














<p><i>Starters for Two</i></p> <p>RUSTIC CHEESY GARLIC BREAD 16</p> <p>WARM ARTISAN GARLIC CIABATTA, ANTIPASTO Kalamata olives, roasted peppers, caperberries 23</p> <p>WHOLE SOUTH AUST. JUMBO KING PRAWN PLATTER Cocktail sauce, chilli lime vinegarette, citrus pearls 99</p> <p>SIBERIAN STURGEON CAVIAR 30G JAR Including two glasses of Tattinger Brut Reserve traditional condiments 249</p> <p>FLINDERS ISLAND LOBSTER ROLLS (2) Dill, chive, lime mayo, chilli jam 49</p>	<p><i>Southern Rock Lobster</i>  MP</p> <p>GARLIC & COGNAC- Lemon garlic emulsion, soubise cream</p> <p>CLASSIC RICH MORNAY- Gruyère, emmental, grana padano</p> <p>THERMIDOR A LA CREME- Mustard, St. Remy brandy</p> <p>FLAME GRILLED- Paprika, cilantro, oregano, EVOO</p> <p>NATURAL- Coral, yuzu, brioche, truffle oil</p> <p>TRUFFLE CREAM- Tartufatta, champagne, chives</p>	<p><i>Signature Mains</i></p> <p>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</p> <p>CAVE'S LINGUINE MARINARA  Whole lobster tail, king crab, leader prawn, Moreton Bay bug, scampi, linguine, bisque, sugo, cognac 149</p> <p>DIAMANTINA QLD WAGYU RUMP MB6-7 WX 400G Sesame sweet potatoes, wajapi barbeque sauce, relish 99</p> <p>GOLDEN BEER BATTERED FLATHEAD TAILS  Mushy peas, gribiche, lemon 69</p> <p>SAFFRON & COCONUT PRAWNS Chilli, curry leaves, garlic, braised pilaf 79</p> <p>FRITTO MISTO DI MARE All beer battered, rock flathead tails, prawn cutlets, baby calamari, Shark Bay scallops, gribiche, pea mash 89</p> <p>LOBSTER & CRAB RISOTTO White truffle oil, sugo, chablis, shallots, fresh parsley 79</p> <p>FRESHLY CAUGHT BARRAMUNDI FILLET, PRAWNS, MEUNIERE  Buttered asparagus, lemon butter, caperberries, parsley 89</p>
<p><i>Pearls of the Sea</i></p> <p>JUMBO OYSTERS Smoky Bay South Aust. Six-59</p> <p>NATURAL- Pomegranate mignonette, yuzu pearls</p> <p>MORNAY- White gruyere, truffled bechamel </p> <p>KILPATRICK- Smoked bacon, aged balsamic, Worcestershire</p>	<p><i>Chef's Recommendation</i></p> <p>RANGERS VALLEY NSW WAGYU EYE FILLET MB8-9 220G & WHOLE JUMBO BUGS 500G Garlic butter, patatas pave 139</p> <p>DIAMANTINA QLD WAGYU RUMP MB6-7 & THREE JUMBO KING PRAWNS  400g rump, broccolini, veal jus, chimichurri, herb butter 129</p>	<p><i>Enhancers & Sides</i></p> <p>"WHOLE JUMBO CLASSICS" King crab leg 200G 39 Moreton Bay Bug 300G 35 King Prawn (1) 15 Lobster Tail (300G) 59</p> <p>LOADED TRUFFLE & PARMESAN CHIPS Grey sea salt, herbs de provence 22</p> <p>GOLDEN ARTISAN CHIPS Rosemary, garlic, paprika, oregano, salt, smoked chipotle 17</p> <p>BROCCOLINI, PERSIAN FETA, MACADAMIAS Chilli butter, seeds, pomegranate glaze 20</p> <p>SANTORINI SUNSET SALAD, GOATS FETA Tomatoes, cucumbers, olives, onion, baby leaves 19</p> <p>SEAFOOD FRIED RICE WITH BLACK TRUFFLE  Lobster, prawns, broccolini, spring onions 30</p> <p>TRUFFLE MACARONI GRATIN White gruyère, emmental, grana padano 20</p>
<p><i>Entrees</i></p> <p>GRILLED JUMBO KING PRAWNS  Gochujang cream, fermented garlic, kombu butter 38</p> <p>SOUTHERN ROCK LOBSTER BISQUE Velouté, cognac infused, ciabatta 39</p> <p>CHARGRILLED WA ABROLHOS OCTOPUS Patatas pave, Spanish chorizo, caperberries, saffron aioli 36</p> <p>SHARK BAY 'CLASSIC' SCALLOPS MORNAY  White gruyère, emmental, grana padano 38</p> <p>SOUTH AUST. LIGHTLY FLASH FRIED BABY CALAMARI Semolina, salt & pepper dusted, baby leaves, skordalia 34</p> <p>BLUE SWIMMER CRAB LINGUINE Chilli oil, garlic, parsley 40</p> <p>GOATS CURD, SWEET PEAS, LEAK RISOTTO Grana padano, shaved Reggiano, soubise E:30 / M:46</p> <p>BLACK TRUFFLE CREAM GNOCCHI, WILD MUSHROOMS Burnt butter, aged parmigiano, Reggiano E:30 / M:46</p>	<p><i>Signature Platters for Two</i></p> <p>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</p> <p>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</p> <p>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</p>	

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.



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 LINGUINE

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

LINGUINE 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

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 LINGUINE

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

GOURMET LIQUORICE ICE CREAM

Tangy rich port crema, Sambuca caramelised figs 26

BELGIUM WHITE CHOCOLATE BAILEYS MOUSSE

Berry compote, raspberry pearls 26

VANILLA PANNACOTTA

Biscoff soil, fresh raspberries, raspberry gel 20

CELEBRATION COCKTAIL

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

DOLCE AFFOGATO MARTINI

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