



Starters for Two

WHOLE SOUTH AUST. JUMBO KING PRAWN PLATTER
Cocktail sauce, chilli lime vinegarette, citrus pearls 99

SIBERIAN STURGEON CAVIAR 30G JAR
Including two glasses of Taittinger Brut Reserve
traditional condiments 249

WARM 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. LIGHTLY 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 CENTRE CUT MB7+, 220G, WHOLE BUG & CAVIAR
Garlic butter, 5g Osetra caviar, patatas pave 149
Recommended- 2021 Penfolds 76 Shiraz Cabernet S.A. G17

PURE BRED WX WAGYU MB5+, JUMBO KING PRAWNS
400g rump, broccolini, veal jus, chimichurri, herb 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, battered flounder fillets, lobster bisque
& fragrant 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 - 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 & fragrant saffron pilaf, Marie
Rose, gribich, fruits, lemon 599

Recommended- Taittinger Brut Reserve B179

Signature Mains

SHOWCASE SURF & TURF
Whole lobster tail, jumbo & whole W.A. scampi all flamed,
garlic parsley butter, tenderloin MB7+ 220g, onion rings,
chimichurri, jus 149

CAVE'S LINGUINI MARINARA
Whole lobster tail, king crab, leader prawn, Moreton Bay bug,
scampi, linguini, bisque, sugo, cognac 149

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

WX WAGYU RUMP MB5+ 400G
Sesame sweet potatoes, wajapi barbeque sauce, relish 89

FRESHLY CAUGHT 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 9% applies, Sunday surcharge of 12% applies | Credit, Debit & Eftpos cards incur a processing fee of 1.6% | 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

Broccolini, 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

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

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 12

Choice of tea or coffee, paired with petit fours & 60ml house made Irish Cream

Liqueur Coffee 25

Delight in a luxurious liqueur coffee accompanied by our delectable petit fours.

IRISH- Irish Whiskey, Coffee & Cream

ROMAN- Galliano Vanilla, Coffee & Cream

MEXICAN- Kahlua, 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



HAPPY HOUR
Daily

REFER DRINKS MENU

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 regrettably cannot accommodate menu variations. We sincerely appreciate your understanding.

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