



STARTER FOR TWO

The Duet

Garlic & herb cheese ciabatta, skordalia, olives 24

Lobster & Prawn Panna Di Casa

Southern Rock Lobster & prawns on oven-roasted Panna di Casa, dill & chive horseradish mayo 36

ENTREES

Salt & Pepper Squid

Tartare, lemon 29

Scallops Mornay

White gruyère, aged cheddar 32

Prawn Bisque

Toasted Pane di Casa 29

Scallop Grenobloise

Lemon, caper, jalapeno, parsley sauce, pilaf 32

Prawn Explosions

Tempura, zesty & sweet dipper 30

Three Jumbo Oysters

Natural / Kilpatrick / Mornay 21

ON THE SIDE

Includes a glass of Yarra Valley boutique wine per side

Crispy Chips - Smoked chipotle aioli 18

Greek Salad - Tomatoes, feta, olives 19

Crispy Farm Leaf Salad - Blood orange & lime vinegarette 18

Truffle Mac & Cheese- Creamy & cheesy 24

SOUTHERN ROCK LOBSTER MP

Mornay - White Gruyère, emmental, parmesan

Thermidor - Mustard, St. Remy brandy, béchamel

Garlic - XO cognac, lemon zest, soubise cream

Chilli - Garlic, oregano, sugo, bisque

ICONIC TOP UPS

*grilled in roasted garlic, chive & lemon butter

***Whole Lobster Tail** 350g 69

***Jumbo King Prawns** (2) 26

***WA Half Shell Scallops** (2) 18

***Whole Moreton Bay Bugs** (200g) 29

MAINS

Spaghetti Marinara

Prawns, calamari, fish of the day, smoked salmon, bisque, sugo 42

Beer Battered Barramundi

Gribiche, lemon 42

Ultimate Gippsland Eye Fillet (250g)

Classic veal jus, mustard relish 59

Lemon Pepper Prawns

Ground pepper, ginger, garlic, turmeric, pilaf 48

Forest Mushroom, Leek Risotto

Goats curd, shaved Reggiano, soubise 36

Prawns Newburg

Rich, creamy, flavoured with cognac & sherry, paprika, pilaf 48

Chilli Prawn Linguine

Garlic, EVOO, crustacean bisque 44

Grilled Barramundi

Tartare, greens, lemon 42

Tide & Turf

Eye fillet medallions 200g, scallops mornay, natural king prawns, whole garlic Moreton Bay bug, Pacific oysters kilpatrick 99

SIGNATURE PLATTERS FOR TWO

A la Natural

Whole Southern Rock lobster 800g+, twelve natural Pacific oysters, twelve jumbo king prawns, fresh lemon, cocktail sauce & lime aioli 299

Billy's Favorites

Two whole tropical Lobsters 600g+ (see menu re style), crispy fried coconut prawns, whole Mooloolaba natural prawns, Harvey Bay half shell herbed grilled scallops, whole Moreton Bay bug, lemon pepper squid, beer battered dory fillets, Tasmanian oysters natural, braised prawn pilaf, house cocktail & tartare 249

Prawn Sizzling Platter

Dozen jumbo tiger prawns butterflied, basted with EVOO, garlic, chilli, fresh herbs on braised rice, garlic butter dipper 159

MARCH SOMMELIER SPECIALS

YARRA VALLEY BOUTIQUE WINE G: 15

Sparkling

Semillon Sauvignon Blanc

Chardonnay

Cabernet Merlot

SEVEN RINGS 2018 SHIRAZ G: 16 / B: 69

Rhone Valley Syrah style, dark cherries, plum, ripe blackcurrant

FERGASM COCKTAIL (90ml Alc.) 29

Grey Goose vodka, coconut liquor, pineapple & lime juice, ruby muscat

CHEF'S SET MENU

Entree, Main, Dessert 99

Main & Dessert 69

Complimentary Starter

CRUSTACEAN BISQUE

Entree

CAVE'S SHRIMP LOUIE COCKTAIL

Tomato, asparagus, crisp lettuce, yuzu dressing

CRISPY LEMON PEPPER SOUTHERN SQUID

Cucumber salad, whipped skordalia

SOUTHERN ROCK LOBSTER LINGUINE

Roasted tomato butter, chilli flake parmesan

CREAMY PRAWN CHOWDER

Prawn meat, crustacean stock, garlic, shallots

Main

SPAGHETTI MARINARA

Prawns, calamari, barramundi, sugo, crustacean oil, bisque

FLAMBE GARLIC & CHILLI TIGER PRAWN CUTLETS

EVOO, chablis, cream, Dijon, parsley, lemon

BEER BATTERED WILD QLD BARRAMUNDI

Mushy peas, tartare, lemon

CLASSIC STEAK POIVRADE (cooked medium)

Eye fillet medallions, sauteed broccolini, peppercorn sauce

Dessert

LIQUORICE ICE CREAM - Caramelised figs, port crema

COFFEE & CALVADOS CREME CARAMEL -Burnt butter, soil

FRENCH VANILLA CREME BRULEE - Grand Marnier tuile

To Finish with Our Compliments

HAND CRAFTED MACARONS & PARA LIQUEUR

Patrons with food allergies or other dietary requirements, please inform your waiter before ordering.

Our culinary team has invested significant time & skill to ensure each dish is delivered with the utmost quality and elegance, while maintaining prompt service. To maintain this standard, we regretfully cannot accommodate menu variations. We sincerely appreciate your understanding. Lobster Cave makes every attempt to identify ingredients that may cause an allergic reaction. In our kitchen, we use dairy, gluten, shellfish, nuts, etc. Customers with food allergies must be aware of this risk. Lobster Cave will not assume any liability for adverse reactions from our premises.

Prices include goods and services tax of 10% | Public Holidays 15% surcharge applies | Credit, Debit & Eftpos cards incur a processing fee of 1.8% | We do not split Bills. Thank you for your understanding | BYO Wine, no corkage charge.