



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

SIGNATURE SOUTHERN ROCK LOBSTER

Whole 800g+ 229 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

ICONIC DISHES FOR ONE

IMPERIAL 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

PEARLS OF THE SEA

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 599

THE QUEENSLANDER

Mooloolaba prawns three ways - garlic, chilli, coconut,
Flame grilled Moreton Bay bugs, Harvey Bay herbed butter
baked scallops, slow braised seafood pilaf 299

HOUSE SPECIALTIES

BLACK ONYX TENDERLOIN MB5+ 250G & TEMPURA LOBSTER MEAT

Sauteed greens, veal jus, chimichurri, herbed 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

All beer battered, lobster meat, flathead tails, prawn cutlets, baby calamari, WA scallops, QLD bugs, gribiche, pea mash 110

KING DORY 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

TOP UPS

SEARED WHOLE MORETON BAY BUG 200G 18

GRILLED JUMBO KING PRAWN (2) 16

TEMPURA ROCK LOBSTER MEAT 120G 34

DEVINE ENHANCERS S= 2 guests L= 4 guests +

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 DEGUSTATION

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 PETIT FOURS & PARA LIQUEUR

VEGETARIAN

GOATS CHEESE & LEEK RISOTTO

Goats curd, shaved Reggiano, soubise E:36 / M:49

TRUFFLE CREAM GNOCCHI & WILD MUSHROOMS

White truffle oil, aged parmigiano-Reggiano E:38 / M:52

CRISPY ZUCCHINI SPAGHETTI FRITTI

EVOO, garlic, chilli, chablis, basil, black pepper E:35 / M:46

SWEET ENDINGS

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

SWEET CELEBRATION COCKTAIL

Homemade Irish cream, hazelnut liquor, cream, cinnamon, Belgium chocolate and hazelnut 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)



BYO WINE - NO CORKAGE

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

Cocktails

Espresso Martini
Old Fashioned
Cosmopolitan
Gin Martini
Tequila Spritzer
All 16

Wine

Moscato
Sauvignon Blanc
Chardonnay
Merlot
Shiraz
10 per glass

Tap Beer

2 Brothers Pale Ale
2 Brothers Lager
All 10 (330ml)

Spirits

Vodka Gin
Scotch Bourbon
All 10 inc mixer

TUESDAYS

ENDLESS FOOD
&
BOTTOMLESS DRINKS

UNLIMITED FOOD & DRINK PACKAGES

LIVE SOUL & JAZZ MUSIC ALL NIGHT

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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