



*"Since 1987"*

## *Welcome*

*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*

#### **Customer Notes**

\*All care but no responsibility taken for lost property and personal items left behind

\*Prices / Menu options subject to change due to seasonal availability & Lobster Cave standards

\*10% Public Holiday Surcharge Applies

#### **Food Allergy Statement**

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

# Signature Lunch

Three Courses 59.99pp / Entrée & Main 49.99pp

Including a glass of wine

**\*\* Lunch Promotion- Main, Dessert with a Glass of Wine 29.99pp**

## Entrée

**Prawn, Chicken, Sweet Corn Soup**- creamy & wholesome

**Thai Style Pipi's & Mussels with Noodles**- wok tossed, greens

**Minestrone with Braised Lamb**- toasted garlic brioche croutons

**Spiced Mussel & Saffron Soup**- saffron, wine, leek, cream, pepper

**Pot of Sicilian Black Mussels**- spicy Italian sausage, tomato basil salsa

**Sweet Pumpkin Ravioli**- gorgonzola sauce, grana padano, sage, butter

**Asian Papaya Salad with Smoked Salmon**- Kaffir lime, chilli, coriander

**Prawns & Egg Noodle Laksa**- mild curry, coconut cream, dried shallots

**Porcini, Pulled Pork & Pipi Linguini**- peperonata, EVOO, parsley drizzle

**Gnocchi, Pancetta & Blue Vein**- light pesto, touch of garlic, cream & parsley

**Salt & Pepper Squid**- apple, cabbage & radish slaw, five spice & sweet chilli dipper

**Crispy Fried Aussie Whitebait**- Sanbaizu dressing, mirin, light soy, palm sugar, dashi salt

## Main

**Whole BBQ Lobster Tail Top Up** Café De Paris Butter & Béarnaise 29.99

**Eye Fillet & Garlic Prawns**- garlic cream Chardonnay sauce

**Crispy Skin Ocean Trout Fillet**-potato & cannelloni salad, beetroot mayo

**\*\*Beer Battered Bream Fillets**- cabbage & parmesan salad, tartare, lemon

**\*\*Slow Braised Lamb Shank**- buttery mash, peas, caramelised onions, jus

**\*\*Mediterranean Chicken Breast**- slow roast, traditional flavours, peperonata

**Tuscan Prawn, Calamari & Barra Fettuccini**- EVOO, lemon garlic puree, chardonnay, tomato tapenade

**Angus Scotch Fillet 300gm**- anchovy butter, sautéed mixed mushrooms, potato cabbage pancetta gratin

**Black King Fish Fillet**-oven roasted, shallots, garlic, tomato, olives, anchovy butter, crispy skin, spinach ricotta ravioli

**\*\*Land & Sea Cassoulet**- pork, beef, prawns, mussels, tomato, cannelloni beans, thyme & garlic croutons

## Dessert

**Sticky Date Pudding**- rich butterscotch

**\*\*House Licorice Ice Cream**- caramelised figs

**\*\* Blood Orange Sorbet**- orange marmalade, meringue crumb

**Vanilla Crème Brûlée**- chocolate biscotti, poached cherries

**Pavlova Twist**- fluffy meringue, lemon curd, nut & berry crumble

**Chocolate Self Saucing Molten Lava Volcano**- wine & vanilla poached pear

**\*\*EXPERIENCE VOUCHERS, SPECIAL PROMOTIONS, OTHER DISCOUNTS NOT VALID ON SET MENUS\*\***

**\*\*PRICES / MENU OPTIONS SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY & LOBSTER CAVE STANDARDS\*\***

# 'Sizzling Hot & Cold Seafood Platter'

99.99 for two

*Available Lunch & Dinner*

flame grilled whole lobster tail braised seafood pilaf,  
natural Clyde River grande Pacific oysters,  
Asian papaya smoked salmon salad,  
black mussels chardonnay & cream,  
natural whole king prawns,  
prawn & calamari wraps,  
Japanese panko prawns,  
crispy fried chilli squid,  
crumbed golden fried flathead,  
bream fillet goujons,  
beef, pork, prawns, mussels, cassoulet,  
herbed crumbed scallops,  
tartare, cocktail, fruit & lemon

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# Celebration Set Menu

Three Courses 69.99pp

*Available Lunch & Dinner*

## Entree

**Lobster Bisque**- rich & velvety

**Scallops Mornay**- three cheese sauce

**Garlic Prawns**- olive oil, parsley, garlic cream chardonnay sauce

**Mediterranean Octopus Salad**- EVOO, smoky vine ripened tomatoes

**Cold Smoked Norwegian Salmon**- truffle, salmon roe, fennel dill salad

**Pot of Sicilian Black Mussels**- spicy Italian sausage, tomato basil salsa

**Clyde River Natural Grande Pacific Oysters (3)**- house cocktail sauce, fresh lemon

**Spanner Crab & Chilli Fettuccini**- crab meat, tomatoes, prawn oil, chilli, garlic, wine

**Salt & Pepper Squid**- apple, cabbage & radish slaw, five spice & sweet chilli dipper

## Main

**Reef & Beef**- seared lobster tail, beef pork, prawns, mussels, cassoulet

**Surf & Turf**- seared lobster tail, flame grilled eye fillet cooked medium, tempura prawns, salt & pepper Squid, garlic cream Chardonnay sauce

**Fergs Flaming Favorites**- lobster tail, eye fillet, tiger prawns, baby squid- ALL FLAMED GRILLED

**Ferg & Turf**- seared lobster tail, flame grilled chicken breast, tempura bug tail, chilli squid

**Gold Medal Trio**- whole flame seared lobster tail, crispy coconut prawns, lemon pepper squid

## Dessert

**Sticky Date Pudding**- rich butterscotch

**Crème Brûlée**- chocolate biscotti, cherries

**House Licorice Ice Cream**- caramelised figs

**Chocolate Self Saucing Molten Lava Volcano**- wine & vanilla poached pear

**Blood Orange Sorbet**- orange marmalade, meringue crumb

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