

Valentines Day

Starters for Two

WHOLE SOUTH AUST. JUMBO KING NATURAL PRAWNS
Cocktail sauce, chilli lime vinegarett, 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

JUMBO SMOKY BAY OYSTERS Six-59
Natural - Mornay - Kilpatrick

Entree

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

SOUTHERN ROCK LOBSTER BISQUE
Velouté, cognac infused, ciabatta 49

BAKED SHARK BAY 'CLASSIC' SCALLOPS MORNAY
White gruyère, emmental, grana padano 34

CHARGRILLED WA ABROLHOS OCTOPUS
Patatas pave, Spanish chorizo, saffron aioli 34

SOUTH AUST. FLASH FRIED BABY CALAMARI
Semolina, salt & pepper, baby leaves, skordalia 30

King Island Southern Rock Lobster MP

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

Lobster Cave

Signature Platter for Two

CUPIDS CATCH

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 fl
ounder fillets, lobster bisque & saffron infused pilaf, Marie
Rose, gribiche sauces - Grass fed Black Angus 200g eye
fillet, WX wagyu rump MB7+ 300g, chimichurri, mustard 399

SEAFOOD SYMPHONY

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

Main

BLACK ONYX TENDERLOIN MB5+ 200G
Sautéed broccolini, veal jus, chimichurri 79

CRISPY SKIN WILD BARRAMUNDI FILLET MEUNIERE
Buttered asparagus, lemon butter, capers, parsley 69

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

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

14th Feb 2025

Love Affair For Two Set Menu

Entree, Main, Dessert & Cupids Champagne Cocktail 159pp

APPETISER
CRUSTACEAN BISQUE

ENTREE
OAK SMOKED & CURED TASSIE SALMON
Capers, dill, fennel pollen, citrus oil

SAUTEED GARLIC TIGER PRAWN CUTLETS
EVOO, Chablis, cream, herb butter

CAVE'S SHRIMP LOUIE COCKTAIL
Tomato, asparagus, crisp lettuce, yuzu

MAIN
SEAFOOD RISOTTO WITH LOBSTER, PRAWN & SAFFRON
Lobster oil, fermented chilli, romesco

BLACK ANGUS EYE FILLET 200G & W.A JUMBO SCAMPI
Sautéed broccolini, peppercorn cognac sauce, mustard relish

DUCK LEG CONFIT & CARAMELISED SCALLOPS
Sauce l'Orange port reduction, roasted sweet potatoes

DESSERT
CHOOSE FROM SWEET ENDINGS

Devine Enhancers

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

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

SANTORINI SUNSET SALAD
Tomatoes, Lebanese cucumbers, olives, red onion, feta,
mint, lemon-pepper gems 19

Dessert

ELEGANT FRENCH VANILLA CREME BRULEE
Poached sour marasca cherries, Grand Marnier tuile 24

BELGIUM WHITE CHOCOLATE BAILEYS MOUSSE

VELVET CARAMEL BISCOFF CHEESECAKE
Buttery biscuit base, creamy biscoff, vanilla cream 25

Menu & prices are subject to market fluctuations and seasonality | Fully Licensed Valentines Day

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. Fully licensed only 14/02/2024

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. 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% | Credit, Debit & Eftpos cards incur a processing fee of 1.8% | We do not split Bills. Thank you for your understanding.