

Signature Lunch / Dinner

Three Courses 99.00pp - Available Lunch & Dinner including a glass of wine

Entrée & Main 89.00pp - Available Lunch & Dinner

Entrée

Lobster Bisque- rich & velvety

Chilli Squid- house tartare & lemon

Scallops Mornay- three cheese sauce

Seafood Chowder - medley of crustaceans

Crab, Chicken, Sweet Corn Soup- creamy & wholesome

Pot of Sicilian black mussels- spicy Italian sausage, tomato basil salsa and ciabatta

Cold Smoked Tassie Salmon- warm citrus potato, tomato, dill, capers, salmon roe

Kuro Prawns- coated in bamboo charcoal infused panko crumb, honey, wasabi, mayo

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

Main

Top Up- Flamed Grilled Whole Lobster Tail Café De Paris Butter & Béarnaise 39.99

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

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

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

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

Surf & Turf- seared lobster, eye fillet (medium), tempura prawns, S&P Squid, garlic sauce

Marinara- prawn cutlets, scallops, pippies, squid, mussels, fish of day and traditional Napoli

Garlic King Prawns- roasted garlic King Island double cream and chardonnay sauce, olive oil, parsley

Reef & Beef- crispy skin pork belly, flamed lobster, eye fillet cooked medium, house mustard relish

Ferg's Flaming Favorites- flamed lobster, eye fillet, tiger prawns, baby squid, ALL FLAMED GRILLED

Whole Flame Grilled Jumbo Canadian Lobster Tail - served on seafood pilaf
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- Mornay- béchamel sauce, pecorino, feta

- Garlic- garlic, chardonnay, cream olive oil, chives

- Chilli- olive oil, onion, red chilli, kaffir leaves

- Thermidor- German mustard, butter, chardonnay

Dessert

Cherry rum & chocolate - ice cream

Caramelized figs - pannacotta ice cream

Vanilla Crème Brûlée- chocolate biscotti, poached cherries

Belgium Baileys White Mousse- berry compote, fennel biscotti

Chocolate Lovers Delight -Nutella hazelnut parfait, white Chocolate Shards, Dark Chocolate ganache & soil

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

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

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

House Ravioli with Beef Cheek- Duxulle Mushroom

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

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

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

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

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

Top Up- Flamed Grilled Whole Lobster Tail Café De Paris Butter & Béarnaise 39.99

Whole Lobster Tail- grilled served with braised seafood pilaf

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

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

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

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

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

Sticky Date- rich butterscotch

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