



STARTERS FOR TWO

THE DUET

Garlic & herb cheese ciabatta, skordalia, olives 29

CLASSIC QUARTET

Four oysters Kilpatrick, four oysters natural, salt & pepper squid, two scallops mornay, two coconut prawns 99

LOBSTER & PRAWN PANNA DI CASA

Southern Rock Lobster & prawns on oven-roasted Panna di Casa, dill & chive horseradish mayo 39

LARGE SMOKY BAY SA OYSTERS 6 for 49

NATURAL

Smoked olive oil, pomegranate mignonette

MORNAY

White gruyere, truffle mustard

KILPATRICK

Cured bacon, aged balsamic, Worcestershire

ENTREES

FLAMBE GARLIC & CHILLI TIGER PRAWN CUTLETS

EVOO, chablis, cream, Dijon, parsley, lemon 46

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 55

CREAMY LOBSTER & PRAWN CHOWDER

Prawn meat, crustacean stock, garlic, shallots 44

CAVE'S SHRIMP LOUIE COCKTAIL

Tomato, asparagus, crisp lettuce, yuzu dressing 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

HOUSE SPECIALTIES

ALASKAN BLACK COD FILLETS & LOBSTER MEDALLIONS

Vanilla, lime butter asparagus, lobster, beurre blanc 99

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

fish fillets of the day, tiger prawn cutlets, Southern calamari, Shark Bay scallops, gribiche, mint pea mash, lemon 99

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 medallion, QLD prawns, mushrooms, garlic brandy, shiraz 65

SZECHUAN PEPPERED CALAMARI

Lime aoli, lemon 55

PRAWN SIZZLING PLATTER 'FOUR WAYS' FOR TWO

Tiger prawns - garlic, chilli, coconut, battered on braised rice 159

BILLY'S FAVORITES PLATTER FOR TWO

Whole Southern Rock Lobster 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 19

ROASTED BROCCOLINI & PERSIAN FETA

Chilli butter, seeds, honey vinegar, pomegranate dressing 29

SANTORINI SALAD

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

MAPLE ROASTED SWEET POTATO

Sesame, paprika, cilantro, pepitas, candied walnuts & maple 25

TRUFFLE MAC & CHEESE

Creamy & cheesy 24

CRISPY FARM LEAF SALAD

Blood orange & lime vinegarett 16

DESSERT

Order any dessert to receive a complimentary French Vanilla Creme Brulee

BAILEYS SALTED WHITE CHOCOLATE BELGIUM MOUSSE

Berry compote, raspberry pearls 24

LIQUORICE ICE CREAM (3 SCOOPS)

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

GRAND DESSERT PLATTER

One of all the above desserts 79

Add: one scoop French vanilla bean ice cream 6

AFFOGATO

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

CACAO HAND CRAFTED CHOCOLATES

Premium Belgium chocolates - four pieces 12

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 & 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 rock lobster 600g+, Black Onyx tenderloin MB4+ 200g, whole Moreton Bay bug, jumbo QLD tiger prawns all pan roasted, EVOO garlic, chive, oregano - mustard, jus, burnt citrus butter 199

FERGINARA SPAGHETTINI

Half rock lobster, jumbo QLD king prawns, whole Moreton Bay bug, calamari, scallops, sauteed in bisque, sugo, peperonata 149

SURF & TURF CLASSIC

Half rock lobster flame grilled basted in garlic butter, Black Market flamed scotch 250g, lemon pepper squid, sauteed greens, peppercorn sauce 149

BAKED ROCK LOBSTER, SCALLOPS & JUMBO PRAWNS

Whole rock lobster 600g+, jumbo QLD king prawns, WA half shell scallops, garlic cream, lemon, thyme, verjus, panko crumbs 199

GRILL ME NOW

All flame grilled, basted with roasted garlic, chive and lemon butter
Half rock lobster, Shark Bay scallops, Spencer Gulf king prawns, Moreton Bay bugs, jumbo Pacific oysters, braised rice 159

ROCK & EYE FILLET

Half Rock lobster flame grilled in garlic butter, eye fillet medallions 200g, broccolini, jus 129

SIGNATURE PLATTERS FOR TWO

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, '2 Brothers brewery' beer battered King George whiting 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, WA half shell scallops mornay, braised lobster pilaf, Marié Rose, gribich dippers MP

A LA NATURAL

Whole King Island Southern Rock lobster 600g+, twelve natural XL Pacific oysters, twelve jumbo QLD king prawns, 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

250g |Rangers Valley, N.S.W | 270 day grain fed 69

BLACK ONYX TENDERLOIN MB4+

200g |Tableland, N.S.W | 270 day grain fed 69

Choice of Angus and glass 2018 Shiraz 79

ENHANCERS

Roasted garlic, chive & lemon butter

Lobster Tail 39	WA Half Shell Scallops (3) 20
Jumbo King Prawns (3) 30	Whole Moreton Bay Bugs (400g) 40

SHARING ENHANCERS PLATE

The lot 110

SOMMELIER SPECIALS

BOUTIQUE YARRA VALLEY WINE

G: 15
Sparkling
Semillon Sauvignon Blanc
Chardonnay
Cabernet Merlot
Shiraz Cabernet

SEVEN RINGS 2018 SHIRAZ

G: 16 / B: 69
Rhone Valley Syrah style, dark cherries, plum, ripe blackcurrant

BEER ON TAP

2 Brothers Pale Ale 13
2 Brothers Lager 13
Peroni Nastro Azzurro 15

FERGASM COCKTAIL

(90ml Alc.) 29
Grey Goose Vodka, coconut liquor, pineapple juice, lime juice, ruby muscat



CHEF'S SET MENU

Entree, Main, Dessert 110

Entree, **Lobster Main**, Dessert 199

Main & Dessert 79

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 NEW ZEALAND DORY

Mushy peas, tartare, lemon

CLASSIC STEAK POIVRADE (cooked medium)

Eye fillet medallions, sauteed broccolini, peppercorn sauce

HALF ROCK LOBSTER

Cooked your way! (see menu for re style)

DESSERT

LIQUORICE ICE CREAM

Caramelised figs, tangy yoghurt, port crema

COFFEE & CALVADOS CREME CARAMEL

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