

## STARTERS FOR TWO

### THE DUET

Garlic & herb cheese ciabatta, skordalia, olives 29

### 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

### CAVE'S SHRIMP LOUIE COCKTAIL

Tomato, asparagus, crisp lettuce, yuzu 39

# Mother's Day

## KING ISLAND SOUTHERN ROCK LOBSTER <sup>MP</sup>

### CLASSIC MORNAY

White Gruyère, emmental, parmesan

### THERMIDOR

Mustard, St. Remy brandy, béchamel

### GARLIC

XO cognac, lemon zest, soubise cream

### CHILLI

Oregano, sugo, bisque

## 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 499

### 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 299



## HOUSE SPECIALTIES

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

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

### BEER BATTERED KING GEORGE WHITING

'2 Brothers' 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

### BLACK ONYX TENDERLOIN MB4+ 200g N.S.W

Sauteed broccolini, classic poivrade peppercorn sauce, vibrant chimichurri salsa 69

## 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

### 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

### ROCK & EYE FILLET

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

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.



## CHEF'S SET MENU

Entree, Main, Dessert 110

**\*Upgrade\*** Entree, Lobster as Main & Dessert 199

### APPETISER

#### 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, 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

#### HAND CRAFTED MACARONS & PARA LIQUEUR

# Mother's Day

### ON THE SIDE

#### CRISPY OREGANO POTATO CHIPS

Garlic, rosemary, paprika, salt, smoked chipotle 19

#### ROASTED BROCCOLINI & PERSIAN FETA

Chilli butter, seeds, honey, pomegranate dressing 29

#### SANTORINI SALAD

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

#### TRUFFLE MAC & CHEESE

Creamy & cheesy 24

### DESSERT

#### BAILEYS SALTED WHITE CHOCOLATE BELGIUM MOUSSE

Berry compote, raspberry pearls 24

#### 36 PARALLEL COFFEE & CALVADOS CRÈME CARAMEL

Burnt butter, rocky soil 24

#### FRENCH VANILLA CREME BRULEE

Poached sour marasca cherries, Grand Marnier tuile 22

### KID'S SET MENU 49.99 (10 & Under)

**Unlimited Lemonade or Coca-Cola**

#### ENTREE

Crispy Ciabatta Cheese Melt

#### MAIN

Fish of the Day, Salt & Pepper Calamari & Chips or

Eye Fillet, Salt & Pepper Calamari & Chips

#### DESSERT

Creme Brulee or

Vanilla Ice Cream with Chocolate & Strawberry Topping

### WINE BY THE GLASS

#### SPARKLING

DOM PERIGNON | France 85/679

MOET Imperial Brut | France 26/169

DIVICI DOC Prosecco | Italy 21/94

YARRA VALLEY Sparkling Brut | Vic. 16 gls

#### WHITE & ROSÉ

O'LEARY WALKER Riesling | 2020 | Clare Valley SA 22/104

DE BORTOLI Moscato | VIC 18/85

THREE TALES Sauvignon Blanc | 2022 | N.Z. 19/99

FORD LANDING Pinot Grigio | 2023 | S.A. 18/89

DE BORTOLI ESTATE Chardonnay | 2022 | Vic. 18/89

#### RED

TARRAWARRA Pinot Noir | 2022 | Vic. 19/99

SEVEN RINGS Shiraz | 2018 | Multi Region | S.A. 15/69

VINOQUE Novo Tinto | 2020 | Yarra Valley Vic. 19/99

FOREST HILL Highbury Cab Sauvignon | 2021 | WA 19/99

### SEVEN RINGS SHIRAZ S.A. 2018

15 Glass 69 Bottle

### COCKTAILS

#### CHAMPAGNE COCKTAIL

Raspberry Liqueur, Champagne 24

#### COSMOPOLITAN

Vodka, Orange Liqueur, Cranberry Juice, Lime Juice 25

#### ESPRESSO MARTINI

Vodka, Coffee Liqueur, Espresso 26

#### MARGARITA

Tequila, Orange Liqueur, Lime Juice 26

#### FERGASM COCKTAIL (90ml Alc.)

Grey Goose Vodka, coconut liquor, pineapple juice, lime juice, ruby muscat 29

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 regrettably cannot accommodate menu variations. We sincerely appreciate your understanding.

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MORE ON THE  
OTHER SIDE