



Sunday & Friday Classic 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

Timeless Classics

Baked Lobster

Half baked rock lobster stuffed with prawns & scallops in a creamy garlic chardonnay sauce 69

Meat & Sea

Grain fed eye fillet 200g, six grilled oysters with a herb & crustacean oil, grilled broccolini 69

Spring Quartet

Tempura lobster medallions, seared Grass fed Angus eye fillet 200g, scallop mornay, salt & pepper calamari 49
(Valid Tues-Wed-Thurs)

Original Fish & Chips Lunch

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

Add a French Vanilla Brulee for 10

DEVINE ENHANCERS

STARTER

GARLIC, GRUYERE BREAD & OLIVES 21

LOBSTER ROLL A LA NOUVELLE (2)
Dill & chive, chilli jam, sesame, lime, mayo 39

SIDES

GOLDEN ARTISAN CHIPS
Garlic, rosemary, paprika, oregano, 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 25

ZESTY LEAF SALAD & FIERY MACADAMIAS
Blood orange & lime vinegarett 18

TOP UPS

SEARED WHOLE MORETON BAY BUG 200G 18

GRILLED JUMBO KING PRAWN (2) 16

TEMPURA ROCK LOBSTER MEAT 120G 34

DESSERT

FRENCH VANILLA CREME BRULEE 16

LIQUORICE ICE CREAM 16

CHOCOLATE WHISKEY ICE CREAM 17

Deluxe~Feast~Opulence Royale Seafood Platter

Pre paid gift vouchers only

Whole rock lobster - garlic or mornay
Mooloolaba whole cooked prawns
Whole Moreton Bay bugs natural
Flame grilled tiger prawn cutlets
Pacific oysters filled with prawn salsa
Gravlax Tasmanian smoked salmon
Thai infused baby calamari salad
Lobster & prawn mac & three cheese
Crispy salt & pepper Southern squid
Golden battered local flounder fillets
Slow braised lobster pilaf
Marie rose, gribiche dippers, lemon

Additional guest 59pp ex lobster

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
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
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%