



Starters for Two CHEESY GARLIC CIABATTA, ANTIPASTO Kalamata olives, roasted peppers, caperberries 23 LOBSTER & PRAWN TART, KALUGA CAVIAR (1) Velouté, delicate crustaceans 15 BLUE SWIMMER CRAB TART, KALUGA CAVIAR (1) Velouté, delicate crab meat 13 LOADED LOBSTER & PRAWN ROLLS (2) Dill, chive, lime mayo, chilli jam 59	Southern Rock Lobster  Half 650g+ - 169 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	Signature Mains DIAMANTINA RUMP MB6-7 WX 400G Sesame sweet potatoes, wajapi bbq sauce 89 BLACK ANGUS EYE FILLET 220G & CALAMARI A LA SZECHUAN Patatas pave, mustard relish, lime mayo 79 BEER BATTERED LOCAL FLATHEAD TAILS Mushy peas, gribiche, lemon 59 FRITTO MISTO DI MARE  All beer battered, rock flathead tails, prawn cutlets, baby calamari, Shark Bay scallops, gribiche, pea mash 89 CRISPY SKIN BARRAMUNDI FILLET & PRAWNS MEUNIERE Buttered asparagus, lemon butter, caperberries, parsley 89 MOROCCAN SLOW ROASTED LAMB  Harisa, roasted cauliflower, zucchini puree 59
	Signature Platters for Two REEF & BEEF COLLECTION  Whole Lobster cooked your way, salt & pepper calamari, coconut prawn cutlets, Mooloolaba whole natural prawns, Pacific oysters mignonette, beer battered flathead tails, Mediterranean Octopus pilaf, Marié Rose, gribich - Rangers Valley Black Angus tenderloin 250g, Diamantina wagyu rump MB6-7 200g chimichurri, mustard relish 399 OCEAN TREASURES  Natural- whole 1kg+ King Island Lobster, W.A jumbo scampi, Pacific oysters, Mooloolaba whole tiger prawns Flame Grilled- Moreton Bay bugs, Shark Bay scallops, Queensland tiger prawns Crispy Fried- QLD barramundi, S.A. baby calamari, Spencer Gulf king prawns Lobster & prawn saffron pilaf, Marié Rose, gribich 549	
Entrees GARLIC & CHILLI PRAWNS  Gochujang cream, Kombu butter 37 LOBSTER BISQUE WITH LOSBTER TAIL Velouté, cognac infused, ciabatta 44 CHARGRILLED W.A. OCTOPUS Patatas pave, Spanish chorizo, caperberries, saffron aioli 34 KING PRAWN COCKTAIL Cocktail sauce, lemon 37 SHARK BAY SCALLOPS MORNAY  Truffled bechamel, gruyère, emmental, grana padano 36 S.A. FRIED BABY CALAMARI Salt & pepper dusted, baby leaves, octopus mayo 32 BLUE SWIMMER CRAB SPAGHETTI Chilli, garlic, Thai basil 36 GOATS CURD LEEK RISOTTO Grana padano, Reggiano, sweet peas E:31 / M:49 TRUFFLE CREAM GNOCCHI & MUSHROOMS Burnt butter, parmigiano, Reggiano E:31 / M:49	Chef's Recommendation SHOWCASE SURF & TURF  Whole Rock lobster tail garlic basted & flamed, Diamantina wagyu rump MB6-7 200g, onion rings, chimichurri 119 CAVE'S LINGUINE MARINARA  Lobster tail, tiger prawns, calamari, WA octopus, scallops barramundi - bisque, sugo, cognac 119	Enhancers Served with saffron infused pilaf Tiger Prawns (3) 20 Whole Bug (300G) 29 Sides LOADED TRUFFLE & PARMESAN CHIPS Grey sea salt, herbs de provence 20 GOLDEN ARTISAN CHIPS Garlic, paprika, oregano, salt, smoked chipotle 16 BROCCOLINI, PERSIAN FETA, ARTISAN SEEDS & NUTS 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, spring onions 29 TRUFFLE MACARONI GRATIN & BLUE SWIMMER CRAB White gruyère, emmental, grana padano 29
	With Gratitude Spend 400 per two guests and receive a bottle of Jaques & Fleur Sparkling (valued 79) to take home with our thanks *Please note promotional vouchers not applicable*	



Chef's Executive Degustation

199 per person

STARTER

LOBSTER TOAST
Sourdough, lobster pieces, octopus mayo, Kaluga caviar

ENTREE

LOBSTER & CRAB RISOTTO
Lobster oil, fermented chilli, romesco, chablis,

SCAMPI BISQUE & WHOLE SCAMPI
Velouté, chilli oil, cognac, ciabatta

SAUTEED CHILLI TIGER PRAWN CUTLETS
EVOO, chilli oil, fresh herbs

CHARGRILLED WA OCTOPUS
Patatas pave, Spanish chorizo, caperberries, saffron aioli

MAIN

LINGUINE MARINARA & HALF LOBSTER
Prawns, scallops, octopus, garlic, chilli, EVOO, parsley

FLAMED KINGS OF THE SEA
Half lobster, whole scampi, whole bugs, saffron prawn pilaf

WAGYU RUMP MB6-7 200G & HALF FLAMED LOBSTER
Sauteed broccolini, chimichurri, garlic butter melt

BLACK ANGUS EYE FILLET 250G & BBQ BUGS & PRAWNS
Sesame sweet potatoes, wajapi barbeque sauce, lemon dill butter

DESSERT

CHOOSE FROM SWEET ENDINGS

TO FINISH

COFFEE/TEA, PETIT FOURS & PARA LIQUEUR

Enhancers

Served with saffron infused pilaf
Tiger Prawns (3) 20 Whole Bug (300G) 29

Sides

SANTORINI SUNSET SALAD, GOATS FETA
Tomatoes, cucumbers, olives, onion, baby leaves 19

SEAFOOD FRIED RICE WITH BLACK TRUFFLE
Lobster, prawns, spring onions 29

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Lobster, prawns, spring onions 29

SEAFOOD FRIED RICE WITH BLACK TRUFFLE
Lobster, prawns, spring onions 29

Cave's Classic Catch

139 per person

STARTER

LOBSTER & PRAWN TART
Flaky pastry, velouté, delicate crustaceans

1ST ENTREE

TEMPURA BATTERED FLOUNDER FILLETS
Tartare, lemon

2ND ENTREE

SHRIMP LOUIE COCKTAIL
Tomato, crisp lettuce, yuzu

PRAWN & LOBSTER BISQUE
Velouté, crustacean meat, ciabatta

SALT & PEPPER SQUID
Octopus mayo

OYSTER TRIO
Mignonette, Mornay, Kilpatrick

MAIN

CRISPY BATTERED TRIO
Calamari, scallops, prawns, mushy peas, gribiche

LOBSTER & PRAWN CUTLET LINGUINE
Garlic, chilli, bisque, parsley butter

COCONUT PRAWNS & SCALLOPS
Saffron, chilli, curry leaves, garlic, braised pilaf

SEARED LAMB LOIN 200G & LOBSTER MEDALLIONS
Pea mash, port reduction, served pink

STUFFED LOBSTER WITH PRAWNS
Half rock lobster mornay, prawns, verjus, panko

Add Chips & mixed leaf salad 29

TO FINISH

PETIT FOURS & PARA LIQUEUR

Add Vanilla Creme Brulee & coffee 18

Sides

LOADED TRUFFLE & PARMESAN CHIPS
Grey sea salt, herbs de provence 20

GOLDEN ARTISAN CHIPS
Garlic, paprika, oregano, salt, smoked chipotle 16

BROCCOLINI, PERSIAN FETA, ARTISAN SEEDS & NUTS
Chilli butter, seeds, pomegranate glaze 20

TRUFFLE MACARONI GRATIN & BLUE SWIMMER CRAB
White gruyère, emmental, grana padano 29

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White gruyère, emmental, grana padano 29

Three Course Luncheon

*Please note vouchers not valid with Three Course Luncheon

69 per person

ENTREE

GARLIC & CHILLI BUTTER BAKED SHRIMP
LEMON PEPPER CALAMARI
CHILLI SCALLOPS
CARBONARA LINGUINE

MAIN

TEMPURA BATTERED FLOUNDER FILLETS
COCONUT PRAWNS
WAGYU RUMP MB5 200G
TRUFFLE MUSHROOM RISOTTO

DESSERT

FRENCH VANILLA CREME BRULEE
VELVETY PANNACOTTA

Chef's Weekly Picks

*Please note vouchers not valid with Chef's weekly picks

WEDNESDAY - STEAK & MATES
All flamed - eye fillet, prawn cutlets, calamari, scallops 44

WEDNESDAY - PRAWN & BUG LINGUINE
Galic, sugo, chilli, anchovy butter 44

THURSDAY - REEF & BEEF
Seared eye fillet, lamb loin, crumbed prawns, sichuan squid 44

THURSDAY - TRADITIONAL MARINARA
Fish, prawns, scallops, calamari, chablis, EVOO, herbs 46

FRIDAY LAMB & SURF TRIO
Garlic rock lobster medallions, lamb fillet, coconut prawns 49

SATURDAY CELEBRATION
Flamed grilled lobster tail, 200g Angus eye fillet, BBQ prawns 69

THE CATCH IS.....FRIDAY & SUNDAY LUNCH
Battered flathead & flounder fillets, prawns, scallops, calamari 44

Weekly Pick Set Menu Option

Add Entree & Dessert 29

ENTREE
Salt & Pepper Squid
Lobster Toast

DESSERT
French Vanilla Creme Brulee
Velvety Pannacotta

