



## STARTERS FOR TWO

### LOBSTER ROLLS (2)

Dill & chive horseradish mayo 59

### GARLIC & GRUYERE BREAD

Ciabatta, garlic, bechamel, smoked mozzarella, & olives 19

### ONE KILO QUEENSLAND WHOLE COOKED PRAWNS

Cocktail sauce, lemon 99

## LARGE OYSTERS

Estuaries across the South Coast of Australia

6 for 55

**NATURAL** - Smoked olive oil, pomegranate mignonette

**MORNAY** - White gruyere, truffle mustard

**KILPATRICK** - Cured bacon, aged balsamic, Worcestershire

## ENTREES

### FLAMBE GARLIC TIGER PRAWN CUTLETS

EVOO, chablis, cream, Dijon, parsley, lemon 42

### WA HALF SHELL BAKED SCALLOPS MORNAY

White Gruyère, emmental, parmesan 42

### SOUTHERN ROCK LOBSTER BISQUE

Butter poached lobster, spiced cognac cream 49

### FREEMANTLE OCTOPUS

Marinated, citrus oil 41

### SOUTH AUSTRALIAN BABY CALAMARI

Salt & pepper, cucumber salad, whipped skordalia 39

### LOBSTER & PRAWN RISOTTO

Lobster oil, fermented chilli, romesca 52

### CAVE'S SHRIMP LOUIE COCKTAIL

Tomato, asparagus, crisp lettuce, yuzu dressing 39

### OAK SMOKED & CURED TASSIE SALMON

Capers, Spanish onion, fennel, citrus oil 39

### CHILLI BUTTER MORETON BUG TAILS

Garlic, EVOO, chardonnay, lime, sea salt 52

## SIGNATURE SOUTHERN ROCK LOBSTER

Half 750g+ 189 - Whole 1.5kg+ 349

### GARLIC

XO cognac, lemon zest, soubise cream

### CLASSIC MORNAY

White Gruyère, emmental, parmesan

### THERMIDOR

Mustard, St. Remy brandy, béchamel

### CHILLI

Oregano, sugo, bisque

## HOUSE SPECIALTIES

### PRAWN SIZZLING PLATTER 'FOUR WAYS' FOR TWO (40)

Tiger prawns - garlic, chilli, coconut, battered, seafood pilaf 199

### KING DORY FILLET & TASMANIAN LOBSTER MEAT

Pan roasted, vanilla, lime butter asparagus, meuniere 99

### SZECHUAN PEPPERED S.A. BABY CALAMARI

Jeow som sauce, spicy & sour 59

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

Local flathead tails, tiger prawn cutlets, Southern calamari, Shark Bay scallops, QLD bug tails, gribiche, mint pea mash 110

### WHOLE YELLOW BELLY FLOUNDER & SCALLOPS MEUNIERE

Oven baked, citrus butter, baby capers, parsley 99

### BEER BATTERED FLATHEAD TAILS

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

### STEAK CHASSEUR, TIGER PRAWNS (8) & LOBSTER SAUCE

Grain fed eye fillet 200g, mushrooms, garlic, cream, brandy, shiraz & pan seared garlic butter prawn cutlets 89

### LINGUINE, TASSIE LOBSTER TAIL & QLD BUGS TAILS

Roasted tomato butter, chilli flake parmesan 119

### WILD MUSHROOM, TRUFFLE & LEEK RISOTTO (V)

Goats curd, shaved Reggiano, soubise 38 / M:55

## PREMIUM BEEF

Sauteed broccolini, sesame roasted sweet potatoes, classic poivrade (peppercorn cognac sauce) & mustard relish

### BLACK ONYX TENDERLOIN MB5+

250g |Rangers Valley, N.S.W | 270 day grain fed 79

### BLACK ONYX PORTERHOUSE ON THE BONE MB3+

900g |Rangers Valley, N.S.W | 270 day grain fed 139

### WX WAGYU RUMP MB7+

400g |Rangers Valley, N.S.W | 350 day grain fed 79

## ENHANCERS

### Roasted in garlic, chive butter

Whole Moreton Bay Bug (200g) 25

Southern Rock Lobster Meat (100g) 30

### Cave's Butter Melt

Chilli, chives, parsley, lemon, dijon, paprika, garlic, thyme 5

## ON THE SIDE

### CRISPY OREGANO POTATO CHIPS

Garlic, rosemary, paprika, salt, pepper, smoked chipotle s16/L22

### BROCCOLINI, GOATS FETA, MAPLE ROASTED ALMONDS

Chilli butter, seeds, pomegranate dressing s20/L30

### SANTORINI SALAD

Tomatoes, cucumber, olives, red onion, goats feta s20/L30

### TRUFFLE MAC & CHEESE

Five cheese bechamel s18/L24

### LOBSTER & PRAWN PILAF

Bisque, sugo, herbs s20/L30

### CRISPY FARM LEAF SALAD & FIERY MACADAMIAS

Blood orange & lime vinegarette s16/L21

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 10% applies | Sunday surcharge of 12% 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.

MORE ON THE  
OTHER SIDE 

## SIGNATURE ICONIC DISHES FOR ONE

### PLATINUM TIDE N TURF

Southern Rock lobster tail 300g, Black Onyx tenderloin MB5+ 250g, whole Moreton Bay bugs, QLD tiger prawn cutlets all pan roasted, EVOO garlic, chive - mustard, jus, burnt citrus butter 199

### CAVE'S LEGACY MARINARA

Southern Rock lobster tail 300g, QLD tiger prawn cutlets, whole Moreton Bay bug, baby calamari, scallops, sauteed in bisque, sugo, cognac peperonata 159

### "THE KRISTANATOR"

Whole Rock lobster flame grilled basted in garlic butter, Black Onyx tenderloin MB5+ 250g, crispy South Australian baby calamari, sauteed greens, peppercorn sauce 199

## SIGNATURE PLATTERS FOR TWO

### CRUSTACEAN MEDLEY

King Island Southern Rock Lobster cooked your way 900g/1kg, Coffin Bay mornay, Kilpatrick & mignonette oysters, Fremantle marinated octopus, W.A chilli butter scallops, natural Mooloolaba jumbo king prawns, Mediterranean BBQ'd whole Moreton Bay bugs, crispy coconut prawn cutlets, crispy fried South Australian baby calamari, beer battered local flathead fillets, lobster pilaf, Marié Rose, gribich dippers 499

### OCEANIC FEAST

Southern Rock Lobster 800g+ your choice of garlic or mornay, 1kg whole cooked QLD Moreton Bay bugs, lemon pepper South Australian squid, flame grilled tiger prawns, whole Mooloolaba natural prawns, Harvey Bay half shell herbed grilled scallops, beer battered dory fillets, Tasmanian oysters natural, braised prawn pilaf, house cocktail & tartare 399

## CHEF'S SET MENU

Entree, Main, Dessert 119pp  
 \*Upgrade\* Entree, Whole Bugs as Main & Dessert 199pp  
 Main & Dessert 79pp

### APPETISER

#### CRUSTACEAN BISQUE

### ENTREE

#### CAVE'S SHRIMP LOUIE COCKTAIL

Tomato, asparagus, crisp lettuce, yuzu dressing

#### CRISPY LEMON PEPPER SOUTHERN SQUID

Cucumber salad, whipped skordalia

#### FREMANTLE OCTOPUS

Marinated, citrus oil

#### CREAMY SEAFOOD CHOWDER

Prawn meat, crustacean stock, garlic, shallots

### MAIN

#### SPAGHETTI MARINARA

Prawns, calamari, John Dory, sugo, crustacean oil, bisque

#### FLAMBE GARLIC & CHILLI TIGER PRAWN CUTLETS

EVOO, chablis, cream, Dijon, parsley, lemon

#### BEER BATTERED NEW ZEALAND DORY FILLET

Mushy peas, tartare, lemon

#### CLASSIC STEAK POIVRADE (cooked medium)

Grass fed aged eye fillet 200g, sauteed broccolini, peppercorn sauce

#### \*WHOLE OLD MORETON BAY BUGS\*

Flame grilled, hot garlic butter

### DESSERT

#### LIQUORICE ICE CREAM

Caramelised figs, tangy yoghurt, port crema

#### FRENCH VANILLA CREME BRULEE

Poached sour marasca cherries, Grand Marnier tuile

### TO FINISH

#### HAND CRAFTED MACARONS & PARA LIQUEUR

## SWEET ENDINGS

### LIQUORICE ICE CREAM (3 Scoops)

Caramelised figs, tangy yogurt, rich port crema 22

### FRENCH VANILLA CREME BRULEE

Poached sour marasca cherries, Grand Marnier tuile 21

### FORBIDDEN APPLE

Pink Lady confit. Belgium white mousse, French breton biscuit 25

### RICH STICKY DATE 'Timeless treat'

Velvety butterscotch mousse, dates, caramel 23

### BISCOFF CHEESECAKE

Buttery biscuit base, creamy biscoff, vanilla cream 23

### AFFOGATO

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

### LIQUID GOLD MARTINI

Crema de cacao, vodka, cream, Belgium chocolate whiskey ice cream, gold leaf 26

*Eat Free*  
**ON YOUR BIRTHDAY**  
 Join Now



## HAPPY HOUR

Cocktails	Spirits	Wine	Tap Beer
Espresso Martini	Vodka	Moscato	2 Brothers Pale Ale
Old Fashioned	Gin	Sauvignon Blanc	2 Brothers Lager
Cosmopolitan	Scotch	Chardonnay	Peroni Nastro Azzurro
Gin Martini	Bourbon	Merlot	All 10 (330ml)
Tequilal Spritzer	All 10	Shiraz	
All 16	inc mixer	10 per glass	

**NZ Sauv Blanc**  
14 per glass

11AM-1PM      5PM-7PM

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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