



### Sunday & Friday Luncheon

Entree, Main, Dessert, Glass Wine, Coffee 99pp  
Main & Dessert 59pp

#### ENTREE

SEAFOOD CHOWDER

Prawn meat, crustacean stock

SALT & PEPPER SQUID

Cucumber salad, skordalia

OAK SMOKED & CURED TASSIE SALMON

Capers, Spanish onion, fennel, citrus oil

CAVE'S SHRIMP LOUIE COCKTAIL

Tomato, asparagus, crisp lettuce, yuzu dressing

LOBSTER MAC & CHEESE

Lobster meat, bechamel, Gruyere

#### MAIN

BEER BATTERED FLOUNDER FILLETS

Mushy peas, tartare, lemon

BEEF BOURGUIGNON

Slow braised, buttery mash

SPAGHETTI MARINARA

Prawns, calamari, fish of the day, sugo, crustacean oil, bisque

WILD MUSHROOM, TRUFFLE & LEEK RISOTTO (V)

Goats curd, shaved Reggiano, soubise

BEEF RAGU & PRAWN CUTLETS

Slow braised, sugo, shiraz, garlic, fettuccini

#### DESSERT

Refer Enhancers

### ENHANCERS Must Try

#### STARTER

GARLIC, GRUYERE BREAD & OLIVES 19

SEAFOOD CHOWDER 19

crustacean stock, garlic, shallots

#### SIDES

CRISPY OREGANO POTATO CHIPS

Garlic, rosemary, paprika, smoked chipotle 16

BROCCOLINI, GOATS FETA, ROASTED CHICKPEAS

Chilli butter, seeds, pomegranate 20

SANTORINI SALAD

Tomatoes, cucumber, olives, goats feta 20

TRUFFLE MAC & CHEESE

Five cheese bechamel 19

LEAF SALAD & FIERY MACADAMIAS

Blood orange & lime vinegarette 18

LOBSTER & PRAWN PILAF

Bisque, sugo, herbs 22

#### TOP UPS

WHOLE MORETON BAY BUG 12

JUMBO KING PRAWN 10

TEMPURA ROCK LOBSTER MEAT 30

#### DESSERT

FRENCH VANILLA CREME BRULEE 15

LIQUORICE ICE CREAM 15

GIN & TONIC SORBET 15

CHOCOLATE WHISKEY ICE CREAM 15

COFFEE / TEA 7

### Timeless Classics

#### Meat & Sea

Grain fed eye fillet 200g, southern rock lobster meat, creamy garlic chardonnay sauce, six tempura prawns & Szechuan calamari 69

#### Reef & Beef

Grain fed eye fillet 200g, twelve Aussie tiger prawn cutlets in garlic butter melt 69

*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

### Deluxe~Feast~Opulence

#### Royale Seafood Platter

Pre paid gift vouchers only

Whole lobster - garlic or mornay

Tassie half shell herb baked scallops

Mooloolaba whole cooked prawns

Flame grilled prawn cutlets

Pacific oysters with prawn topping

Gravlax Tasmanian smoked salmon

Lobster mac & three cheese

Salt & pepper Southern squid

Battered local flounder fillets

Braised lobster pilaf

Marie rose, gribiche dippers

Additional guest 59pp ex lobster

### Original Fish & Chips Lunch

- Garlic & gruyere bread
- Beer battered local flounder fillets, lemon, tartare sauce
- Rosemary and garlic chips
- Leaf salad, mustard vinegarette
- Inc glass of wine - 59pp

Add a French Vanilla Brulee for 10

# HAPPY HOUR

11AM-1PM  
5PM-7PM

#### Cocktails

Espresso Martini

Old Fashioned

Cosmopolitan

Gin Martini

Tequilal Spritzer

All 16

#### Spirits

Vodka

Gin

Scotch

Bourbon

All 10 inc mixer

#### Yarra Valley

Moscato

Sauvignon Blanc

Chardonnay

Merlot

Shiraz

10 glass

#### Tap Beer

2 Brothers Pale Ale

2 Brothers Lager

Peroni Nastro Azzurro

All 10 (330ml)

**New Zealand Sauv Blanc**

14 glass

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.

Lobster Cave makes every attempt to identify ingredients that may cause an allergic reaction. In our kitchen, we use dairy, gluten, shellfish, nuts, etc. 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%