

The Occasion Menu

99.00 per person

Available Daily

Garlic / Herb bread served with Lugarian olives and green olive dip

Greek salad with Danish feta served with main course

Entrée

Spring Bay Mussels

spicy chorizo, tomato, garlic, wine & crusty bread

Crispy Prawns

chilli, shallots & ginger dipping sauce

Classic King Prawn Cocktail

lemon, cocktail sauce, crisp salad & vinaigrette

Moreton Bay Bug Tails

infused with garlic

Lobster Bisque

poached seafood

Dozen Oysters Natural

oyster & rhubarb vinaigrette

Main

Eye Fillet 350gm

gratin of potato & 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

Coffee / Tea served with Lindt chocolates and butterscotch liqueur

**** Menu subject to seasonal availability ****

Crayfish Set Menu

Market Price- subject to size & availability

Available Daily

Garlic / Herb bread served with Lugarian olives and green olive dip

Greek salad with Danish feta served with main course

Entree

Chilli Bug Tails

Classic King Prawn Cocktail

Four Tastes of the Sea

Dozen Oysters Kilpatrick /

Mornay / Natural

Half Crayfish

Natural

*seasonal fruit, traditional dips, aged apple balsamic
vinegar*

Mornay

béchamel sauce, cream, chardonnay, pecorino

Flame-Grilled

infused with lemon, garlic, parsley and olive oil

Mild Chilli

tomato, lime, chilli, coriander

Thermidor

mustard, chardonnay, chives

Potato Gnocchi

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

Coffee / Tea served with Lindt chocolates and butterscotch liqueur

** Menu subject to seasonal availability **

Ferg's Cocktail Menu 1

\$35 per person
3 hour function duration based on 2.5 hour service

Choices

Freshly shucked oysters in bloody mary shooters

Chicken breast strips with tomato and melted Danish fetta served on a square cut bed of green chives

Flat head tails beer battered with fat chips and aioli

Canapé's with salmon, tomato and bocconcini

Herbed beef tenderloin with fresh tomato and mustard relish

Sweet Option

\$11 per person

Choices

Tia Maria mousse in a cup

Mini brulee

Baby chocolate éclairs

Bite size pavlova

Lemon, lime & orange tartlets

Ferg's Cocktail Menu 2

\$48 per person
3.5 hour function duration based on 3 hour service

Choices

Traditional Caesar salad parcel

Huon premium salmon with crème fraiche and horseradish cream with pearls of caviar

Prawn explosion with a hot sweet and sour dip

Fresh peeled prawns with brandied cocktail sauce

Baby lamb rissoles with mint chervil yoghurt

Lobster bisque in a cup topped with spanner crab

Chilli squid with a citrus mayonnaise

Warmed mini spinach and ricotta tart topped with roasted red capsicum relish

Sweet Option

\$11 per person

Choices

Tia Maria mousse in a cup

Mini brulee

Baby chocolate éclairs

Bite size pavlova

Lemon, lime & orange tartlets

Platters

Designed to complement your cocktail party option or can be added to your set menu options.

Bread, Dips & Antipasto

Herb and garlic bread, green olive dip and a selection of cold antipasto items
\$4 per person

Seafood

salt and pepper squid, natural king prawns, natural oysters, sweet chilli mussels, smoked salmon, thai calamari salad, battered fish fillets, tempura prawns.

\$15 per person

(Lobster available on request at market price)

Meat

Lamb skeweres, chicken skewers, lamb rissoles and spicy sausage
\$10 per person

Cheese & Fruit

Selection of three chesses, crackers and fruit
\$7 per person

Side Dishes

To complement your menu selection the following are available at an additional cost of \$4.00 per person.
Dishes are served to the tables to share.

Mixed Salad
Greek Salad
Seasonal vegetables
Mash potato
Chips
Wedges

Beverage Packages

Package One:

Australian and New Zealand selected and branded wines includes sparkling, whites and reds.
Choice of two local beers, two imported beers and one local beer.
Freshly squeezed orange juice, sparkling mineral water and soft drink.

Price per person 3 hours of service \$30 pp
4 hours of service \$35pp
½ extension \$5pp

Package Two:

French sparkling. Reserved branded white and red wines
Choice of two local beers, two imported beers and one local beer.
Freshly squeezed orange juice, sparkling mineral water and soft drink.

Price per person 3 hours of service \$40 pp
4 hours of service \$45pp
½ extension \$7pp

Package Three:

Bar Prices

This options allows guests to purchase beverages at the bar.

Upon Arrival Options:

- Cocktails from \$8.50pp per ½ hour
- Spirits from \$9.00pp per ½ hour
- Moet \$25.00pp per ½ hour

Coffee

Coffee / Tea served with port and chocolates
\$5.00 per person



BOOKING CONFIRMATION FORM

NAME: _____

BUSINESS NAME: (IF APPLICABLE) _____

ADDRESS: _____

_____ POSTCODE: _____

BUSINESS TEL: _____ PRIVATE TEL: _____

MOBILE NO: _____ FAX NO: _____

EMAIL: _____

FUNCTION DATE: _____

FUNCTION TYPE: _____ APPROX. NUMBERS: _____

SPECIAL REQUESTS: _____

DEPOSIT

AMOUNT: \$ _____

PAYMENT DETAILS:

CARD NO: _____ EXPIRY DATE: _____

NAME ON CARD: _____ PAYMENT AMOUNT _____

PAYMENT TYPE: (CIRCLE ONE) M/CARD VISA AMEX DINERS _____

I acknowledge that I have read and understood the Terms & conditions of my booking. _____

SIGNED: _____ DATE: _____

LOBSTER CAVE NOMINEES PTY. LTD.

18 North Concourse, Beaumaris VIC 3193 Ph: (03) 9589 6329 Fax: (03) 9589 5213

Email: info@lobstercave.com.au Web: www.lobstercave.com.au