



STARTERS FOR TWO

THE DUET

Garlic & herb cheese ciabatta, skordalia, olives 24

CLASSIC QUARTET

Oysters Kilpatrick, natural, S&P squid, scallops mornay, coconut prawns 99

LOBSTER & PRAWN PANNA DI CASA

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

LARGE SMOKY BAY SA OYSTERS Min 3 MP

NATURAL

Smoked olive oil, pomegranate mignonette

MORNAY

White gruyere, truffle mustard

KILPATRICK

Cured bacon, aged balsamic, Worcestershire

THAI

Chilli jam, kaffir, mint

ENTREES

FLAMBE GARLIC & CHILLI TIGER PRAWN CUTLETS

EVOO, chablis, cream, Dijon, parsley, lemon 45

WA HALF SHELL SCALLOPS MORNAY

White Gruyère, emmental, parmesan 45

SOUTHERN ROCK LOBSTER BISQUE

Butter poached lobster, spiced cognac cream 49

CRISPY SALT & PEPPER SOUTHERN SQUID

Cucumber salad, whipped skordalia 36

FOREST MUSHROOM & LEEK RISOTTO (V)

Goats curd, shaved Reggiano, soubise 33 / M:49

WA HALF SHELL SCALLOP GRENOBLOISE

Lemon, caper, jalapeno, parsley sauce, pilaf 45

SOUTHERN ROCK LOBSTER LINGUINE

Roasted tomato butter, chilli flake parmesan 59

LOBSTER & PRAWN RISOTTO

Lobster oil, fermented chilli, romesca 49

CREAMY PRAWN CHOWDER

Prawn meat, crustacean stock, garlic, shallots 39

KING ISLAND SOUTHERN ROCK LOBSTER MP

CLASSIC MORNAY

White Gruyère, emmental, parmesan

THERMIDOR

Mustard, St. Remy brandy, béchamel

GARLIC

XO cognac, lemon zest, soubise cream

CHILLI

Oregano, sugo, bisque

THAI

Chilli jam, kaffir, mint Wine list available upon request

NEWBURG

Rich, creamy, flavoured with brandy & sherry, paprika

HOUSE SPECIALTIES

WILD CAUGHT BARRAMUNDI FILLET & LOBSTER MEDALLIONS

Vanilla, lime butter asparagus, lobster, beurre blanc 99

FRITTO MISTO DI MARE ('2 Brothers Brewery' beer batter)

King George Whiting fillet, tiger prawn cutlets, Southern calamari, Shark Bay scallops, gribiche, mint pea mash, lemon 99

JUMBO TIGER PRAWNS & MORETON BAY BUGS

Indo sticky glaze - soy, chilli, honey, ginger, sesame, pilaf 99

BEER BATTERED KING GEORGE WHITING

'2 Brothers brewery' beer batter, mushy peas, gribiche, lemon 79

EYE FILLET CHASSEUR & TIGER PRAWNS

Grain fed beef medallions, QLD prawns, mushrooms, garlic brandy, shiraz 89

BILLY'S FAVORITES PLATTER FOR TWO (ex Sat)

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

ON THE SIDE

Includes a glass of Yarra Valley boutique wine per side

CRISPY OREGANO POTATO CHIPS

Garlic, rosemary, paprika, salt, pepper, smoked chipotle 21

ROASTED BROCCOLINI & PERSIAN FETA

Chilli butter, seeds, honey vinegar, pomegranate dressing 29

SANTORINI SALAD

Tomatoes, cucumber, olives, capers, red onion, feta 29

MAPLE ROASTED SWEET POTATO

Sesame, paprika, cilantro, pepitas & maple 22

TRUFFLE MAC & CHEESE

Creamy & cheesy 24

CRISPY FARM LEAF SALAD

Blood orange & lime vinegarett 19

DESSERT

Order any dessert to receive complimentary French Vanilla Creme Brulee

BAILEYS SALTED WHITE CHOCOLATE BELGIUM MOUSSE

Berry compote, raspberry pearls 24

LIQUORICE ICE CREAM

Caramelised figs, tangy yogurt, rich port crema 22

36 PARALLEL COFFEE & CALVADOS CRÈME CARAMEL

Burnt butter, rocky soil 24

FRENCH VANILLA CREME BRULEE

Poached sour marasca cherries, Grand Marnier tuile 22

AFFOGATO

36 Parallel espresso, vanilla-bean ice cream, 60ml pour of Frangelico liqueur 24



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

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 | Saturday surcharge of 7% applies | Sunday surcharge of 10% 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.



SIGNATURE ICONIC DISHES FOR ONE

GRAND FERG BURGER

Whole King Island Southern Rock lobster 600g+, Black Onyx tenderloin MB4+ 350g, jumbo QLD tiger prawns all pan roasted, EVOO garlic, chive, oregano
- condiments mustard relish, veal jus, burnt citrus butter MP

FERGINARA SPAGHETTINI

Half King Island Southern Rock lobster 600g+, jumbo QLD king prawn, whole Moreton Bay bug, calamari, scallops, sauteed in bisque, sugo, peperonata MP

SURF & TURF CLASSIC

Half King Island Southern Rock lobster flame grilled basted in garlic butter 600g+, Black Market flamed scotch 450g, sauteed greens, peppercorn sauce MP

BAKED ROCK LOBSTER, SCALLOPS & JUMBO PRAWN

Whole King Island Southern Rock lobster 600g+, jumbo QLD king prawn, WA half shell scallops, garlic cream, lemon, thyme, verjus, herbs, panko crumbs MP

SIGNATURE PLATTERS FOR TWO

Includes a bottle of 2018 Seven Rings Shiraz

CRUSTACEAN MEDLEY

Whole mornay King Island Southern Rock Lobster 800g+, Coffin Bay mornay, Kilpatrick & mignonette oysters, W.A chilli butter scallops, natural Mooloolaba jumbo king prawns, Mediterranean BBQ'd whole Moreton Bay bugs, crispy coconut prawn cutlets, salt & pepper squid, beer battered barramundi fillets, prawn pilaf, cocktail, tartare dippers MP

CONNOISSEUR

Two whole flame grilled King Island Southern Rock lobsters 800g+, Coffin Bay mornay, Kilpatrick & mignonette oysters, Southern baby calamari, jumbo butterflied Spencer Gulf garlic prawns, crispy beer battered jumbo king prawns, whole chilli Moreton Bay Bugs, tempura King George whiting fillets, WA half shell scallops mornay, braised crustacean pilaf, Marié Rose, gribich dippers MP

A LA NATURAL

Whole King Island Southern Rock lobster 800g+, twelve natural XL Pacific oysters, twelve jumbo QLD king prawns, fresh lemon, cocktail sauce & lime aioli MP

PREMIUM PURE BLACK ABERDEEN ANGUS

Sauteed broccolini, classic poivrade (peppercorn sauce), vibrant chimichurri salsa

BLACK MARKET SCOTCH MB6+ FILLET

450g |Rangers Valley, N.S.W | 270 day grain fed 119

BLACK ONYX TENDERLOIN MB4+

350g |Tableland, N.S.W | 270 day grain fed 110

MAIN TOP UPS

Slow cooked in roasted garlic, chive & lemon butter

Whole Lobster Tail 350g	69	WA Half Shell Scallops (2)	18
Whole Moreton Bay Bugs (200g)	29	Jumbo King Prawns (2)	26

March

SOMMELIER SPECIALS

BOUTIQUE YARRA VALLEY WINE

G: 15

Sparkling

Semillon Sauvignon Blanc

Chardonnay

Cabernet Merlot

Shiraz Cabernet



SEVEN RINGS 2018 SHIRAZ

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

G: 16 / B: 69

FERGASM COCKTAIL (90ml Alc.) 29

Grey Goose Vodka, coconut liquor, pineapple juice, lime juice, ruby muscat

Wine list available upon request



CHEF'S SET MENU (ex Sat)

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, tangy yoghurt, port crema

COFFEE & CALVADOS CREME CAMEL

Burnt butter, soil

FRENCH VANILLA CREME BRULEE

Poached sour marasca cherries, Grand Marnier tuile

To Finish with Our Compliments
HAND CRAFTED MACARONS & PARA LIQUEUR

Menu & prices are subject to market fluctuations and seasonality

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.

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MORE ON THE OTHER SIDE