermelon Liqueur & Finlandia Vodka shaken with Fresh Watermelon & Mint		Muddled Limes, Strawberry Puree & Mint shaken with Cranberry, Orange & Guava Juices plus Passionfruit Pulp	

beer & cider

ON TAP	glass	jug	INTERNATIONAL BEER	
Carlton Draught	\$8.00	\$24.00	 Nissos Pilsner (Greece)	\$9.00
Pure Blonde	\$8.00	\$24.00	THE GREEK ISLANDS AWARD WINNING BEER	
Coopers Pale Ale	\$8.50	\$26.00	Asahi (Japan)	\$9.00
Peroni	\$9.00	\$28.00	Corona (Mexico)	\$9.00
LOCAL BEER			Heineken (Holland)	\$9.00
Crown Lager		\$8.50	Stella Artois (Belgium)	\$9.00
Cascade Bright Ale		\$8.50	CIDER	
Victoria Bitter		\$8.50	Stassen Apple 330ml	\$9.00
James Boags Premium Lager		\$8.50	Stassen Pear 330ml	\$9.00
Fat Yak Pale Ale		\$9.00	Kopparberg Elderflower & Lime 500ml	\$13.00
Cascade Premium Light		\$7.50	Kopparberg Strawberry & Lime 500ml	\$13.00

soft drinks, juices & water

SOFT DRINKS	\$4.50	WATER	
Cola, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale		S. Pellegrino Natural Sparkling Mineral Water 500ml	\$6.50
Jug of Soft Drink	\$17.00	S. Pellegrino Natural Sparkling Mineral Water 1lt	\$10.50
JUICES	\$5.00	Acqua Panna Natural Still Mineral Water 500ml	\$6.50
Apple, Orange, Pineapple, Guava Cranberry, Tomato, Ruby Red Grapefruit		Acqua Panna Natural Still Mineral Water 1lt	\$10.50
Jug of Fresh Juice	\$18.50		

wine list

NICK'S PRIVATE LABEL WINE		glass	bottle
Nick's Semillon Sauvignon Blanc	VICTORIA	\$ 8.50	\$ 38.00
Nick's Semillon Chardonnay	SOUTH AUSTRALIA	\$ 8.50	\$ 38.00
Nick's Chardonnay	SOUTH AUSTRALIA	\$ 8.50	\$ 38.00
Nick's Pinot Gris	RIVERINA, NSW	\$ 8.50	\$ 38.00
Nick's Cabernet Merlot	SOUTH AUSTRALIA	\$ 8.50	\$ 38.00

CHAMPAGNE & SPARKLING WINE		glass	bottle
Cockle Bay Brut	SOUTH AUSTRALIA	\$ 8.50	\$ 39.00
Tempus Two Moscato	SOUTH AUSTRALIA	\$ 9.50	\$ 46.00
Chandon Brut NV	YARRA VALLEY, VIC	\$12.00	\$ 59.00
Chandon Brut Rose NV	YARRA VALLEY, VIC	\$12.00	\$ 59.00
Moët & Chandon Brut	CHAMPAGNE, FRANCE	\$22.00	\$ 98.00

WHITE WINE		glass	bottle
Pewsey Vale Riesling	EDEN VALLEY, SA	\$10.00	\$ 48.00
Stonefish Sauvignon Blanc	MARGARET RIVER, WA	\$ 9.00	\$ 42.00
Lost Turtle Sauvignon Blanc	MARLBOROUGH, NZ	\$10.00	\$ 48.00
Nepenthe Sauvignon Blanc	ADELAIDE HILLS, SA	\$11.00	\$ 52.00
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	\$ 9.50	\$ 46.00
Nammos Semillon Sauvignon Blanc	SOUTH AUSTRALIA	\$ 9.00	\$ 40.00
Nammos Pinot Gris	RIVERINA, NSW	\$ 9.00	\$ 40.00
Starborough Pinot Gris	MARLBOROUGH, NZ	\$10.00	\$ 48.00
Cockle Bay Chardonnay	SOUTH AUSTRALIA	\$ 9.00	\$ 40.00
Tempus Two "Wilde" Chardonnay	ADELAIDE HILLS, SA	\$ 9.50	\$ 46.00
McGuigan "The Shortlist" Chardonnay	ADELAIDE HILLS, SA	\$11.50	\$ 56.00
Vasse Felix "Filius" Chardonnay	MARGARET RIVER, WA		\$ 59.00

ROSE		glass	bottle
Domaine Chandon	YARRA VALLEY, VIC	\$ 9.50	\$ 46.00
La Bohème Act 2	DIXONS CREEK YARRA VALLEY, VIC	\$10.00	\$ 48.00

RED WINE		glass	bottle
Lost Turtle Pinot Noir	CENTRAL OTAGO, NZ	\$ 9.50	\$ 46.00
Opawa Pinot Noir	MARLBOROUGH, NZ	\$11.50	\$ 56.00
Smith and Hooper Merlot	WRATTONBULLY, VIC	\$10.00	\$ 48.00
Nammos Cabernet Merlot	SOUTH AUSTRALIA	\$ 9.00	\$ 40.00
Grant Burge "Benchmark" Shiraz	BAROSSA VALLEY, SA	\$ 9.50	\$ 46.00
Scarpantoni Shiraz	MCLAREN VALE, SA	\$11.00	\$ 53.00
Penfolds Bin 28 Kalimna Shiraz "Vintage 2002"	BAROSSA VALLEY, SA		\$ 80.00
Penfolds St Henri Shiraz "Vintage 2001"	BAROSSA VALLEY, SA		\$135.00
McGuigan "The Shortlist" Cabernet Sauvignon	COONAWARRA, SA	\$10.50	\$ 49.00
Yalumba "The Cigar" Cabernet Sauvignon	COONAWARRA, SA		\$ 62.00
Penfolds Bin 407 Cabernet Sauvignon "Vintage 2002"	BAROSSA VALLEY, SA		\$105.00
Penfolds Bin 138 GSM "Vintage 2004"	BAROSSA VALLEY, SA		\$ 85.00
Penfolds Bin 389 Cabernet Shiraz "Vintage 2002"	BAROSSA VALLEY, SA		\$125.00

DESSERT WINE		90ml	375ml
De Bortoli "Noble One" Botrytis Semillon	RIVERINA, NSW	\$17.00	\$ 65.00

NAMMOS

CHANDON



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- ~ Strawberry Short Cake

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