



# *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 Moët Chandon Champagne Brut*

*\$ 18.00*

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

# *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*

## *Smoked Salmon*

*apple salad, chilli jam, caviar dressing & honeycomb*

## *Garlic Prawns*

*whole baked leader prawns flavoured with  
Courvoisier cognac & roasted garlic*

## *Pacific Oysters*

*Natural*

*Kilpatrick*

*Mornay*

*Crispy Battered*

# *Main Course - 'A la carte'*

From \$39.90

## *Alaskan Black Cod & Grilled Lobster Tail*

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

## *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*

## *Boston Seafood Chowder*

*served in a crusty sourdough loaf*

# *Mains Cont.*

*Crispy Roasted Duck Legs*  
orange glaze

*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*  
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*

*Rib Eye 400gm*

*Scotch Fillet 400gm*

*Porterhouse 400gm*

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

# *Giant*

## *Southern Rock Lobster*

Market Price

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

*Ouzo Mornay*- béchamel sauce, pecorino, crumbled feta

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

## Ferginator

99.90 (for one)

*Lobster tail flame grilled, tempura prawns, spicy spanner crab, salt and pepper squid, 400g aged black Angus Scotch fillet with pilaf & garlic toast*

## Ferginara

99.90 (for one)

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

## Lobster

89.90 (for one)

*Flame grilled tails served with a roasted garlic, cream and chardonnay infusion*

## Deluxe Combination Platter

299.90 (for two)

399.00 (for four)

*Lobster tails seared to perfection, 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, rockling fillets, hot spanner crab & tempura battered tiger prawns ~ fruit, lemon, dipping sauces*

# *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*