



STARTERS FOR TWO

LOBSTER ROLL

Dill & chive horseradish mayo 36

GARLIC & GRUYERE BREAD

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

ONE DOZEN QUEENSLAND COOKED PRAWNS

Cocktail sauce, lemon 79

LARGE OYSTERS

Estuaries across the South Coast of Australia

6 for 59

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 44

WA HALF SHELL BAKED SCALLOPS MORNAY

White Gruyère, emmental, parmesan 42

SOUTHERN ROCK LOBSTER BISQUE

Butter poached lobster, spiced cognac cream 49

FREMANTLE OCTOPUS

Marinated, citrus oil 44

SOUTH AUSTRALIAN BABY CALAMARI

Salt & pepper, cucumber salad, whipped skordalia 42/M:59

LOBSTER & PRAWN RISOTTO

Lobster oil, fermented chilli, romesca 52

TEMPURA MORETON BUG TAILS

Chilli butter, garlic, EVOO, lime sea salt 55

WILD MUSHROOM, TRUFFLE & LEEK RISOTTO (V)

Goats curd, shaved Reggiano, soubise 39 / M:55

SIGNATURE SOUTHERN ROCK LOBSTER

Half 750g+ 195

GARLIC

XO cognac, lemon zest, soubise cream

CLASSIC MORNAY

White Gruyère, emmental, parmesan

THERMIDOR

Mustard, St. Remy brandy, béchamel

CHILLI

Oregano, sugo, bisque

SIGNATURE ICONIC DISHES FOR ONE

PLATINUM TIDE N TURF

Southern Rock lobster, whole Moreton Bay bugs, jumbo kings prawns all flame grilled, basted in garlic butter
Black Onyx tenderloin MB5+ 250g - mustard, jus 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

SIGNATURE PLATTERS FOR TWO

CAVE'S OCEANIC FEAST

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

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

Tiger prawn cutlets served garlic, chilli, coconut, battered, seafood pilaf 199

HOUSE SPECIALTIES

BLACK ONYX TENDERLOIN MB5+ 250G & TEMPURA LOBSTER MEAT

Sauteed greens, veal jus, herbed melted butter & lemon 119

WX WAGYU RUMP MB7+ 400G

Sauteed broccolini, sesame roasted sweet potatoes, classic poivrade (peppercorn cognac sauce) & mustard relish 79

STEAK CHASSEUR, MORETON BAY BUGS & LOBSTER SAUCE

Grain fed eye fillet 200g, mushrooms, garlic, cream, brandy, shiraz & flame grilled Moreton Bay Bugs in garlic butter 99

KING DORY FILLETS & TASMANIAN LOBSTER MEAT

Pan roasted, vanilla, lime butter asparagus, meuniere 99

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

BEER BATTERED FLATHEAD TAILS

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

ENHANCERS

WHOLE MORETON BAY BUG 12

JUMBO KING PRAWN 10

TEMPURA ROCK LOBSTER MEAT 30

CRISPY OREGANO POTATO CHIPS

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

BROCCOLINI, GOATS FETA, ROASTED CHICKPEAS

Chilli butter, seeds, honey, pomegranate dressing s20/L30

SANTORINI SALAD

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

TRUFFLE MAC & CHEESE

Five cheese bechamel s19/L25

LOBSTER & PRAWN PILAF s22/L30

CRISPY LEAF SALAD & FIERY MACADAMIAS

Blood orange & lime vinegarette s18/L23

BAKED GARLIC BUTTER SHRIMPS

Garlic, EVOO, lemon, parsley, butter s22/L39

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

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

OAK SMOKED & CURED TASSIE SALMON
Capers, Spanish onion, fennel, citrus oil

CREAMY SEAFOOD CHOWDER
Prawn meat, crustacean stock, garlic, shallots

MAIN
SPAGHETTI MARINARA
Prawns, calamari, John Dory, sugo, crustacean oil, bisque

COCONUT TIGER PRAWN CUTLETS
Honey chilli dipper

BEER BATTERED FLOUNDER FILLETS
Mushy peas, tartare, lemon

TWICE COOKED DUCK LEG
Sauce l'Orange port reduction, roasted sweet potatoes

WHOLE QLD 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

Eat Free ON YOUR BIRTHDAY



Join Now

ENTREE
SEAFOOD CHOWDER
COCONUT PRAWN CUTLETS

MAIN
SALT & PEPPER SQUID
FISH OF THE DAY

DESSERT
LIQUORICE ICE CREAM
FRENCH VANILLA CREME BRULEE



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)
Tequila Spritzer	All 10	Shiraz	
All 16	inc mixer	10 per glass	

11AM-1PM
5PM-7PM

NZ
Sauv Blanc
14 per glass

SWEET ENDINGS

LIQUORICE ICE CREAM (3 Scoops)
Tangy yogurt, rich port crema 22

FRENCH VANILLA CREME BRULEE
Poached sour marasca cherries, Grand Marnier tuile 22

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

CHOCOLATE ROYAL
Almond crunch, brownie sponge, dark chocolate 25

AFFOGATO
36 Parallel espresso, vanilla-bean ice cream, 60ml Frangelico 28

LIQUID GOLD MARTINI
Creme de cacao, vodka, cream, Belgium chocolate whiskey ice cream, gold leaf 26

DECADENT AFFAIR

TEA DROPS / 36 PARALLEL ESPRESSO COFFEE 12
Complete your dining experience with your choice of tea or coffee, accompanied by our exquisite Cacao signature petit fours and a housemade Irish Cream (30ml) on the rocks.
(repeat tea/coffee complimentary)

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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