



STARTERS FOR TWO

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

ARTISAN GARLIC CIABATTA, ANTIPASTO
 Olives, goats fetta, roasted peppers, skordalia 33.99

WHOLE QUEENSLAND NATURAL PRAWNS (14 Large)
 Traditional cocktail sauce, chilli lime vinegarette 119.99

PEARLS OF THE SEA

JUMBO OYSTERS St Helen's Tasmania (Min 3)

NATURAL Pomegranate mignonette, sea pearls 11.99ea

MORNAY White gruyere, truffle cream 12.99ea

KILPATRICK Cured bacon, balsamic, Worcestershire 12.99ea

CRISPY TEMPURA Lime mayo, tobiko 13.99ea

FLAMMED Sea urchin lime melt, lemon-pepper drops 14.99ea

NOVA SCOTIA Premium salmon, caviar roe 15.99ea

ENTREE CREATIONS

GRILLED SPENCER GULF JUMBO KING PRAWNS
 Gochujang cream, fermented garlic, kombu butter 49.99

BAKED SHARK BAY 'CLASSIC' SCALLOPS MORNAY
 White gruyère, emmental, grana padano 48.99

TIMELESS SOUTHERN ROCK LOBSTER BISQUE
 Butter poached lobster, velouté, cognac infused 49.99

CHARGRILLED WA ABROLHOS OCTOPUS
 Smokey tomatoes, sherry vinegar, oregano oil 46.99

SOUTH AUST. FLASH FRIED BABY CALAMARI
 Semolina, salt & pepper dusted, cucumber salad, skordalia 44.99

WESTERN AUST. JUMBO SCAMPI LINGUINI
 Chilli, garlic confit, crustacean sauce 59.99

CRISPY TEMPURA MORETON BUG TAILS
 Sweet chilli dipper, tangerine pearls 59.99

ALASKAN KING CRAB
 Split, served warm, sanbizu, white aged balsamic, shallots 59.99

WHOLE SOUTHERN ROCK LOBSTER

Cooked lobster on braised crustacean saffron pilaf
 850g+ 249.99

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 PLATTERS FOR TWO

OCEAN TREASURES
A la natural & flame grilled in EVOO, oregano, lemon
 Two whole King Island Southern Rock Lobsters,
 Siberian caviar 30g jar, whole jumbo Moreton Bay bugs,
 Coffin Bay jumbo oysters, W.A. jumbo scampi,
 wild Alaskan king crab clusters, Shark Bay scallops,
 Skull Island whole jumbo tiger prawns, slow braised
 lobster pilaf, Marié Rose, gribich dippers, traditional
 condiments, seasonal fruits 599.99

MARINERS CATCH
 Two whole Southern Rock Lobsters cooked your way,
 coconut fried jumbo whole prawns, Harvey Bay mornay
 scallops, Coffin Bay jumbo Kilpatrick oysters,
 beer battered rock flathead tails, Freemantle Abrolhos
 marinated Octopus, crispy fried South Australian baby
 calamari, smoked salmon, natural Australian saltwater
 king prawns, slow braised lobster pilaf, traditional
 tartare, cocktail sauce, lemon 499.99

ICONIC DISHES FOR ONE

SHOWCASE SURF & TURF
 Half Southern Rock lobster, whole jumbo Moreton Bay bug,
 QLD whole leader prawn, W.A. whole jumbo scampi - all flame
 grilled in garlic parsley butter, Black Onyx tenderloin MB5+ 300g
 chimichurri, charred lemon, red wine jus 229.99

CAVE'S MARINARA MEDLEY
 Whole Rock lobster, QLD whole leader prawn, whole jumbo
 Moreton Bay bug, Shark Bay scallop, Abrolhos octopus whole W.A.
 jumbo scampi, linguini, lobster bisque, sugo, cognac 199.99

STUFFED SOUTHERN ROCK LOBSTER
 Half Southern Rock lobster, tiger prawn cutlets, W.A. half shell
 scallops, whole jumbo Moreton Bay Bug, garlic cream,
 panko 199.99

HOUSE SPECIALTIES

BLACK ONYX TENDERLOIN, WHOLE PRAWN, SCAMPI & BUG
 MB5+ 280g, sauteed broccolini, veal jus, chimichurri, herbed
 lemon butter 149.99

WX WAGYU RUMP MB7+ 400G
 Sesame roasted sweet potatoes, classic poivrade (peppercorn
 cognac sauce), mustard relish 89.99

FRITTO MISTO DI MARE
 All beer battered, rock flathead tails, prawn cutlets, baby
 calamari, scallops, gribiche, pea mash 99.99

CRISPY SKIN WILD BARRAMUNDI FILLET & LOBSTER MEUNIERE
 Lobster meat, buttered asparagus, lemon, parsley 99.99

GOLDEN BEER BATTERED LOCAL ROCK FLATHEAD TAILS
 Mushy peas, gribiche, lemon 79.99

DRUNKEN CRUSTACEANS FETTUCCINI
 Scallops, prawns, octopus, baby calamari, sugo, spicy prawn oil,
 chablis, paprika 99.99

MALIBU MACADAMIA CHICKEN & TIGER PRAWNS
 Oven roasted Marion Bay Tasmanian bone out chicken (half),
 macadamia & herb crust, Aussie prawn cutlets, garlic
 malibu cream 89.99

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.



EXECUTIVE CHEF'S DEGUSTATION

Including a glass of 2018 S.A. Shiraz

Entree, Main, Dessert 159.99pp

***Upgrade* Entree, Whole Lobster as Main, Dessert** 249.99pp

APPETISER - CRUSTACEAN BISQUE

ENTREE

CAVE'S SHRIMP LOUIE COCKTAIL

Tomato, asparagus, crisp lettuce, yuzu

CRISPY LEMON PEPPER SOUTHERN SQUID

Cucumber salad, whipped skordalia

CHARGRILLED WA ABROLHOS OCTOPUS

Smokey tomatoes, sherry vinegar, oregano oil

PRAWN, FENNEL & POTATO CHOWDER

Velouté of crustaceans

SAUTEED GARLIC TIGER PRAWN CUTLETS

EVOO, Chablis, cream, herb butter

CLASSIC SCALLOP MORNAY

Gruyère, béchamel

MAIN

SEAFOOD RISOTTO WITH LOBSTER, PRAWN & SAFFRON

Lobster oil, fermented chilli, romesco

BEER BATTERED ROCK FLATHEAD TAILS

Mushy peas, tartare, lemon

SPAGHETTI MARINARA

Prawns, baby calamari, octopus, fish of the day, sugo,

crustacean oil, bisque

DUCK LEG CONFIT & CARAMELISED SCALLOPS

Sauce l'Orange port reduction, roasted sweet potatoes

BLACK ANGUS EYE FILLET 250G & GARLIC PRAWN CUTLETS

Sauteed broccolini, peppercorn cognac sauce, mustard relish

WHOLE ROCK LOBSTER

Flame grilled, hot garlic butter

DESSERT

CHOOSE FROM SWEET ENDINGS

TO FINISH - HAND CRAFTED PETIT FOURS & PARA LIQUEUR

VEGETARIAN

E:39.99 / M:55.99

GOATS CHEESE, LEEK RISOTTO, ROASTED PINE NUTS

Goats curd, shaved Reggiano, soubise

UMBRIAN BLACK TRUFFLE CREAM GNOCCHI, WILD MUSHROOMS

Burnt butter, aged parmigiano Reggiano

ZUCCHINI SPAGHETTI FRITTI, AGED PARMIGIANO REGGIANO

EVOO, garlic, chilli, chablis, basil, black pepper

TOP UPS -ALL FLAME GRILLED

WHOLE MORETON BAY BUG 200G 29.99

JUMBO KING PRAWNS (2) 19.99

WHOLE JUMBO SCAMPI (1) 29.99

DEVINE ENHANCERS

GOLDEN ARTISAN CHIPS

Garlic, rosemary, paprika, oregano, salt, smoked chipotle 17.99

BROCCOLINI, PERSIAN FETA, HERB ROASTED CHICKPEAS

Chilli butter, seeds, pomegranate glaze 26.99

SANTORINI SUNSET SALAD

Tomatoes, cucumber, olives, red onion, goats feta, pomegranate molasses, mint, 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

Grand Seafood Platter
EXPERIENCE VOUCHER PLATTER FOR 2-4
\$199.90
BUY NOW

Eat Free Lobster ON YOUR BIRTHDAY



ENTREE

LOBSTER CHOWDER
LOBSTER BISQUE

MAIN

LOBSTER RISOTTO
LOBSTER LINGUINI

DESSERT

LIQUORICE ICE CREAM
FRENCH VANILLA CREME BRULEE



SWEET ENDINGS

VELVET CARAMEL BISCOFF CHEESECAKE

Buttery biscuit base, creamy biscoff, vanilla cream 24.99

ELEGANT FRENCH VANILLA CREME BRULEE

Poached sour marasca cherries, Grand Marnier tuile 23.99

GOURMET LIQUORICE ICE CREAM

Tangy rich port crema, Sambuca caramelised figs 24.99

DOLCE AFFOGATO

Espresso, vanilla-bean ice cream, 60ml Frangelico 28.99

BELGIUM WHITE CHOCOLATE BAILEYS MOUSSE

Berry compote, raspberry pearls 24.99

CHRISTMAS COCKTAIL

Homemade Irish cream, hazelnut liquor, cream, cinnamon, Belgium chocolate and vanilla bean ice-cream crushed macarons 26.99

DECADENT AFFAIR

TEA DROPS / 36 PARALLEL ESPRESSO COFFEE 12.99

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)

LIQUEUR COFFEE 22.99

Delight in a luxurious liqueur coffee accompanied by our delectable petit fours.

CARIBBEAN - Bati Dark Rum 60ml

AFTERNOON - Baileys 30ml & Frangelico 30ml

AFRICAN QUEEN - Amaretto 30ml & Cointreau 30ml

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. We sincerely appreciate your understanding.

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**MORE ON THE
OTHER SIDE**