



## STARTERS FOR TWO

**FLINDERS ISLAND LOBSTER ROLLS (2)**  
Dill, chive & lime mayo, chilli jam 49

**ARTISAN GARLIC CIABATTA & ANTIPASTO**  
Kalamata olives, goats cheese, roasted peppers, skordalia 33

**WHOLE QUEENSLAND NATURAL PRAWNS (14 Large)**  
Traditional cocktail sauce, chilli lime vinegarette 110

**JEWELS OF THE SEA & CORAL**  
Cured, raw, ceviche- Tassie lobster, scallops, oysters, prawns, sea urchin, wild scampi Shark Bay caviar, Siberian caviar 30g jar, ginger lime & chilli gems, citrus pearls, yuzu, furikake 299

## PEARLS OF THE SEA

**JUMBO OYSTERS St Helen's Tasmania (Min 3)**

**NATURAL** Pomegranate mignonette, sea pearls 11ea

**MORNAY** White gruyere, truffle cream 12ea

**KILPATRICK** Cured bacon, aged balsamic, Worcestershire 12ea

**CRISPY TEMPURA** - Lime mayo, tobiko 13ea

**FLAMMED** Sea urchin lime melt, lemon & pepper drops 14ea

**NOVA SCOTIA** Salmon, horseradish & caviar roe 15ea

## ENTREE CREATIONS

**GRILLED SPENCER GULF JUMBO KING PRAWNS**  
Gochujang cream, fermented garlic & kombu butter 49

**BAKED SHARK BAY 'CLASSIC' SCALLOPS MORNAY**  
White gruyère, emmental, grana padano 48

**TIMELESS SOUTHERN ROCK LOBSTER BISQUE**  
Butter poached lobster, velouté & cognac infused 49

**CHARGRILLED WA ABROLHOS OCTOPUS**  
Smokey tomatoes, sherry vinegar, oregano oil 46

**SOUTH AUST. FLASH FRIED BABY CALAMARI**  
Semolina, salt & pepper dusted, cucumber salad, skordalia 44

**WESTERN AUST. JUMBO SCAMPI LINGUINI**  
Chilli, garlic confit, crustacean sauce 59

**CRISPY TEMPURA MORETON BUG TAILS**  
Sweet chilli dipper, tangerine pearls 59

## SOUTHERN ROCK LOBSTER

Whole 850g+ 249 - Lobster on braised crustacean saffron pilaf

**FRENCH - WILD GARLIC & COGNAC INFUSED**  
Lemon & garlic emulsion, soubise cream

**TRADITIONAL - CLASSIC RICH MORNAY**  
White gruyère, emmental, grana padano

**TIMELESS - THERMIDOR A LA CREME**  
Mustard, St. Remy brandy, béchamel

**THAI - SPICY ESSENCE**  
Kaffir lime, lemongrass, sriracha, coconut butter

**SPANISH - FLAME GRILLED**  
Paprika, cilantro, oregano, EVOO

**AUSTRALIAN - NATURAL**  
Cocktail sauce, coral, lemon myrtle, toasted brioche, truffle oil

## SIGNATURE PLATTER FOR FOUR

**CAVE'S OCEAN TREASURES**  
Two whole King Island Southern Rock Lobster 800g+ cooked your way, Siberian caviar 30g jar, wild scampi Shark Bay caviar, Coffin Bay oysters mornay, Kilpatrick & tangerine mignonette, wild Alaskan cooked king crab, W.A. jumbo grilled scampi, Fremantle Abrolhos marinated octopus, sea urchin, Shark Bay chilli butter scallops, flame grilled Skull Island jumbo tiger prawns, Mediterranean BBQ'd whole Moreton Bay bugs, crispy fried South Australian baby calamari, lobster pilaf, Marié Rose, gribich dippers 999

## SIGNATURE PLATTER FOR TWO

**MARINERS CATCH**  
Whole Southern Rock Lobster flame grilled, whole leader prawns garlic & chilli basted, seared whole Moreton Bay bugs in herb butter, Harvey Bay baked scallops, crispy fried South Australian baby calamari, beer battered rock flathead tails, natural Australian saltwater king prawns, smoked salmon, slow braised seafood pilaf 399

## ICONIC DISHES FOR ONE

**SHOWCASE SURF & TURF**  
Half Southern rock lobster, whole Moreton Bay bug, QLD whole leader prawns, W.A. whole jumbo scampi - all flame grilled in garlic parsley butter, Black Onyx tenderloin MB5+ 250g chimichurri, charred lemon, red wine jus 229

**CAVE'S MARINARA MEDLEY**  
Rock lobster tail 300g, QLD tiger prawn cutlets, whole Moreton Bay bug, Abrolhos octopus, baby calamari, scallops, W.A. jumbo scampi, wild Alaskan cooked king crab leg, bisque, sugo, cognac peperonata, sea urchin butter 199

**STUFFED SOUTHERN ROCK LOBSTER**  
Half rock lobster, jumbo QLD king prawns, W.A. half shell scallops, whole Moreton Bay Bug, garlic cream, verjus, panko 199

## HOUSE SPECIALTIES

**BLACK ONYX TENDERLOIN MB5+ 250G**  
Sautéed broccolini, veal jus, chimichurri, herbed lemon butter 89

**WX WAGYU RUMP MB7+ 400G**  
Sesame roasted sweet potatoes, classic poivrade (peppercorn cognac sauce) & mustard relish 89

**FRITTO MISTO DI MARE**  
All beer battered, rock flathead tails, prawn cutlets, baby calamari, scallops, gribiche, pea mash 99

**KING DORY FILLETS & WHOLE JUMBO SCAMPI MEUNIERE**  
Pan roasted, buttered asparagus, lemon, parsley 99

**GOLDEN BEER BATTERED LOCAL ROCK FLATHEAD TAILS**  
Mushy peas, gribiche, lemon 79

**DRUNKEN CRUSTACEANS FETTUCCINI**  
Scallops, prawns & octopus, sugo, spicy prawn oil, paprika 99

**MALIBU MACADAMIA CHICKEN & TIGER PRAWNS**  
Oven roasted breast, macadamia & herb crust, Aussie cutlets garlic cream malibu sauce 79

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

## EXECUTIVE CHEF'S DEGUSTATION

Including a glass of 2018 S.A. Shiraz

**Entree, Main, Dessert** 159pp

**\*Upgrade\* Entree, Half Lobster as Main, Dessert** 219pp

### APPETISER

#### CRUSTACEAN BISQUE

### ENTREE

#### CAVE'S SHRIMP LOUIE COCKTAIL

Tomato, asparagus, crisp lettuce, yuzu

#### CRISPY LEMON PEPPER SOUTHERN SQUID

Cucumber salad, whipped skordalia

#### OAK SMOKED & CURED TASSIE SALMON

Capers, dill, fennel pollen, citrus oil

#### PRAWN, FENNEL & POTATO CHOWDER

Velouté of crustaceans

#### SAUTEED GARLIC TIGER PRAWN CUTLETS

EVOO, Chablis, cream, herb butter

### MAIN

#### SEAFOOD RISOTTO WITH LOBSTER, PRAWN & SAFFRON

Lobster oil, fermented chilli, romesco

#### COCONUT TIGER PRAWN CUTLETS

Honey chilli dipper

#### BEER BATTERED ROCK FLATHEAD TAILS

Mushy peas, tartare, lemon

#### DUCK LEG CONFIT & CAMELISED SCALLOPS

Sauce l'Orange port reduction, roasted sweet potatoes

#### BLACK ANGUS EYE FILLET 250G & GARLIC PRAWN CUTLETS

Sauteed broccolini, peppercorn cognac sauce & mustard relish

#### **\*HALF SOUTHERN ROCK LOBSTER\***

Flame grilled, hot garlic butter

### DESSERT

#### CHOOSE FROM SWEET ENDINGS

### TO FINISH

#### HAND CRAFTED PETIT FOURS & PARA LIQUEUR

## VEGETARIAN

#### GOATS CHEESE & LEEK RISOTTO

Goats curd, shaved Reggiano, soubise E:38 / M:49

#### UMBRIAN BLACK TRUFFLE CREAM GNOCCHI & WILD MUSHROOMS

Burnt butter, aged parmigiano-Reggiano E:39 / M:55

#### ZUCCHINI SPAGHETTI FRITTI

EVOO, garlic, chilli, chablis, basil, black pepper E:36 / M:49

## TOP UPS

#### SEARED WHOLE MORETON BAY BUG 200G 29

#### GRILLED JUMBO KING PRAWNS (2) 19

#### WHOLE LOBSTER TAIL 300G 59

## DEVINE ENHANCERS

#### GOLDEN ARTISAN CHIPS

Garlic, rosemary, paprika, oregano, salt, smoked chipotle 17

#### BROCCOLINI & PERSIAN FETA

Chilli butter, seeds, pomegranate glaze, salted chickpeas 22

#### SANTORINI SUNSET SALAD

Tomatoes, cucumber, olives, red onion, goats feta & lemon pepper gems 24

#### LOBSTER & TRUFFLE INFUSED MACARONI GRATIN

Gruyere & bechamel 28

#### GOURMET LOBSTER, PRAWN & SAFFRON PILAF

Smoked crustacean oil, fragrant parsley pistou 29

#### ZESTY FARM LEAF SALAD & FIERY MACADAMIAS

Blood orange & lime vinegarette, raspberry tears 22



**BLACK FRIDAY**  
GOLDEN SEAFOOD PLATTER  
ONLY \$99.90  
VALUED AT \$300



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**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



## SWEET ENDINGS

#### VELVET CARAMEL BISCOFF CHEESECAKE

Buttery biscuit base, creamy biscoff, vanilla cream 24

#### ELEGANT FRENCH VANILLA CREME BRULEE

Poached sour marasca cherries, Grand Marnier tuile 23

#### GOURMET LIQUORICE ICE CREAM (3 Scoops)

Tangy rich port crema, Sambuca caramelised figs 24

#### DOLCE AFFOGATO

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

#### BELGIUM WHITE CHOCOLATE BAILEYS MOUSSE

Berry compote, raspberry pearls 24

#### SWEET CELEBRATION COCKTAIL

Homemade Irish cream, hazelnut liquor, cream, cinnamon, Belgium chocolate and vanilla bean 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 regrettfully cannot accommodate menu variations. We sincerely appreciate your understanding.

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