







Starters for Two
 RUSTIC CHEESY GARLIC BREAD 16
 WARM ARTISAN GARLIC CIABATTA, ANTIPASTO
 Kalamata olives, roasted peppers, caperberries 23
 WHOLE SOUTH AUST. JUMBO KING PRAWN PLATTER
 Cocktail sauce, chilli lime vinegarette, citrus pearls 99
 SIBERIAN STURGEON CAVIAR 30G JAR
 Including two glasses of Tattinger Brut Reserve
 traditional condiments 249
 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

Entrees
 GRILLED JUMBO KING PRAWNS 
 Gochujang cream, fermented garlic, kombu butter 38
 SOUTHERN ROCK LOBSTER BISQUE
 Velouté, cognac infused, ciabatta 39
 CHARGRILLED WA ABROLHOS OCTOPUS
 Patatas pave, Spanish chorizo, caperberries, saffron aioli 36
 SHARK BAY 'CLASSIC' SCALLOPS MORNAY 
 White gruyère, emmental, grana padano 38
 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, SWEET PEAS, LEAK RISOTTO
 Grana padano, shaved Reggiano, soubise E:30 / M:46
 BLACK TRUFFLE CREAM GNOCCHI, WILD MUSHROOMS
 Burnt butter, aged parmigiano, Reggiano E:30 / M:46

Southern Rock Lobster  MP
 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, yuzu, brioche, truffle oil
 TRUFFLE CREAM- Tartufatta, champagne, chives

Chef's Recommendation
 RANGERS VALLEY NSW WAGYU EYE FILLET MB8-9 220G &
 WHOLE JUMBO BUGS 500G
 Garlic butter, patatas pave 139
 DIAMANTINA QLD WAGYU RUMP MB6-7 &
 THREE JUMBO KING PRAWNS 
 400g rump, broccolini, veal jus, chimichurri, herb butter 129

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 natural oysters, battered flathead tails, lobster
 bisque & fragrant saffron infused pilaf, Marie Rose, gribiche
 sauces - Rangers Valley NSW pasture-fed Black Angus
 tenderloin fillet 250g, Diamantina QLD wagyu rump MB6-7
 400g chimichurri, relish 399
 KINGS OF THE SEA 
 Whole King Island Rock lobster & Alaskan King Crab flamed,
 hot garlic butter including seafood fried rice with black truffle
 & golden artisan chips 399
 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,
 Marié Rose, gribich, fruits, lemon 599

Signature Mains
 SHOWCASE SURF & TURF 
 Whole lobster tail, jumbo & whole W.A. scampi all flamed,
 garlic parsley butter, Rangers Valley NSW wagyu eye fillet
 MB8-9 220g, onion rings, chimichurri, jus 159
 CAVE'S LINGUINI MARINARA 
 Whole lobster tail, king crab, leader prawn, Moreton Bay bug,
 scampi, linguini, bisque, sugo, cognac 149
 DIAMANTINA QLD WAGYU RUMP MB6-7 WX 400G
 Sesame sweet potatoes, wajapi barbeque sauce, relish 99
 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
 FRESHLY CAUGHT BARRAMUNDI FILLET, PRAWNS, MEUNIERE 
 Buttered asparagus, lemon butter, caperberries, parsley 89

Enhancers & Sides
 "WHOLE JUMBO CLASSICS"
 King crab leg 200G 39 Moreton Bay Bug 300G 35
 King Prawn (1) 15 Lobster Tail (300G) 59
 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
 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



Chef's Executive Degustation

Entree, Main, Dessert 159pp

Upgrade Entree, Whole Lobster as Main, Dessert 249

ENTREE

CAVE'S SHRIMP LOUIE COCKTAIL

Tomato, asparagus, crisp lettuce, yuzu

PRAWN & SAFFRON LINGUINI

Chilli, garlic, caperberries, citrus infused EVOO

SAUTEED CHILLI TIGER PRAWN CUTLETS

EVOO, chilli oil, fresh herbs

BLUE SWIMMER CRAB RISOTTO

Lobster oil, fermented chilli, romesco

CHARGRILLED WA ABROLHOS OCTOPUS

Patatas pave, Spanish chorizo, caperberries, saffron aioli

MAIN

CRISPY BATTERED TRIO

Flathead tails, calamari, prawns, mushy peas, gribiche

DUCK LEG CONFIT & CARAMELISED SCALLOPS

Porcini port reduction, roasted sweet potatoes

RANGERS VALLEY NSW PASTURE-FED BLACK ANGUS TENDERLOIN

FILLET 250G & GARLIC PRAWN CUTLETS

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 Classic

Entree, Main, Dessert 89pp

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 FLATHEAD TAILS

Mushy peas, tartare, lemon

PRAWN CUTLETS SPAGHETTI

Garlic, chilli, rosemary oil

DIAMANTINA QLD WAGYU RUMP MB6-7 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

ELEGANT FRENCH VANILLA CREME BRULEE

Poached sour marasca cherries, Grand Marnier tuile 22

VELVET CARAMEL BISCOFF CHEESECAKE 26

Buttery biscuit base, creamy biscoff, vanilla cream

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, dark chocolate whisky ice cream 19

Add Frangelico 30ml 10

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 19

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 *Join Now*
ON YOUR BIRTHDAY



Spoil your MUM this
Mother's Day
Book 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 regrettfully 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.

