

## Tastings for Two

- ARTISAN GARLIC CIABATTA & ANTIPASTO**  
Gruyere, kalamata olives, goats fetta, roasted peppers 33
- WHOLE QUEENSLAND NATURAL PRAWNS (14 Large)**  
Traditional cocktail sauce, chilli lime vinegarette 110

## Pearls of the Ocean

- JUMBO OYSTERS** 3 for 36
- NATURAL** - Pomegranate mignonette, sea pearls
- MORNAY** - White gruyere, truffle cream
- KILPATRICK** - Cured bacon, aged balsamic, Worcestershire

## Iconic Platter for Two

- OCEAN MEDLEY**  
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 499

## 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 & coral 999

## King Island Rock Lobster

- Served on slow braised lobster pilaf (MP)
- GARLIC & COGNAC INFUSED**  
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

## Festive Entree's

- GRILLED SPENCER GULF JUMBO KING PRAWNS**  
Gochujang cream, fermented garlic & kombu butter 55
- CLASSIC SCALLOPS MORNAY**  
White Gruyère, emmental, parmesan 52
- CRAYFISH BISQUE**  
Butter poached lobster, velouté, spiced cognac cream 50
- GREEK STYLE OCTOPUS**  
Smokey tomatoes, sherry vinegar, EVOO, oregano 49
- CRISPY LOCAL BABY CALAMARI**  
Semolina, salt & pepper dusted, cucumber salad, skordalia 48
- CRISPY TEMPURA MORETON BUG TAILS**  
Sweet chilli dipper, tangerine pearls 59

## Opulence Dishes for One

- OPULENT LAND & SEA**  
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

## Chefs Specialities

- BLACK ONYX TENDERLOIN MB5+ 300G**  
Sauteed greens, veal jus, chimichurri, herbed lemon butter 99
- CHILLI WHOLE MORETON BUGS**  
Sticky Indo glaze, sweet & tangy 139
- GOLDEN BEER BATTERED KING GEORGE WHITING FILLETS**  
Mushy peas, gribiche, lemon 89
- GRILLED JUMBO BUTTERFLIED GARLIC PRAWNS**  
Roasted garlic butter, EVOO, oregano, lemon 119
- CRISPY CATCH**  
Beer battered KGW fillet, tiger prawn cutlets, baby calamari, WA scallops, QLD bugs, gribiche, mint pea mash 119

## Vegetarian

- GOATS CHEESE & LEEK RISOTTO**  
Goats curd, shaved Reggiano, soubise E:48 / M:59
- TRUFFLE CREAM GNOCCHI & WILD MUSHROOMS**  
White truffle oil, aged parmigiano-Reggiano E:49 / M:59
- CRISPY ZUCCHINI SPAGHETTI FRITTI**  
EVOO, garlic, chilli, chablis, basil, black pepper E:46 / M:58

## Top Ups

- SEARED WHOLE MORETON BAY BUG** 29
- GRILLED JUMBO KING PRAWNS** 22
- FLAME GRILLED WHOLE LOBSTER TAIL** 69

## Enhancers

- GOLDEN ARTISAN CHIPS**  
Garlic, rosemary, paprika, oregano, salt, smoked chipotle 22
- GRILLED BROCCOLINI & GOATS FETA**  
Chilli butter, seeds, pomegranate glaze, salted chickpeas 30
- SANTORINI SUNSET SALAD**  
Tomatoes, cucumber, olives, red onion, goats feta & lemon pepper gems 29

## Decedent Affairs

- BELGIUM WHITE CHOCOLATE BAILEYS MOUSSE**  
Berry compote, raspberry pearls 26
- VELVET BISCOFF CHEESECAKE**  
Buttery biscuit base, creamy biscoff, vanilla cream 25
- ELEGANT FRENCH VANILLA CREME BRULEE**  
Poached sour marasca cherries, Grand Marnier tuile 24

## Kids Menu 69.99 (12 & Under)

- Free flowing soft drink
- ENTREE**  
Crispy Ciabatta Cheese Melt
- MAIN (Choose from)**  
Battered Fish of the Day  
Salt & Pepper Calamari & Chips  
Eye Fillet, Salt & Pepper Calamari & Chips
- DESSERT (Choose from)**  
Creme Brulee  
Ice Cream Sundae