



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	Rock Lobster 🦞 Whole 700g+ - 159 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 KING GEORGE WHITING Mushy peas, gribiche, lemon 69 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
Pacific Oysters Three - 29 NATURAL- Pomegranate mignonette MORNAY- White gruyere, truffled bechamel KILPATRICK- Smoked bacon, aged balsamic, Worcestershire 🦞	Signature Platter for Two REEF & BEEF COLLECTION 🦞 Whole Rock lobster 700g+ cooked your way, whole flamed Moreton Bay bugs, Shark Bay scallops, South Aust. baby calamari, coconut prawn cutlets, Skull Island grilled garlic butter whole tiger prawns, Mooloolaba natural king prawns, Pacific oysters topped Kaluga caviar, beer battered flathead tails, Aegean Octopus pilaf, Marié Rose, gribich - Rangers Valley Black Angus tenderloin 250g, Diamantina wagyu rump MB6-7 200g, seared Gippsland lamb loin, chimichurri, mustard relish 499	
Entrees SKULL ISLAND WHOLE GARLIC & CHILLI TIGER 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 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 FETTUCCINE 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 🦞 Half Rock lobster 350g+ garlic basted & flamed, Diamantina wagyu rump MB6-7 200g, onion rings, chimichurri 129 CAVE'S FETTUCCINE MARINARA 🦞 Half Rock lobster 350g+, 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



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,

LOBSTER & PRAWNS BISQUE
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

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

FLAMED KINGS OF THE SEA
Half lobster, jumbo prawn, 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

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

WHOLE PRAWN COCKTAIL
Cocktail sauce, lemon

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 FETTUCCINE
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

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 FETTUCCINE
WHOLE PRAWN COCKTAIL

MAIN

TEMPURA BATTERED FLOUNDER FILLETS
COCONUT TIGER PRAWNS
WAGYU RUMP MB5 200G
TRUFFLE MUSHROOM RISOTTO
PRAWN CUTLETS FETTUCCINE

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 49

WEDNESDAY - PRAWN & BUG FETTUCCINE
Garlic, sugo, chilli, anchovy butter 49

THURSDAY - REEF & BEEF
Seared eye fillet, lamb loin, crumbed prawns, sichuan squid 49

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

FRIDAY LAMB & SURF TRIO
Garlic rock lobster medallions, lamb fillet, coconut prawns 59

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 49

Weekly Pick Set Menu Option

Add Entree & Dessert 29

ENTREE
Salt & Pepper Squid
Lobster Toast

DESSERT
French Vanilla Creme Brulee
Velvety Pannacotta

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.

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.

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