



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

DEVINE ENHANCERS

STARTER

GARLIC, GRUYERE BREAD & OLIVES 19

SEAFOOD CHOWDER 19

crustacean stock, garlic, shallots

SIDES

GOLDEN ARTISAN CHIPS

Garlic, rosemary, paprika, oregano, salt, chipotle 16

GRILLED BROCCOLINI & GOATS FETA

Chilli butter, seeds, honey, pomegranate glaze, salted chickpeas 20

SANTORINI SUNSET SALAD

Tomatoes, cucumber, olives, red onion, feta 20

TRUFFLE INFUSED MACARONI GRATIN

Five cheese bechamel 19

GOURMET LOBSTER & PRAWN PILAF 22

ZESTY LEAF SALAD & FIERY MACADAMIAS

Blood orange & lime vinegarette 18

TOP UPS

WHOLE MORETON BAY BUG 15

JUMBO KING PRAWN 12

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 New

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%