



Friday Lunch Festive Feast

Entree, Main, Glass Wine 59.99pp

ENTREE

SEAFOOD CHOWDER
Prawn meat, crustacean stock

SALT & PEPPER SQUID
Cucumber salad, skordalia

LOBSTER MAC & CHEESE
Lobster meat, bechamel, Gruyere

WILD MUSHROOM, TRUFFLE & LEEK RISOTTO
Goats curd, shaved Reggiano, soubise

MAIN

BEER BATTERED FLOUNDER FILLETS
Mushy peas, tartare, lemon

BEEF BOURGUIGNON
Slow braised, buttery mash

AUTHENTIC CIOPPINO
Spicy crustaceans, rich tomato, crusty ciabatta

BEEF RAGU, PRAWN CUTLETS & FETTUCCINI
Shiraz, garlic, rosemary oil

SWEET OPTION

Elegant French Vanilla Brulee
Gourmet Liquorice Ice Cream
Espresso Martini
All 16.99



TEA / ESPRESSO 8.99

Cacao signature petit fours and a port liqueur

Kings of the Sea

W.A. whole scampi, Moreton Bay whole bug, Queensland jumbo prawn, citrus chilli oil, oregano basted, braised lobster pilaf 49.90pp

Avail Tuesday Dinner only

Symphony Quartet

Black Angus grass fed eye fillet 200g, tempura prawn, chilli lemon squid, butter herbed scallops 49.99pp

Avail Tue-Thurs Dinner & Fri Lunch

Golden Elegance

WELCOME - French Martini

MAIN - Rock lobster, chablis cream & chive sauce, braised lobster pilaf
Glass of Moet Chandon

DESSERT - Vanilla Creme Brulee 89.99pp

The Connoisseur

WELCOME - 2 Brothers Lager

MAIN - Waygu rump MB7+ 200g, Rock lobster braised prawn pilaf
Glass of S.A. 2018 Shiraz

DESSERT - Vanilla Creme Brulee 89.99pp

DIVINE ENHANCERS

STARTERS

FLINDERS ISLAND LOBSTER ROLLS (2)
Dill, chive & lime mayo, chilli jam 49.99

ARTISAN GARLIC CIABATTA & ANTIPASTO
Kalamata olives, goats cheese, roasted peppers, skordalia 33.99

SIDES

GOLDEN ARTISAN CHIPS
Garlic, rosemary, paprika, oregano, chipotle 17.99

BROCCOLINI, FETA, HERB ROASTED CHICKPEAS
Chilli butter, seeds, pomegranate glaze 26.99

SANTORINI SUNSET SALAD
Tomatoes, cucumber, olives, red onion, feta, mint pomegranate molasses, lemon-pepper gems 26.99

LOBSTER & TRUFFLE INFUSED MACARONI GRATIN
Gruyere & bechamel 29.99

GOURMET LOBSTER, PRAWN & SAFFRON PILAF
Smoked crustacean oil, fragrant parsley pistou 29.99

ZESTY FARM LEAF SALAD & FIERY MACADAMIAS
Blood orange lime vinegarette, raspberry tears 22.99

TOP UPS - ALL FLAME GRILLED

WHOLE MORETON BAY BUG 200G 29.99

JUMBO KING PRAWNS (2) 19.99

WHOLE JUMBO SCAMPI (1) 29.99

Cocktails

Espresso Martini
Old Fashioned
Cosmopolitan
Gin Martini
Tequilal Spritzer
All 16

Spirits

Vodka
Gin
Scotch
Bourbon
All 12 inc mixer

Wines

Moscato
Sauvignon Blanc
Chardonnay
Shiraz
12 glass

Tap Beers

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

HAPPY HOUR
11AM-1PM
5PM-7PM

Deluxe~Feast~Opulence Golden~Royale Platter

Pre paid gift vouchers only

A Whole Lobster cooked your way - Mornay, Thermidor or Garlic
Zesty Lemon & Cracked Pepper Baby Calamari
Coconut Battered Prawn Cutlets
Whole Cooked Mooloolaba Prawns
Natural Moreton Bay Bug
Tassie Half Shell Scallops
Natural Pacific Oysters
Tasmanian Premium Smoked Salmon
Local Golden Battered Fish Fillets
Slow Braised Lobster & Saffron infused Pilaf
Marie Rose, Gribiche Sauces
Additional guest 59pp ex lobster

Eat Free
ON YOUR BIRTHDAY



Join Now

ENTREE
LOBSTER CHOWDER
LOBSTER BISQUE

MAIN
LOBSTER RISOTTO
LOBSTER LINGUINI

DESSERT
LIQUORICE ICE CREAM
FRENCH VANILLA CREME BRULEE



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%



TUESDAY BOTTOMLESS BOOZE & ENDLESS DINNER

TWO HOUR PACKAGE

**Classic
Package
\$69.99pp**

**YOUR CHOICE OF 2
CHEFS CREATIONS**

Additional Creation
+23.99ea

**Premium
Package
\$99.99pp**

**YOUR CHOICE OF 3
CHEFS CREATIONS**

Additional Creation
+23.99ea

**Ultimate
Package
\$119.99pp**

**ENDLESS CHEF'S
CREATIONS**

Chef's Creations

- Crispy Salt & Pepper Squid
- Smoked Salmon Royale
- Truffled Mushroom Risotto
- Fettuccini & Rich Beef Ragu
- Lobster Macaroni Gratin
- Coconut Crusted Prawns
- Gratinated Scallops Mornay
- Golden Flounder Fillets
- Braised Brisket & Herb Pilaf
- Broccolini, Feta Chickpeas
- Garlic Butter Baked Shrimps
- Eye Fillet Philly Elegance
- Luxe Lobster Roll
- Classic Prawn Cocktail

Classic

WINES

Moscato
Sauvignon Blanc
Chardonnay
Shiraz

TAP BEER

2 Brothers Pale Ale
2 Brothers Lager

SOFT DRINK/ JUICE

Premium

PREMIUM COCKTAILS

Cosmopolitan
Champagne Cocktail
Aperol Spritz
Old Fashioned

MOCKTAILS

refer drinks menu

Ultimate

ULTIMATE COCKTAILS

Espresso Martini
Margarita
French Martini
Passionfruit Martini

SPIRITS

Scotch
Vodka
Bourbon
Gin

Enhancers

Garlic & Gruyere Ciabatta 33.99
Golden Artisan Chips 17.99
Santorini Sunset Salad 26.99
Leaf Salad & Macadamias 22.99

Desserts - Coffee

- Elegant French Vanilla Brulee
- Gourmet Licorice Ice Cream
- Espresso Martini
All 16.99

TEA / ESPRESSO 8.99
Cacao signature petit fours &
a port liqueur. (repeat
tea/coffee complimentary)

Final food & drink to be ordered 30 min before seating end | Not valid with any other offers or vouchers | We responsibly serve alcohol with this package | One drink per person at a time |
A charge will apply if food waste exceeds 200g per person for the endless package. Let's order mindfully and enjoy every bite!