



## STARTERS FOR TWO

### LOBSTER ROLL A LA NOUVELLE (2)

Dill & chive, chilli jam, sesame, lime, mayo 39

### GRUYERE GARLIC CIABATTA

Artisan ciabatta, garlic, bechamel, smoked mozzarella, & olives 21

### WHOLE QUEENSLAND NATURAL PRAWNS (12 Large)

Traditional cocktail sauce, chilli lime vinegarette 99

## JEWELS OF THE SEA

### Our OYSTERS sourced from Estuaries across the South Coast

6 for 59

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

**MORNAY** - White gruyere, truffle cream

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

## ENTREE CREATIONS

### SAUTEED GARLIC TIGER PRAWN CUTLETS

EVOO, chablis, cream, herb butter 46

### BAKED SHARK BAY 'CLASSIC' SCALLOPS MORNAY

White Gruyère, emmental, parmesan 44

### TIMELESS SOUTHERN ROCK LOBSTER BISQUE

Butter poached lobster, velouté & cognac infused 49

### CHARGRILLED WA ABROLHOS OCTOPUS

Warm, enhanced lemon, EVOO, oregano 44

### SOUTH AUST. FLASH FRIED BABY CALAMARI

Salt & pepper, cucumber salad, whipped skordalia 42

### SEAFOOD RISOTTO WITH LOBSTER, PRAWN & SAFFRON

Lobster oil, fermented chilli, romesca 52

### CRISPY TEMPURA MORETON BUG TAILS

Chilli butter, garlic, EVOO, citrus ponzu 59

### TRUFFLE CREAM GNOCCHI & WILD MUSHROOMS (V)

White truffle oil, aged parmigiano-Reggiano E:39 / M:55

## SIGNATURE SOUTHERN ROCK LOBSTER

Whole 800g+ 219 Lobsters on slow braised lobster & saffron pilaf

### WILD GARLIC & COGNAC INFUSED

XO, lemon, garlic emulsion, soubise cream

### CLASSIC RICH MORNAY

White Gruyère, emmental, parmesan

### THERMIDOR A LA CREME

Mustard, St. Remy brandy, béchamel

### SPICY ESSENCE

Fermented chilli, oregano, sugo, bisque

## SIGNATURE ICONIC DISHES FOR ONE

### OPULENT SURF & TURF

Rock lobster tail 300g, whole Moreton Bay bugs, jumbo kings prawns all flame grilled, basted in garlic butter  
Black Onyx tenderloin MB5+ 250g - chimichurri, mustard, jus 199

### CAVE'S MARINARA MEDLEY

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

## SIGNATURE PLATTERS FOR TWO

### OCEAN ROYALE

Whole King Island Southern Rock Lobster cooked your way 800g+  
Coffin Bay mornay, Kilpatrick & mignonette oysters  
Fremantle Abrolhos marinated octopus  
Western Australian chilli butter scallops  
natural Mooloolaba jumbo king prawns  
flame grilled Skull Island jumbo tiger 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

### QUEENSLAND PRAWN SYMPHONY (40 Cutlets)

Tiger prawn cutlets - garlic, chilli, coconut, battered, served on slow braised prawn & saffron pilaf 199

## HOUSE SPECIALTIES

### BLACK ONYX TENDERLOIN MB5+ 250G & TEMPURA LOBSTER MEAT

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

### WX WAGYU RUMP MB7+ 400G

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

### CHASSEUR FILLET, LOBSTER SAUCE & COASTAL BUGS

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

### KINGS CRISPY CATCH

Beer battered local flathead tails, tiger prawn cutlets, baby calamari, WA scallops, QLD bugs, gribiche, mint pea mash 110

### TASMANIAN SALMON FILLET & LOBSTER MEUNIERE

Pan roasted, buttered asparagus, lemon, parsley 99

### GOLDEN BEER BATTERED FLATHEAD TAILS

Mushy peas, gribiche, lemon 79

### SCALLOPS, PRAWNS & OCTOPUS WITH FETTUCCINI

Sugo, fresh herbs, paprika oil, garlic confit 99

## DEVINE ENHANCERS S= 2 guests L= 4 guests +

SEARED WHOLE MORETON BAY BUG 200G 18

GRILLED JUMBO KING PRAWN (2) 16

TEMPURA ROCK LOBSTER MEAT 120G 34

### GOLDEN ARTISAN CHIPS

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

### GRILLED BROCCOLINI & GOATS FETA

Chilli butter, seeds, pomegranate glaze, salted chickpeas s20/L30

### SANTORINI SUNSET SALAD

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

### LOBSTER TRUFFLE INFUSED MACARONI GRATIN

Five cheese bechamel s19/L25

### GOURMET LOBSTER, PRAWN & SAFFRON PILAF s25/L35

### ZESTY FARM LEAF SALAD & FIERY MACADAMIAS

Blood orange & lime vinegarette s18/L23

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, dill, fennel pollen, 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

Tangy rich 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

11AM-1PM

5PM-7PM

NZ

Sauv Blanc

14 per glass

### Cocktails

Espresso Martini  
Old Fashioned  
Cosmopolitan  
Gin Martini  
Tequilal Spritzer  
All 16

### Spirits

Vodka  
Gin  
Scotch  
Bourbon  
All 10  
inc mixer

### Wine

Moscato  
Sauvignon Blanc  
Chardonnay  
Merlot  
Shiraz  
10 per glass

### Tap Beer

2 Brothers Pale Ale  
2 Brothers Lager  
Peroni Nastro Azzurro  
All 10 (330ml)

**BYO WINE - NO CORKAGE**



## SWEET ENDINGS

### EVE'S FORBIDDEN APPLE

Pink Lady confit, Belgium white mousse, French breton biscuit - delicate & delicious 26

### VELVET CARAMEL BISCOFF CHEESECAKE

Buttery biscuit base, creamy biscoff, vanilla cream 26

### ELEGANT FRENCH VANILLA CREME BRULEE

Poached sour marasca cherries, Grand Marnier tuile 23

### GOURMET LIQUORICE ICE CREAM (3 Scoops)

Tangy rich port crema 22

### DOLCE AFFOGATO

Espresso, vanilla-bean ice cream, 60ml Frangelico 28

### MELODY CELEBRATION COCKTAIL

Homemade Irish cream, hazelnut liquor, cream, cinnamon, whiskey, Belgium chocolate whiskey ice-cream 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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**MORE ON THE OTHER SIDE**