

# Signature Set Menu

Available Daily

Three Courses 99.99pp

## Entrée

Lobster Bisque- rich & velvety

Salt & Pepper 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

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

Charred Octopus – cauliflower purée citrus dressing

## Main

Top Up- Flamed Grilled Whole Lobster Tail Café De Paris Butter & Béarnaise 29.90
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Lobster & Pork- pork belly, flame grilled lobster, buttery mash

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

Chilli Bug Tails (Shelled) - garlic, chilli, EVOO, lemon, sea salt flakes

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, grilled tiger prawns, baby squid, ALL FLAMED GRILLED

## 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

Rosemary & Sicilian –blood orange sorbet

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

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

# Seasonal Luncheon

\*Main & Dessert 39.99pp *with glass wine & Illy Coffee* ( Promotional lunch, choices with \* )

\*Main & Dessert 29.99pp (Promotional lunch, choices with \* )

Three Courses 59.99pp *with glass wine*

Entrée & Main 49.99pp *with glass wine*

## 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 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

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

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 29.90
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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

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

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

Whiskey Flamed Crayfish Tails & Penne - garlic, parsley, cream, sea salt flakes medley of peppercorns

## 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

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