

Pearl of the Ocean

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

Festive Entree's

ARTISAN GARLIC CIABATTA, ANTIPASTO 

Olives, goats fetta, roasted peppers, skordalia 33.99

GRILLED SPENCER GULF JUMBO KING PRAWNS

Gochujang cream, fermented garlic, kombu butter 49.99

CLASSIC SHARK BAY SCALLOPS MORNAY 

White Gruyere, emmental, parmesan 48.99

CRAYFISH BISQUE 

Butter poached lobster, velouté, spiced cognac cream 49.99

GREEK STYLE WA ABROLHOS OCTOPUS

Chorizo, Smokey tomatoes, sherry vinegar, oregano oil 46.99

CRISPY LOCAL BABY CALAMARI

Semolina, salt & pepper dusted, cucumber salad, skordalia 44.99

CRISPY TEMPURA MORETON BUG TAILS

Sweet chilli dipper, tangerine pearls 59.99

Iconic Platter for Two

OCEAN MEDLEY 

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, Marie Rose, gribich dippers, traditional
condiments, seasonal fruits 599.99

Chefs 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

King Island Rock Lobster

Whole 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 gruyere, emmental, grana padano

TIMELESS - THERMIDOR A LA CREME

Mustard, St. Remy brandy, béchamel

THAI - SPICY ESSENCE

Kaffir lime, lemongrass, sriracha, coconut butter

Opulent 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 

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

Vegetarian Sensation E:39.99 / M:55.99

GOAT CHEESE, LEEK RISOTTO, ROASTED PINE NUTS

Goats curd, shaved Reggiano, soubise

UMBRIAN BLACK TRUFFLE CREAM & MUSHROOMS GNOCCHI

Burnt butter, aged parmigiano Reggiano

Top Ups - Flame Grilled

SEARED WHOLE MORETON BAY BUG 29

JUMBO KING PRAWNS (2) 22

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

Executive Chef Menu

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

Gruyere, 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 DECADENT AFFAIRS

TO FINISH - HAND CRAFTED PETIT FOURS & PARA LIQUEUR

Decadent Affairs

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

BELGIUM WHITE CHOCOLATE BAILEYS MOUSSE

Berry compote, raspberry pearls 24.99



Xmas Menu 2024