



# ONLY AT THE CAVE!

## ARTISAN STARTER

ROASTED GARLIC CIABATTA 16  
LOBSTER TOAST 10

## ENHANCER

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

## SIDES

**BUY 1 GET 1 50%OFF**

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

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

GOLDEN ARTISAN CHIPS 17  
Rosemary, garlic, paprika, chipotle

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

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

TRUFFLE MACARONI GRATIN 20  
White gruyère, emmental, grana padano

# BOTTLE OF 2018 SHIRAZ

## \$49

SEVEN RINGS 2018 SHIRAZ  
Multi Region South Eastern Australia

**RRP \$69 SAVE \$20**

## 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  
Local Golden Battered Fish Fillets  
Lobster Bisque & Saffron Infused Pilaf  
Marie Rose, Gribiche Sauces

**ADDITIONAL GUEST 89PP INC. HALF LOBSTER**

## HAPPY HOUR



WINE BY THE GLASS 10  
Chardonnay | Sauv Blanc | Moscato | Sparkling | Shiraz

2 BROTHERS TAP BEER 10  
Lager | Pale Ale

SPIRITS INCLUDING MIXER 10  
Vodka | Gin | Whiskey | Bourbon

CLASSIC COCKTAILS 18  
Espresso Martini | Cosmopolitan | Old Fashioned  
Gin Martini | Champagne Cocktail | Margarita

**TWO CLASSIC COCKTAILS FOR \$30**

PREMIUM WINES BY THE GLASS  
Tattinger Brut Reserve, Reims, FR 29  
1993 Penfolds BIN 389 Vintage, Barossa VLY, SA 38

PREMIUM SPIRITS  
Grey Goose Vodka 16 | Don Julio Anejo Tequila 20  
Glenmorangie Lasanta Scotch 20  
Johnny Walker Blue Label Scotch Whiskey 35

SIGNATURE COCKTAILS  
Mirage 21 | Guilty Pleasure 23 | Celestial Bloom 22

We cannot accommodate menu variations but take care to identify allergens. Our kitchen uses dairy, gluten, shellfish, and nuts. We assume no liability for adverse reactions. Prices include a 10% GST. Surcharges: 15% on public holidays, 9% on Saturdays, 12% on Sundays. Card payments incur a 1.6% fee.

# BOTTOMLESS & ENDLESS

ULTIMATE TWO HOUR PACKAGE \$85PP

AVAIL LUNCH FRI & SUN

## Premium Beverages

### BOUTIQUE WINES

Sparkling | Moscato | Sauvignon Blanc | Chardonnay | Shiraz

### BOUTIQUE TAP BEER

2 Brothers Tap Pale Ale | 2 Brothers Tap Lager

### COCKTAILS

Champagne Cocktail | Brandy Alexander | Cosmopolitan

### SPIRITS

House Gin | House Vodka

### SOFTDRINK & JUICE

## Chef's Creations

- CRISPY SALT & PEPPER SQUID
- TRUFFLED MUSHROOM RISOTTO
- LOBSTER MACARONI GRATIN
- COCONUT CRUSTED PRAWNS
- SPAGHETTI BOLOGNAISE
- CLASSIC PRAWN COCKTAIL
- GRATINATED SCALLOPS MORNAY
- GOLDEN FLOUNDER FILLETS
- BROCCOLINI, FETA & MACADAMIAS
- GARLIC BUTTER BAKED SHRIMPS
- CARBONARA LINGUINI
- PRAWN EXPLOSIONS

### DESSERT

**BUY ANY DESSERT & RECEIVE A FREE TEA OR COFFEE**

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

GOURMET LIQUORICE ICE CREAM 26  
Port crema, Sambuca caramelised figs

VELVET CARAMEL BISCOFF CHEESECAKE 26  
Buttery biscuit base, creamy biscoff, vanilla cream

BELGIUM WHITE CHOC BAILEYS MOUSSE 26  
Berry compote, raspberry pearls



Final food & drink orders must be placed 30 minutes before your seating ends. This offer is not valid with other promotions. We responsibly serve alcohol; one drink per person at a time. A charge will apply if food waste exceeds 200g per person for the bottomless package. To enjoy every bite, please order mindfully. Everyone at the table must order from the bottomless menu. Dessert is not included in the bottomless package