

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

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

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
Chorizo, Smokey tomatoes, sherry vinegar, oregano oil 46.99

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

ALASKAN KING CRAB
Split, served warm, sanbizu, white 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 Platter 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

House Specialities

BLACK ONYX TENDERLOIN, 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 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

2025

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.

SAMPLE MENU ONLY MAY BE SUBJECT TO CHANGE

HAPPY

Executive Chef Degustation

Including a glass of 2018 S.A. Shiraz

Entree, Main, Dessert 159.99pp

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

APPETISER - CRUSTACEAN BISQUE

ENTREE

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

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

NEW

Vegetarian

E:39.99 / M:55.99

GOATS CHEESE, LEEK RISOTTO, ROASTED PINE NUTS

Goats curd, shaved Reggiano, soubise

UMBRIAN BLACK TRUFFLE CREAM & MUSHROOM GNOCCHI

Burnt butter, aged parmigiano Reggiano

Top Ups - Flame Grilled

WHOLE MORETON BAY BUG 200G 29.99

JUMBO KING PRAWNS (2) 19.99

Devine Enchancers

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

Gruyère & 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

YEAR

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

CHEERS TO THE NEW YEAR COCKTAIL

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

Decadent Affairs

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



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