



## 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 Taittinger Brut Reserve  
traditional condiments 249

ARTISAN GARLIC CIABATTA, ANTIPASTO  
Kalamata olives, roasted peppers, caperberries 23

CAVIAR BUMP FOR TWO 2G each 39

FLINDERS ISLAND LOBSTER ROLLS (2)  
Dill, chive, lime mayo, chilli jam 49

## 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

CHAMPAGNE & CAVIAR - Gelée, osetra, yuzu Six-99

## Entrees

GRILLED JUMBO KING PRAWNS & OSETRA CAVIAR   
Gochujang cream, fermented garlic, kombu butter 48

SOUTHERN ROCK LOBSTER BISQUE   
Velouté, cognac infused, ciabatta 49

SHARK BAY 'CLASSIC' SCALLOPS MORNAY  
White gruyère, emmental, grana padano 38

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

SOUTH AUST. FLASH FRIED BABY CALAMARI  
Semolina, salt & pepper dusted, baby leaves, skordalia 34

BLUE SWIMMER CRAB SPAGHETTI  
Chilli oil, garlic, parsley 40

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

## Whole Southern Rock Lobster 750g+ 249

GARLIC & COGNAC- Lemon garlic emulsion, soubise cream

CLASSIC RICH MORNAY- Gruyère, emmental, grana padano

THERMIDOR A LA CREME- Mustard, St. Remy brandy

FLAME GRILLED- Paprika, cilantro, oregano, EVOO

NATURAL- Coral, lemon myrtle, brioche, truffle oil

TRUFFLE CREAM- Tartufatta, champagne, chives

## Chef's Recommendations

EYE FILLET MB7+, 220G SCAMPI & CAVIAR   
Crumbed jumbo scampi, 5g Osetra caviar, patatas pave 149  
Recommended- 2021 Penfolds 76 Shiraz Cabernet S.A. G17

WX WAGYU MB7+, WHOLE JUMBO PRAWN & BUG   
400g rump, broccolini, veal jus, chimichurri, garlic butter 119  
Recommended- 2021 Yalumba Sanctum Cab Sauv S.A. G17

## Signature Platters for Two

REEF & BEEF COLLECTION

Whole Lobster cooked your way - mornay / thermidor,  
lemon pepper calamari, coconut prawn cutlets, whole  
Mooloolaba prawns, half shell scallops, natural Moreton Bay  
bugs / Pacific oysters, Tasmanian smoked salmon, battered  
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

Recommended- Penfolds Bin28 Shiraz S.A. B129

OCEAN TREASURES

Natural whole King Island Southern Rock Lobster, W.A jumbo  
scampi, Coffin Bay jumbo oysters, wild Alaskan king crab,  
saltwater jumbo king prawns, smoked salmon - grilled whole  
jumbo Moreton Bay bugs, Shark Bay scallops, flamed Skull  
Island whole jumbo tiger prawns, crispy skin wild barramundi  
fillet - beer battered flathead tails, Freemantle Abrolhos  
Octopus, crispy South Aust. baby calamari, lobster bisque &  
saffron pilaf, Marié Rose, gribich, fruits, lemon 599

Recommended- Taittinger Brut Reserve B179

## Signature Mains

SHOWCASE SURF & TURF   
Half Southern Rock lobster, jumbo & whole Moreton Bay bug,  
QLD leader prawn, W.A. scampi - all flamed, garlic parsley  
butter, tenderloin MB7+ 220g, onion rings, chimichurri, jus 249

CAVE'S LINGUINI MARINARA   
Half Southern Rock lobster, king crab, leader prawn, Moreton  
Bay bug, scallops, scampi, linguini, bisque, sugo, cognac 199

SHARK BAY SCALLOPS & TRUFFLE BEURRE BLANC  
Osetra caviar, lemon, shallots, chablis, butter, parsley 79

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

CRISPY WILD BARRAMUNDI FILLET, PRAWNS, MEUNIÈRE  
Buttered asparagus, lemon butter, caperberries, parsley 89

GOLDEN BEER BATTERED FLATHEAD TAILS  
Mushy peas, gribiche, lemon 69

SAFFRON & COCONUT PRAWNS  
Chilli, curry leaves, garlic, braised pilaf 79

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

LOBSTER & CRAB RISOTTO  
White truffle oil, sugo, chablis, shallots, fresh parsley 79

## Enhancers & Sides

"WHOLE JUMBO CLASSICS"  
King crab leg 200G 39      Moreton Bay Bug 300G 35  
King Prawn (1) 15      Scampi (1) 30

LOADED TRUFFLE & PARMESAN CHIPS  
Grey sea salt, herbs de provence 22

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 & CITRUS PEARLS  
Tomatoes, cucumbers, olives, onion, baby leaves 19

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

TRUFFLE MACARONI GRATIN  
White gruyère, emmental, grana padano 20

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 6% 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

### ENTREE

*Recommended- 2023 Yalumba Chardonnay S.A. G18*

#### CAVE'S SHRIMP LOUIE COCKTAIL

Tomato, asparagus, crisp lettuce, yuzu

#### PRAWN & SAFFRON LINGUINI

Chilli, garlic, caperberries, citrus infused EVOO

#### SAUTEED GARLIC TIGER PRAWN CUTLETS

EVOO, Chablis, cream, herb butter

#### BLUE SWIMMER CRAB RISOTTO

Lobster oil, fermented chilli, romesco

#### TRIO OF CEPHALOPODS

charred octopus, salt & pepper squid, lemon calamari

### MAIN

*Recommended- 2023 Linwood Estate Pinot Noir VIC G19*

#### CRISPY BATTERED TRIO

Flathead tails, calamari, prawns, mushy peas, gribiche

#### DUCK LEG CONFIT & CARAMELISED SCALLOPS

Porcini port reduction, roasted sweet potatoes

#### BLACK ANGUS EYE FILLET 250G & GARLIC PRAWNS

Broccoli, peppercorn cognac sauce, mustard relish

#### SPAGHETTI MARINARA

Prawns, scallops, octopus, garlic, chilli, EVOO, parsley

**\*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

#### BATTERED SHARK BAY SCALLOPS

Rustic tartare, lemon

#### OAK SMOKED & CURED TASSIE SALMON

Capers, dill, onion, caperberries, citrus oil

#### MEDITERRANEAN OCTOPUS SALAD

tomato, olives, garlic, EVOO, capers

### MAIN

#### BEER BATTERED FLOUNDER FILLETS

Mushy peas, tartare, lemon

#### PRAWN CUTLETS SPAGHETTI

Garlic, chilli, rosemary oil

#### WX WAGYU RUMP 200G

Sauteed broccolini, veal jus

#### COCONUT TIGER PRAWN CUTLETS

Organic Leatherwood honey chilli dipper

#### SLOW ROASTED DUCK LEG

Porcini port reduction, roasted sweet potatoes

### DESSERT

#### ELEGANT FRENCH VANILLA CREME BRULEE

Poached sour marasca cherries, Grand Marnier tuile

#### GOURMET LIQUORICE ICE CREAM

Tangy rich port crema, Sambuca caramelised figs

## Sweet Endings

*Recommended- Bortoli Noble One Botrytis Semillon 90ml G17*

#### ELEGANT FRENCH VANILLA CREME BRULEE

Poached sour marasca cherries, Grand Marnier tuile 24

#### VELVET CARAMEL BISCOFF CHEESECAKE

Buttery biscuit base, creamy biscoff, vanilla cream 26

#### GOURMET LIQUORICE ICE CREAM

Tangy rich port crema, Sambuca caramelised figs 26

#### BELGIUM WHITE CHOCOLATE BAILEYS MOUSSE

Berry compote, raspberry pearls 26

#### CELEBRATION COCKTAIL

Homemade Irish cream, hazelnut liquor, cream, cinnamon, Belgium chocolate & vanilla bean ice-cream macarons 28

#### DOLCE AFFOGATO

Espresso, vanilla-bean ice cream, 30ml Frangelico 29

#### BOOZY SCOOP GELATO 9 per scoop

Dark Chocolate Whisky      Lemon Gin & Tonic

Mango Margarita              Pina Colada

## Decadent Affair

**TEA DROPS / 36 PARALLEL ESPRESSO COFFEE** 14

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 25

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

*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*



**NOW OPEN**  
*Saturday*  
**LUNCH**



**BOOK 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.

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.

**MORE ON THE OTHER SIDE**