

## **STARTERS FOR TWO**

### **GARLIC BREAD**

Artisan ciabatta, garlic, bechamel, smoked mozzarella, 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

## **OYSTERS**

**Estuaries across the South Coast of Australia** MP

### **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 BAKED 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

### **GARLIC**

XO cognac, lemon zest, soubise cream

### **CLASSIC MORNAY** 🦞

White Gruyère, emmental, parmesan

### **THERMIDOR** 🦞

Mustard, St. Remy brandy, béchamel

### **CHILLI**

Oregano, sugo, bisque

### **THAI**

Chilli jam, kaffir, mint

## **HOUSE SPECIALTIES**

### **KING DORY FILLETS & LOBSTER MEDALLIONS**

Pan roasted, vanilla, lime butter asparagus, beurre blanc 99

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

King George whiting, 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

### **LEMON GARLIC SEARED SCALLOPS**

Chardonnay, garlic, butter, cream, parsley, seasoning 69

### **SZECHUAN PEPPERED CALAMARI**

Jeow som sauce, spicy & sour 59

### **PRAWN SIZZLING PLATTER 'FOUR WAYS' FOR TWO**

Tiger prawns - garlic, chilli, coconut, battered on braised rice 169



## **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 vinaigrette 16

### **BAKED GARLIC BUTTER SHRIMPS**

Garlic, EVOO, lemon, parsley, butter, seasoning 29

## **SWEET ENDINGS**

*Order any dessert to receive a complimentary French Vanilla Creme Brulee (\*not applicable)*

### **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

**Add:** one scoop Belgium chocolate whiskey ice cream 9

### **AFFOGATO**

36 Parallel espresso, vanilla-bean ice cream, 60ml pour of Frangelico liqueur 25

### **\*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 | Weekend 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**

Half rock lobster, 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, PRAWNS & BUGS**

Half rock lobster, jumbo QLD king prawns, WA half shell scallops, whole Moreton Bay bug, 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 169

## **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

### **BILLY'S FAVORITES**

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 MP

## **PREMIUM PURE BLACK ABERDEEN ANGUS**

*Sauteed broccolini, classic poivrade (peppercorn sauce)*

### **BLACK MARKET SCOTCH MB6+ FILLET**

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

### **BLACK MARKET WAGYU TENDERLOIN MB7+**

220g | Rangers Valley, N.S.W | 270 day grain fed 89

## **ENHANCERS**

### **Roasted in garlic, chive butter**

Lobster Tail 39

WA Half Shell Scallops (3) 20

Jumbo King Prawns (3) 30

Whole Moreton Bay Bugs (400g) 40

### **Cave's Butter Melt 5**

*Chilli, chives, parsley, lemon, dijon, paprika, garlic, thyme*

### **Vibrant chimichurri salsa 5**

### **SHARING ENHANCERS PLATE**

The lot 120

## **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

### **COLA SPRITZER**

Orange liqueur, ruby muscat liqueur, coke 12

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

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

### **BEER ON TAP**

2 Brothers Pale Ale 13

2 Brothers Lager 13

Peroni Nastro Azzurro 15



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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## **CHEF'S SET MENU**

Entree, Main, Dessert 110

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

**Main & Dessert 79**

## **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, 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**

### **HAND CRAFTED MACARONS & PARA LIQUEUR**

**MORE ON THE  
OTHER SIDE**