

# Signature Dishes

## Recommended

**Dom. Schlumberger Pinot Gris Grands Crus 'Kessler', 2004 Alsace FRANCE -16.00 / glass**

**Brothers in Arms Shiraz, 2006 Langhorne Creek SA -16.00 / glass \*93 points- James Halliday**

**Casa Freschi Profondo Cabernet Sauv Blend, 2006 Langhorne Creek SA -20.00 / glass \*92 points - James Halliday**

**Voyager Estate Museum Cabernet Sauvignon Merlot, 2001 Margaret River WA-20.00 / glass \*96 points - James Halliday**

## Market Price

### *The Supreme 'Ferg Burger'*

half grilled Southern Rock lobster, battered tiger prawns cutlets, local salt & pepper squid, tempura Queensland spanner crab, whole crumbed soft shell crab, Black Tasmanian Angus rib eye 500g with pilaf & garlic toast  
(for one)

### *The 'Ferginator' - 'You'll be Back'*

half grilled Southern Rock lobster, 30 day aged Tasmanian Black Angus eye fillet 300g, Jumbo Alaskan crab legs, Queensland tempura bug tails, spicy beef kofta, skewered grilled black tiger prawn cutlets on the grill with garlic, hint of chilli & oregano  
(for one)

### *'Ferg & Turf'*

tender 30 day aged 400g Tassie Angus scotch fillet, half grilled Southern Rock lobster & six bbq'd Western Australian scampi's  
(for one)

### *Ferg's Lobster Linguini*

lobster medallions (450g) linguini with brandy, napolitana sauce, cherry tomatoes & baby basil  
(for one)

### *Chilli Crabs*

spanner crab & Alaskan deep sea crab wok tossed in a Thai caramelised authentic sticky glaze  
(for one)

### *The 'Ultimate' Combination*

whole grilled Southern Rock lobster, natural Mooloolaba king prawns, sweet jumbo Alaskan crab legs, whole W.A. scampi, Queensland Moreton Bay bug tails, fine Tassie smoked salmon, Thai style South Australian baby calamari salad, local salt & pepper squid, hot chilli steamed Tassie Spring Bay mussels, Coffin Bay Pacific oysters natural and mornay, South Australian King George whiting fillets, wok tossed spanner crab, tempura tiger prawns cutlets, grilled Canadian scallops, whole crumbed soft shell crab, tropical fruit, lemon and dipping sauces  
(for two)

The Coeliac Society friendly menu

\*\* Prices / menu subject to seasonal availability \*\*

If you have any food allergies or dietary restrictions please inform your waiter of your concerns  
Best Restaurant gift cards not available on set menus, public holidays or occasion dates

# The SOUTHERN ROCK LOBSTER

*Whole Available*

Market Price

Recommended

**Moët & Chandon Imperial Brut, Epernay, FRANCE -18.00 / glass**

**Frogmore Creek 'Cuvee Evermore' Chardonnay / Pinot Noir Sparkling, 2008 Penna TAS -10.00 / glass**

**Dom. Schlumberger Pinot Gris Grands Crus 'Kessler', 2004 Alsace FRANCE -16.00 / glass**

**Red Claw Pinot Noir, 2009 Mornington Peninsula VIC -15.00 / glass**

*'Ala' Natural*

*tropical fruit & traditional condiments*



*Flame-Grilled*

*infused with lemon, garlic, parsley olive oil*



*Mornay*

*béchamel sauce, pecorino, crumbled fetta*



*Mild Chilli*

*tomato, lime, chilli, coriander*



*Thermidor*

*German mustard, butter, chardonnay*



*Garlic*

*virgin olive oil, chardonnay, garlic and chives*



*Thai*

*organic garlic, tomato, chilli, coconut and coriander*