



ONLY AT THE CAVE!

ARTISAN STARTER

ROASTED GARLIC CIABATTA 16
LOBSTER TOAST 10

ENHANCER

JUMBO KING CRAB CLUSTER 39
LOBSTER TAIL (300G) 59
MORETON BAY BUG 300G 35

SIDES

**BUY ANY SIDE & RECEIVE
COMPLIMENTARY ARTISAN CHIPS**

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, GOATS FETA 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

EAT FREE LOBSTER ON YOUR BIRTHDAY

ENTREE

LOBSTER CHOWDER
LOBSTER BISQUE

MAIN

LOBSTER RISOTTO
LOBSTER LINGUINE

DESSERT

LIQUORICE ICE CREAM
FRENCH VANILLA CREME BRULEE

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
Johny Walker Blue Label Scotch Whiskey 35

SIGNATURE COCKTAILS
Mirage 21 | Guilty Pleasure 23 | Celestial Bloom 22
BOTTLE SEVEN RINGS 2018 SHIRAZ 49 norm 69!
Multi Region South Eastern Australia

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.

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 COMPLIMENTARY FRENCH VANILLA CREAM BRULEE

GOURMET LIQUORICE ICE CREAM 26
Port crema, Sambuca caramelised figs

BELGIUM WHITE CHOC BAILEYS MOUSSE 26
Berry compote, raspberry pearls

ELEGANT FRENCH VANILLA CREME BRULEE 22
Poached sour marasca cherries, tuile

VANILLA PANNACOTTA 20
Biscoff soil, fresh raspberries, raspberry gel



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