




Starters for Two

WHOLE SOUTH AUST. JUMBO KING NATURAL PRAWNS
Cocktail sauce, chilli lime vinegarette, citrus pearls 99

SIBERIAN STURGEON CAVIAR 30G JAR 
including two glasses of Tattinger Brut Reserve
Traditional condiments 249

ARTISAN GARLIC CIABATTA, ANTIPASTO
Kalamata olives, roasted peppers 22

Pearls of the Sea

JUMBO OYSTERS Smoky Bay South Aust. Six-59


NATURAL - Pomegranate mignonette, yuzu pearls

MORNAY - White gruyere, truffled bechamel


KILPATRICK - Smoked bacon, aged balsamic, Worcestershire

Entrees

GRILLED JUMBO KING PRAWNS & OSETRA CAVIAR
Gochujang cream, fermented garlic, kombu butter 44

SOUTHERN ROCK LOBSTER BISQUE 
Velouté, cognac infused, ciabatta 49

SHARK BAY 'CLASSIC' SCALLOPS MORNAY
White gruyère, emmental, grana padano 36

CHARGRILLED WA ABROLHOS OCTOPUS 
Patatas pave, Spanish chorizo, saffron aioli 36

SOUTH AUST. FLASH FRIED BABY CALAMARI
Semolina, salt & pepper dusted, baby leaves, skordalia 32

GOATS CURD, LEEK RISOTTO, ROASTED PINE NUTS
Grana padano, shaved Reggiano, soubise E:30 / M:46

BLACK TRUFFLE CREAM GNOCCHI, WILD MUSHROOMS
Burnt butter, aged parmigiano Reggiano E:30 / M:46

Southern Rock Lobster

Whole 750g 229

GARLIC & COGNAC
Lemon garlic emulsion, soubise cream


CLASSIC RICH MORNAY
White gruyère, emmental, grana padano

THERMIDOR A LA CREME
Mustard, St. Remy brandy, béchamel

FLAME GRILLED
Paprika, cilantro, oregano, EVOO


NATURAL
Cocktail sauce, coral, lemon myrtle, brioche, truffle oil


Signature Platters for Two

REEF & BEEF COLLECTION 
Whole Lobster cooked your way - mornay or thermidor,
lemon & pepper baby calamari, coconut battered prawn
cutlets, whole cooked Mooloolaba prawns, half shell
scallops, natural Moreton Bay bug, natural Pacific oysters,
Tasmanian premium smoked salmon, beer battered rock
flounder fillets, lobster bisque & saffron infused pilaf,
Marie Rose, gribiche sauces - Grass fed Black Angus 250g
eye fillet, WX wagyu rump MB7+ 400g, chimichurri, relish 399

OCEAN TREASURES
Whole King Island Southern Rock Lobster natural, W.A.
natural jumbo scampi, Coffin Bay jumbo natural oysters,
wild Alaskan king crab clusters, natural Australian saltwater
king prawns, grilled whole jumbo Moreton Bay bugs, grilled
Shark Bay scallops, flamed Skull Island whole jumbo tiger
prawns, crispy skin wild barramundi fillet, beer battered
King George whiting fillets, Freemantle Abrolhos marinated
Octopus, crispy fried South Australian baby calamari,
smoked salmon, lobster bisque & saffron infused pilaf,
Marié Rose, gribich dippers, seasonal fruits, lemon 599

Mains

SHOWCASE SURF & TURF 
Half 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 199

CAVE'S LINGUINI MARINARA 
Half Rock lobster, Alaskan king crab cluster, QLD whole leader
prawn, whole jumbo Moreton Bay bug, Shark Bay half shell
scallops, whole W.A. jumbo scampi, linguini, lobster bisque,
sugo, cognac, peperonata 199

BLACK ONYX TENDERLOIN MB5+ 220G
Sauteed broccolini, veal jus, chimichurri 79
ADD: all jumbo size & whole - Moreton Bay bug, W.A. scampi
& QLD leader prawn in lemon herbed butter 69

WX WAGYU RUMP MB7+ 400G
Sesame roasted sweet potatoes, wajapi barbeque sauce,
mustard relish 89

CRISPY SKIN WILD BARRAMUNDI FILLET & PRAWNS MEUNIERE
Buttered asparagus, lemon butter, capers, parsley 89

GOLDEN BEER BATTERED KING GEORGE WHITING FILLETS 
Mushy peas, gribiche, lemon 69

SAUTEED GARLIC TIGER PRAWN CUTLETS
EVOO, Chablis, cream, herb butter, braised pilaf 79

FRITTO MISTO DI MARE
All beer battered, rock flathead tails, prawn cutlets, baby
calamari, Shark Bay scallops, gribiche, pea mash 89

Top Ups & Sides

WHOLE JUMBO MORETON BAY BUG 300G 35
WHOLE JUMBO KING PRAWN (1) 15
WHOLE JUMBO SCAMPI (1) 30
TRUFFLE MACARONI GRATIN 20

GOLDEN ARTISAN CHIPS
Rosemary, garlic, paprika, oregano, salt, smoked chipotle 17

BROCCOLINI, PERSIAN FETA, MACADAMIAS
Chilli butter, seeds, pomegranate glaze 20

SANTORINI SUNSET SALAD, GOATS FETA
Tomatoes, cucumbers, olives, onion, lemon-pepper gems 19

SEAFOOD FRIED RICE WITH BLACK TRUFFLE
Lobster, prawns, broccolini, spring onions 30

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 | 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.

MORE ON THE
OTHER SIDE

Chef's Executive Degustation

Entree, Main, Dessert 159pp

Upgrade Entree, Whole Lobster as Main, Dessert 249

APPETISER

CRUSTACEAN BISQUE

ENTREE

CAVE'S SHRIMP LOUIE COCKTAIL

Tomato, asparagus, crisp lettuce, yuzu

OAK SMOKED & CURED TASSIE SALMON

Capers, dill, fennel pollen, citrus oil

SAUTEED GARLIC TIGER PRAWN CUTLETS

EVOO, Chablis, cream, herb butter

SEAFOOD RISOTTO, PRAWNS & SAFFRON

Lobster oil, fermented chilli, romesco

MAIN

BEER BATTERED KING GEORGE WHITING FILLETS

Mushy peas, gribiche, lemon

DUCK LEG CONFIT & CARAMELISED SCALLOPS

Sauce l'Orange port reduction, roasted sweet potatoes

BLACK ANGUS EYE FILLET 250G & GARLIC PRAWNS

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

Cave's Three Course Luncheon

Three courses including a glass Wine 79pp

ENTREE

SEAFOOD BISQUE

Velouté, crustacean meat

SALT & PEPPER SQUID

Baby leaves, skordalia, lemon

CRUMBED SHARK BAY SCALLOPS

Rustic tartare, lemon

GOATS CURD, LEEK RISOTTO, ROASTED PINE NUTS

Grana padano, shaved Reggiano, soubise

MAIN

BEER BATTERED FLOUNDER FILLETS

Mushy peas, tartare, lemon

PRAWN CUTLETS FETTUCCINI

Garlic, chilli, rosemary oil

WX WAGYU RUMP 200G

Sauteed broccolini, veal jus

COCONUT TIGER PRAWN CUTLETS

Organic Leatherwood honey chilli dipper

DESSERT

CHOOSE FROM SWEET ENDINGS



Sweet Endings

ELEGANT FRENCH VANILLA CREME BRULEE

Poached sour marasca cherries, Grand Marnier tuile 24

GOURMET LIQUORICE ICE CREAM

Tangy rich port crema, Sambuca caramelised figs 26

DOLCE AFFOGATO

Espresso, vanilla-bean ice cream, 60ml Frangelico 29

BELGIUM WHITE CHOCOLATE BAILEYS MOUSSE

Berry compote, raspberry pearls 26

CELEBRATION COCKTAIL

Homemade Irish cream, hazelnut liquor, cream, cinnamon,

Belgium chocolate and vanilla bean ice-cream crushed

macarons 28

Decadent Affair

TEA DROPS / 36 PARALLEL ESPRESSO COFFEE 15

Complete your dining experience with your choice of tea

or coffee, accompanied by our exquisite Cacao

signature petit fours and a choice of housemade Irish

Cream, port para liqueur or brandy (30ml)

(repeat tea/coffee complimentary)

Liqueur Coffee 25

Delight in a luxurious liqueur coffee accompanied by

our delectable petit fours.

IRISH - Irish Whiskey 30ml, Coffee & Cream

ROMAN - Galliano 30ml, Vanilla Coffee & Cream

MEXICAN - Kahlua 30ml, Coffee & Cream

Eat Free Lobster ON YOUR BIRTHDAY



ENTREE
LOBSTER CHOWDER
LOBSTER BISQUE

MAIN
LOBSTER RISOTTO
LOBSTER LINGUINI

DESSERT
LIQUORICE ICE CREAM
FRENCH VANILLA CREME BRULEE

Join Now



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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