



Welcome to the Lobster Cave

*At the Lobster Cave we are extremely proud
to offer you the freshest produce
served with style and simplicity.*

*Relax and allow our talented team
to ensure you enjoy the experience.*

Bill Ferg & Staff

'Indulge'

in a glass of Moet Chandon Champagne Brut

\$ 19.00

House Specialty

Southern Rock Lobster

Market Price

Natural- baby beetroot, pickled fennel salad with a purple chardonnay mayonnaise

Ouzo Mornay- béchamel sauce, pecorino, crumbled fetta

Mild Chili- tomato, lime, chilli, coriander

Thermidor- mustard, chardonnay, chives

Potato Gnocchi- (home-made) tossed with a rich roasted garlic sauce

Salt & Pepper -lemon, garlic, parsley, olive oil, roasted sea salt & cracked peppercorns

Sharing Platters

(for two to share)

Spanish Seafood Paella

249.90

Lobster seared, king prawns, scampi, Moreton Bay bugs, calamari, spanner crab, prawn cutlets, mussels, sea scallops pan fried with roasted chicken, chorizo sausage in a broth with saffron & Spanish rice

Crustacean Medley

249.90

*Lobster flame grilled with spanner crabs, king prawns, Moreton Bay bugs, scampi, Spring Bay mussels, Harvey bay scallops, prawn cutlets
~ wok tossed authentic sticky Thai glaze*

Signature Dishes

Ultimate Ferg Burger

149.90 (for one)

Lobster flame grilled, Blackmore Wagyu sirloin 200g 9+ marble score, Queensland jumbo leader prawns ~ béarnaise, salsa verde & mustard relish

Ferginator

129.90 (for one)

Lobster flame grilled, tempura prawns, salt and pepper squid & a 400g aged black Angus Scotch fillet

Ferginara

99.90 (for one)

Lobster seared, premium seafood & crustaceans pan seared with garlic, parsley & virgin olive oil tossed with linguine

Deluxe Combination Platter

299.90 (for two) 399.00 (for four)

Southern Rock lobster, QLD king prawns, W.A. scampi, Spring Bay mussels, Coffin Bay oysters, whole Moreton Bay bugs, smoked salmon, Thai infused calamari all served natural together with a hot top comprising of salt and pepper squid, grilled Harvey Bay half shell scallops, King George Whiting fillets, hot spanner crab & tempura battered tiger prawns ~ fruit, lemon, dipping sauces

Entrée - 'A la carte'

From \$26.00

Crispy Prawns

chilli, shallots & ginger dipping sauce

Classic King Prawn Cocktail

lemon, cocktail sauce, crisp salad & vinaigrette

Canadian Wild Sea Scallops

*pan-seared with chorizo sausage, crushed peas
& vanilla orange glaze*

Tempura Moreton Bay Bug Tails

wasabi mayonnaise & cucumber coriander lime sorbet

Chilli Squid

roasted shallot salt, palm sugar lime dressing

Lobster Bisque

poached seafood

Spanish Style Spring Bay Mussels

spicy chorizo, tomato, garlic, wine & crusty bread

Pacific Oysters

Seven or Thirteen

Coffin Bay Natural- oyster & rhubarb vinegarett

Kilpatrick Mornay Crispy Battered

Oyster Hot Mix (13 min)

four battered, four mornay, five kilpatrick

Main Course - 'A la carte'

From \$39.90

Alaskan Black Cod & Lobster Croquettes

'reputably the best tasting fish available'
~ marinated in Saikyo miso, steamed rice & pickled ginger

Garlic Prawns

flavoured with Courvoisier cognac

Mediterranean Seafood Soup

scampi, scallops, prawns, calamari and Moreton Bay bugs
~ crusty bread & saffron aioli

Old Chilli Bug Tails

tomato, chilli, coriander, garlic

Beer-Battered King George Whiting

house tartare & lemon

Whole Yellow Belly Flounder

oven-baked, brown butter, parsley, capers

Roast Wild Barramundi Fillet

light garlic broth of pan seared scallops, tiger prawns, squid, bug tails

Coconut Prawns

Tumeric, garam masala spice

Mains Cont.

Crispy Roasted Duck Legs

orange glaze

add: *crayfish croquette, sea scallops*

Slow Roasted Pork Belly

braised savoy cabbage, XO jus

add: *grilled prawn cutlets, seared scallops*

Malibu Flamed Breast of Chicken

rich & creamy, roasted macadamia nuts & a herb crust

add: *seared prawn cutlets*

From the Grill

Blackmore Wagyu Sirloin 200gm 9+ marble score 99.90

full blood Wagyu is known worldwide for its marbling characteristics, increased eating quality through a naturally enhanced flavour, tenderness and juiciness.

Aged Black Angus Eye Fillet 350gm 55.00

Certified Black Angus Rib Eye 400gm 49.90

Aged Black Angus Scotch Fillet 400gm 49.90

****all with gratin of potato, greens, roasted bone marrow,
béarnaise, salsa verde & mustard relish**

Surf & Turf

*Flame grilled Lobster,
Aged Angus 300gm Rump,
mustard relish & potato gratin*

\$49.90 Excludes Saturday

Reef & Beef

*Aged Angus 300gm rump,
prawn cutlets, creamy mash, greens
& a garlic butter melt*

\$29.90 Excludes Saturday

To Consider

Garlic or Herb Sourdough Bread Starter Plate

*comprising of marinated Lugarian and Kalamata olives in extra virgin olive oil,
goats curd & green olive dip*

Multigrain Plain Vienna Loaf

virgin olive oil, aged balsamic, marinated olives & butter

Rosemary & Garlic Chips

house aioli

Greek Salad

crumbed Dodoni, crunchy herbs & oregano dressing

Herb & Mixed Leaf Insalata

olive oil & apple balsamic dressing

Vegetarian

Entree

Vegetable Soup 12.90
'hearty'

Vegetable Stack 16.90
vegetables & wholemeal pancakes

Bruschetta 15.90
*roasted pepporonata vegetables,
EVO, aged balsamic glaze*

Main

Homemade Gnocchi 25.90
tossed with tomato, basil & Danish fetta

Wild Mushroom Risotto 26.90
field & forest mushrooms, hint of truffle oil

Linguini 'Affergo' 24.90
*tomato, fetta, olive oil, with gremolata crumbs,
hint of chilli, chardonnay, crunchy herbs*

Desserts

From \$14.50

'Chocolate Lovers'

*chocolate orange jaffa
chocolate tart
rich chocolate ice cream
chocolate jelly*

Vanilla Crème Brulee

almond biscotti

Assiette de Glaze

*cinnamon & vanilla bean
blood orange
licorice*

Bailey's White Chocolate Mousse

raspberry compote

Fromage

Swiss Heidi Gruyere semi hard, walnut bread

Chef's Set Menu

Entrée, Main & Dessert 89.90

Available Daily

Entrée

Huon Smoked Salmon

apple salad, chilli jam, caviar dressing & honeycomb

Tempura Battered Scallops

crisp salad / house tartare

Crispy Prawns

chilli, shallots & ginger dipping sauce

Chilli Squid

roasted shallot salt, palm sugar lime dressing

Soft Shell Crab

herb & leaf salad, vanilla mayonnaise

7 Oysters Natural, Mornay

or Kilpatrick

lemon

Main

Scotch Fillet 400gm

mash & greens

Prawn & Scallop Linguini

olive oil, wine, garlic, chilli, parsley

King George Whiting

house tartare & lemon

Black Pepper Prawns

fragrant coconut broth, potato gnocchi

Scallops Mornay

pan-seared, parmesan crisp, crumbed Dodoni

Malibu Chicken with Prawns

roasted macadamia nuts, a herb crust

with seared prawn cutlets

Dessert

Vanilla Crème Brulee - almond biscotti

Bailey's White Chocolate Mousse - raspberry compote

Lunch Set Menu

Main course & Dessert 25.90

Entrée & Main course 35.90

Entrée, Main course & Dessert 39.90

House wine by the glass 7.00 with this set menu

Entrée

Tempura Prawns
wasabi mayo

Steamed Mussels
hint of chilli, tomato broth & wine

Thai Style Calamari Salad
coriander, lemongrass, chilli

Crispy Fried River Prawns
house aioli

Crumbed Lamb's Brains
almond butter

Antipasto Chicken Stack
breast of chicken, vegetables & wholemeal pancakes

*Smoked Salmon, Herb &
Leaf Salad*
dates, macadamias & vinaigrette

Main

Crispy Skin Atlantic Salmon
mash & greens

Salt and Pepper Squid
chervil yoghurt

Beer Battered Catch
crunchy chips, house tartare

Angus Rump 300gm
roasted garlic butter melt

Wagyu Burger
crispy fried river prawns

Mediterranean Barbequed Chicken
basted, Mediterranean flavours

Mussel & Calamari Linguini
olive oil, wine, garlic, chilli

Dessert

Sticky Date Pudding - rich butterscotch

Rhubarb & Apple Crumble - almond ice-cream

Licorice Ice Cream - caramelised figs

Please note: Special promotional Vouchers or any other discounts are not applicable on Set Menus



3 Course Special

29.90 per person Excludes Saturday

'Indulge' in a glass of Moët Chandon Champagne Brut \$19.00

Entrée

Lemon & Lime Baby Octopus
grilled with a Thai salad

Bruschetta

roasted pepporonata vegetables,
aged balsamic glaze

Main

Beer Battered Sea Perch
crunchy chips, house tartare

Spiced Lamb Rissoles
roasted garlic butter melt

Dessert

White Wine & Apple Sorbet

Chocolate Pudding



Weekday Lunch Special

3 Courses - 19.90 per person

'Indulge' in a glass of Moet Chandon Champagne Brut \$19.00

Entrée

Vegetable Soup
'hearty'

Herb & Leaf Salad with
Dates & Macadamias
vinaigrette

Main

Mediterranean Barbequed Chicken
basted, Mediterranean flavours

Linguini 'Alfergo'
tomato, fetta, olive oil, with gremolata crumbs,
a hint of chilli finished with chard

Dessert

White Wine & Apple Sorbet
Chocolate Pudding

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