

Promotional Lunch

Available Thursday, Friday Sunday Lunch

Including a glass of wine

Three Courses 49.99pp

Entrée & Main 39.99pp

Main & Dessert 29.99pp

Entrée

Seafood Chowder - medley of crustaceans

Chicken, Sweet Corn Soup- creamy & wholesome

Thai Pork & Noodles- spicy mince, coconut milk, kaffir lime

Crispy Golden Prawn & Calamari Wraps- five spice & sweet chilli dipper

Sweet Pumpkin Ravioli- gorgonzola sauce, grana padano, sage, butter, macadamia nuts

Gnocchi, Blue Vein & Roasted Pine Nuts- light pesto, touch of garlic, cream & parsley

Penne Santorini with Pippies- EVOO, garlic, chilli, parsley, capsicum, tomato, olives, crumbled feta, onion

Main

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

Whole Lobster Tail- grilled served with braised seafood pilaf

Salt & Pepper Squid - apple, cabbage & radish slaw, tartare sauce

Prawns, meatballs & mushroom linguini – rich, hearty, satisfying

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

Beer Battered Snapper Fillets- cabbage & parmesan salad, tartare, lemon

Calabrian Style Snapper- tossed with Al dente penne, garlic, chilli, EVOO anchovies, pippies

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

Dessert

Mocca Brownie Fudge- raspberry cream

House Licorice Ice Cream- caramelized figs

Coconut Raspberry House Ice Cream- passionfruit

Vanilla Crème Brûlée- chocolate biscotti, poached cherries

Forbidden Apple - berry glaze, candied apple, velvety cream

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

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

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

Signature Lunch / Dinner

Three Courses 79.99pp - Available Lunch & Dinner including a glass of wine

Entrée & Main 59.99pp - Available Lunch & Dinner

Entrée

Seafood Chowder - medley of crustaceans

Prawn, Chicken, Sweet Corn Soup- creamy & wholesome

Seared Chilli Calamari- pan fried, ginger, mayonnaise, lemon

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

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

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

Gnocchi Carbonara - guanciale, prosciutto, wagyu bresaola, touch of garlic, cream & parsley

Main

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

Eye Fillet & Garlic Prawns- garlic cream Chardonnay sauce

Lobster & Pork- pork belly, flame grilled lobster, buttery mash

Grilled Lemon Prawns- beer, garlic, mussels, chilli, butter, penne

Slow Roast Lamb Rack & Caramelised Scallops- cauliflower puree, jus

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

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

Crispy Skin Atlantic Salmon Fillet- potato & cannelloni salad, beetroot mayonnaise

Golden Fried Catch - prawn, scallop, squid, fresh fish beer battered, tartare, lemon

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

Dessert

House Licorice Ice Cream- caramelized figs

Mango Passionfruit Bavaois - Poached sour cherries

Vanilla Crème Brûlée- chocolate biscotti, poached cherries

Chocolate Sphere - layered chocolate mousse, almond crunch

Belgium Baileys White Mousse- berry compote, fennel biscotti

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

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