

### SET MENU 1

**AUD\$60**

Per Person. Inclusive of the 10% GST.

#### ENTREE

TASMANIAN SMOKED SALMON  
Capers, Spanish Onion and Light Vinaigrette

#### MAIN COURSE

CHARGRILL and SEAFOOD PLATTER TO SHARE  
Mini Mignon, Kangaroo Skewers, Chorizo Sausages, Lamb Cutlets, Freshly Shucked Oysters,  
Butterflied Prawns, Baby Calamari and Ocean King Prawns

or I'M ANGUS MEAT PLATTER FOR TWO  
Chargrilled Petite Sirloin, Kangaroo Skewers, Chorizo Sausages, Giant Pork Ribs,  
Prime Lamb Cutlets, Chunky Chips, Mushroom Sauce and Port Jus

Main Course served with Garden Salad to Share

#### DESSERT

DESSERT OF THE DAY

Freshly Brewed Tea & Coffee

### SET MENU 2

**AUD\$65**

(3 courses)

Per Person. Inclusive of the 10% GST.

#### ON ARRIVAL

TRIO OF BREADS  
Chilli, Pesto and Garlic with Parmesan Cheese

#### ENTREE

SALT & PEPPER CALAMARI  
With Sweet Passionfruit Sauce  
or ROCKET AND PERSIAN FETTA SALAD

#### MAIN COURSE

PRIME I'M ANGUS SIRLOIN  
Darling Downs Region, 100 days Grain Fed, MSA Graded and Aged for 60 days  
With Mash and your choice of Sauce - Pepper, Port Jus, Mushroom, Dianne or Bearnaise

or GRILLED ATLANTIC SALMON FILLET  
With Parsley Mash, Snow Peas and Champagne Buerre Blanc

Main Course served with Garden Salad to Share

#### DESSERT

DESSERT OF THE DAY

Freshly Brewed Tea & Coffee

Bookings are subject to confirmation. Menu items are seasonal and may change based on availability. Group bookings will be seated in the main indoor dining room. For those wanting dessert without pre-arrangement our a-la-carte prices will be charged. SPRING-SUMMER 2009/2010  
\*\*Please note that a 10% Surcharge applies on Weekends and Public Holidays.

**I'M ANGUS STEAK HOUSE**

The Promenade, Cockle Bay Wharf

T: (02) 9264 5822 F: (02) 9264 5889

E: restaurant@imangussteakhouse.com.au

**SET MENU 3**

**AUD\$70**  
(3 courses)

Per Person. Inclusive of the 10% GST.

**ON ARRIVAL**

TRIO OF BREADS  
Chilli, Pesto and Garlic with Parmesan Cheese

**ENTREE**

CAESAR SALAD  
Baby Cos, Caramelised Bacon, Anchovies, Parmesan, Croutons, Egg

or GARLIC PRAWNS  
Lemon and Chive Cream Sauce

or TRADITIONAL SMOKED SALMON  
With Capers, Red Onion and Light Vinaigrette

**MAIN COURSE**

GRILLED BARRAMUNDI FILLET  
Creamy Mash Potato, Green Beans and an Olive & Tomato Dressing

or GRILLED CHICKEN BREAST  
Lemon Marinated on Parmesan Mash and Chive Cream

or PRIME I'M ANGUS FILLET  
Darling Downs Region, 100 days Grain Fed, MSA Graded and Aged for 60 days  
With Potato Mash, and your choice of Sauce - Pepper Jus, Mushroom, Dianne or Bearnaise

Main Course served with Garden Salad to Share

**DESSERT**

DESSERT OF THE DAY

Freshly Brewed Tea & Coffee

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**SET MENU 4**

**AUD\$75**

(3 courses)

Per Person. Inclusive of the 10% GST.

**ON ARRIVAL**

MEZZE PLATTER TO SHARE

Smoked Salmon, Marinated Olives, Marinated Fetta, Semi-dried Tomatoes and Fresh Bread

**ENTREE**

WARM KANGAROO SALAD

Baby Spinach, Kalamata Olives, Fetta Cheese, Herb Dressing and Tzatziki

or 1/2 DOZEN SYDNEY ROCK OYSTERS

Freshly Shucked with Sesame Soy and Chilli Tomato Dipping Sauce and Fresh Bread

or KING PRAWN COCKTAIL

With Spiced Cocktail Sauce

**MAIN COURSE**

PRIME I'M ANGUS FILLET AND PRAWNS

On Creamy Mash with Bearnaise Sauce

or RIVERINA RACK OF LAMB

Olive Oil Chat Potato, Sauteed Spinach and Mustard Dressing.

or GRILLED SNAPPER FILLET

With Tangy Warm Green Beans, Tomato and Fetta Salad.

or PRIME PORK SIRLOIN

Roasted Garlic Mash, Green Apple and Capsicum Chutney with Port Jus.

Main Course served with Garden Salad to Share

**DESSERT**

DESSERT OF THE DAY

Freshly Brewed Tea & Coffee

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**VEGETARIAN  
ALTERNATIVES**

**ENTREE**

TEMPURA OF SEASONAL VEGETABLES

With Dipping Sauce

VEGETARIAN ANTIPASTO PLATE

With Roasted Marinated Vegetables, Olives, Chargrilled Capsicum and Asparagus

**MAINS**

LINGUINI TOSSED IN OLIVE OIL

With Fresh Chilli, Semi-Dried Tomato, Asparagus and Basil

CHARGRILLED VEGETABLES

With Tapenade and Spiced Yoghurt

CHARGRILLED ASPARAGUS SPEARS

On baked Garlic Potato with Lemon Oil

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Some dishes contain dairy items

All Dishes may be ordered as Entree or Main Course Size

Please note: pre-ordering is required for Special Dietary requirements

Please choose one option per course and this will be your Vegetarian Meal

Please note: Vegetarian Meals will be charged at the selected Set Menu price

Special Dietary requirements must be provided 48 hours prior to booking date

**TO PRE-ORDER PLEASE CALL T: (02) 9264 5822**

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**BOOKING INFORMATION**

Date of Booking: \_\_\_\_\_ Booking Time: \_\_\_\_\_  
 Booking Name: \_\_\_\_\_  
 Number Guests: \_\_\_\_\_  
 Company Name: \_\_\_\_\_  
 Contact Name: \_\_\_\_\_  
 Postal Address: \_\_\_\_\_ Post Code: \_\_\_\_\_

Contact Details Work: \_\_\_\_\_ AH: \_\_\_\_\_  
 Mobile: \_\_\_\_\_ Fax: \_\_\_\_\_  
 Email: \_\_\_\_\_

**YES, I would like to receive information on events and promotions. Please add me to your mailing list. (Please supply email address).**

**CHOICE OF MENU**

SET MENU 1	A\$60.00	<input type="checkbox"/>	SET MENU 3	A\$70.00	<input type="checkbox"/>
SET MENU 2	A\$65.00	<input type="checkbox"/>	SET MENU 4	A\$75.00	<input type="checkbox"/>
A-LA-CARTE		<input type="checkbox"/>			

Please note a 10% surcharge applies on weekends and public holidays

FOR LARGE GROUPS THE MAXIMUM ON ONE TABLE IS 12 PERSONS

**PAYMENT DETAILS**

Card Type: VISA  M/C  AMEX  DINERS  JCB   
 Other Form of Payment: CASH  CHEQUE  (Must be received 7 days prior to booking)

FOR GROUPS OF 12 OR MORE A DEPOSIT OF AUD\$10 PER PERSON IS REQUIRED

Credit Card No: \_\_\_\_\_ Exp. Date: \_\_\_\_\_  
 Name on Card: \_\_\_\_\_ Card Authorisation Code: \_\_\_\_\_  
 Amount of Deposit: \_\_\_\_\_ (AUD\$10.00 per Person)

I AUTHORISE I'M ANGUS STEAK HOUSE TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**IMPORTANT NOTES:** The deposit amount will be deducted from the total of the bill on the night. Final numbers must be confirmed 48 hours in advance. This is the minimum number of guests for which you will be charged. Deposits will not be refunded if the restaurant receives less than 7 days notice of cancellation. Please be aware for large groups the maximum on one table is 12 people. Please ensure all your guests are aware of the booking name to avoid seating delays.

**PRIVACY POLICY:** Nick's Seafood Restaurant, Nick's Bar & Grill, Nick's Bondi Beach Pavilion, Casa di Nico, I'm Angus Steak House and Adria Rybar and Grill collect specific personal information to assist in the processing of reservations and the delivery of services. This information may also be used to communicate details of special events and updates about our services that we feel may be of interest. Information is collected through correspondence, phone contact and affiliated third parties. At any time you may ask for your personal details to be viewed or removed from our records. You can do this by contacting the privacy officer by phone T: (02) 9264 1919, email: nicks@nicks-seafood.com.au, or via return mail.

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