

Melbourne Cup Lunch

TUESDAY 2ND NOVEMBER, 2010

It's the race that stops the nation. Each year on the first Tuesday in November, Australians from all corners of the globe gather to watch the running of the Melbourne Cup – arguably one of the most thrilling horse races in the world.

NICK'S SEAFOOD RESTAURANT is the CBD's premier location to celebrate Melbourne Cup. The casual al-fresco dining and spectacular waterfront vistas create a fun and festive atmosphere.

There will be plenty of big screens to watch the on-course action, as well as games, sweepstakes and TAB facilities along the promenade.

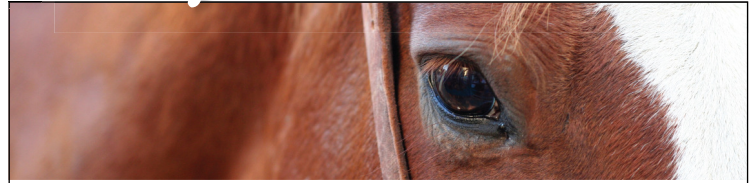
MENU INCLUSIONS: Menu items are seasonal and may change subject to availability. Special dietary requirements can be catered for however we must be advised at the time of booking.

BEVERAGES: Beverages are not included in the package price. We will charge on consumption from our wine list on the day. 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 25th of October.

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).

The Promenade, Cockle Bay Wharf T: 1300 989 989 F: (02) 9264 8686



NICK'S SEAFOOD RESTAURANT

ON ARRIVAL - COMPLIMENTARY GLASS OF COCKLE BAY BRUT

MEZZE PLATE TO SHARE

Smoked Salmon, Fetta, Taramasalata, Semi dried Tomato Dip, Marinated Vegetables, Kalamata Olives and Pita Bread

ENTRÉES

TUNA CARPACCIO

Crispy Potato, Cayenne Pepper, Micro Herbs, Parmesan and Truffle Mayonnaise

Or KING PRAWN SALAD

Served with Tasmanian Smoked Salmon, Avocado and Citrus Dressing

Or SALT AND PEPPER CALAMARI

Garlic Aioli

MAINS

OVEN BAKED BARRAMUNDI FILLET

Topped with Shaved Fennel Salad, Sauteed Zucchini, Saffron, and Fennel Sauce

Or GRILLED TASMANIAN SALMON FILLET

Served with Asparagus, Truss Cherry Tomatoes, Potato Gratin and Mediterranean Salsa

Or PRIME FILLET MIGNON

With Creamy Mash, Wild Mushrooms, Bacon and Port Jus

Or PAN FRIED CHICKEN BREAST

Served with Roast Vegetables, Cherry Tomatoes and Rosemary Jus

DESSERTS

CHEF'S SELECTION OF AUSTRALIA'S FINEST CHEESES

Or WHITE CHOCOLATE AND RASPBERRY CRÈME BRULÉE; With Pistachio Biscotti

Or WARM CHOCOLATE FONDANT; With White Chocolate Ice Cream and Marinated Fresh Strawberries

\$95 per guest Sweeps | Big Screens | TAB in Terrace Area
Waterfront Views | Prizes and more

restaurant@nicksseafoodrestaurant.com.au www.nicks-seafood.com.au

BOOKING FORM NICK'S SEAFOOD RESTAURANT

T: 1300 989 989 F: (02) 9264 8686

Booking Name: _____

Booking Time: _____ No. People (\$95pp): _____

Postal Address: _____

_____ Post Code: _____

Daytime Phone: _____ Fax: _____

Mobile: _____

Email: _____

I would like to receive information from Nick's on events and promotions.

BOOKING TERMS AND CONDITIONS. Please note, the menus listed are subject to confirmation. Menu items are seasonal and may change based on availability. Beverages are not included in the package price and will be charged on consumption from our wine list on the day. No specific seating can be guaranteed. It is at the restaurants discretion to allocate tables. No bookings are confirmed unless full pre-payment is received. Cancellations made with in 2 weeks of the booking date will incur a 100% cancellation fee.

Full Menu Payment: \$ _____

I authorise Nick's Restaurants to deduct the above amount from my Credit Card. I have read and understand the Booking Terms and Conditions for Melbourne Cup 2010.

TYPE OF PAYMENT

VISA M/C AMEX DINERS CHEQUE CASH

Card Number: _____

Authorisation No: _____

Card Expiry: _____

Name on Card: _____

Signature: _____

Nick's
SEAFOOD RESTAURANT

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