



Weekly Specials Only at the Cave!

LUX LAND & SEA 49

Grass fed Angus Eye Fillet 200g,
Tiger Prawn Cutlets, hot garlic
butter dipper

SUMMER SEA SIZZLE 59

Grass fed Eye Fillet 200g, BBQ Prawn
Cutlets, Southern Salt & Pepper
Squid, Skordalia

ICONS OF THE SEA 199 FOR TWO

Half dozen Coffin Bay Oysters
Natural & Kilpatrick
Garlic & Chilli Black Tiger Prawn Cutlets
& Half Shell W.A. Scallops
Southern Salt & Pepper Squid &
Crispy Beer Battered Flounder Fillets
Whole Rock Lobster Mornay on braised rice

CAVE'S

SEAFOOD PLATTER FOR TWO

Pre-paid vouchers only

A Whole Lobster cooked your way:
Mornay, Thermidor or Garlic
Lemon & Cracked Pepper Baby Calamari
Coconut Battered Prawn Cutlets
Garlic & Oregano Prawns
Whole Cooked Mooloolaba Prawns
Lobster Bisque & Prawn Mac & Cheese
Tasmanian Half Shell Scallops
Natural Pacific Oysters
Tasmanian Premium Smoked Salmon
Local Golden Battered Fish Fillets
Lobster Bisque & Saffron Infused Pilaf
Marie Rose, Gribiche Sauces

Additional guest 89pp inc. half lobster

ARTISAN STARTER

ROASTED GARLIC CIABATTA 16

SIDES

ANY TWO SIDES for 29

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

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

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

ENHANCERS

JUMBO KING CRAB CLUSTER 39
JUMBO SCAMPI (1) 30

SIDES

ANY TWO SIDES for 29

SANTORINI SALAD, FETA & CITRUS PEARLS
Tomatoes, cucumbers, olives, onion, leaves 19

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

TRUFFLE MACARONI GRATIN
White gruyère, emmental, grana padano 20

To maintain this standard, we regretfully cannot accommodate menu variations.

Lobster Cave makes every attempt to identify ingredients that may cause an allergic reaction. In our kitchen, we use dairy, gluten, shellfish, nuts.

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 6% applies, Sunday surcharge of 12% applies | Credit, Debit & Eftpos cards incur a processing fee of 1.8%



BOTTOMLESS & ENDLESS ULTIMATE TWO HOUR PACKAGE

AVAIL LUNCH FRI, SAT, SUN
\$169.90 FOR TWO

Premium Beverages

BOUTIQUE WINES

Sparkling
Moscato
Sauvignon Blanc
Chardonnay
Shiraz

SPIRITS

Gin
Vodka

COCKTAILS

Champagne Cocktail
Brandy Alexander
Cosmopolitan

SOFT DRINK

JUICE

BOUTIQUE TAP BEER

2 Brothers Pale Ale
2 Brothers Lager

Chef's Creations

- Crispy Salt & Pepper Squid
- Smoked Salmon Royale
- Truffled Mushroom Risotto
- Lobster Macaroni Gratin
- Coconut Crusted Prawns
- Gratinated Scallops Mornay
- Golden Flounder Fillets
- Broccolini, Feta & Macadamias
- Garlic Butter Baked Shrimps
- Classic Prawn Cocktail
- Carbonara Linguini
- Spaghetti Bolognese
- Prawn Explosions

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Chilli butter, seeds, pomegranate glaze 20

SANTORINI SALAD, FETA & CITRUS PEARLS
Tomatoes, cucumbers, olives, onion, leaves 19

ENHANCERS

JUMBO KING CRAB CLUSTER 39
MORETON BAY BUG 300G 35
JUMBO SCAMPI (1) 30

DESSERT

**BUY ANY DESSERT AND RECEIVE ANY
DESSERT WITH OUR COMPLIMENTS**

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

GOURMET LIQUORICE ICE CREAM
Port crema, Sambuca caramelised figs 26

BELGIUM WHITE CHOC BAILEYS MOUSSE
Berry compote, raspberry pearls 26

Final food & drink to be ordered 30 min before seating end | Not valid with other promotions.

We responsibly serve alcohol with this package | One drink per person at a time | A charge will apply if food waste exceeds 200g per person for the endless package. Let's order mindfully and enjoy every bite!