

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, lemon pepper squid

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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*BBQ Pork Ribs - authentic sticky glazed

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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Something Sweet

Dessert

Specialty Bombe Alaska

Saint James rum & Muscatel ice cream
finished with Italian meringue 21.99

Chocolate Lovers Delight

Nutella hazelnut parfait, white Chocolate Shards,
Dark Chocolate ganache & soil 20.99

Vanilla Crème Brulee

chocolate biscotti, cherries, coffee black silk ice 18.99

Belgium Baileys White Mousse/Vanilla Cream
blackberries, 19.99

Chocolate & Vanilla Gelato (vegan) 19.99

Rosemary & Sicilian Blood Orange Sorbet 18.99

Quartet Of House Ices

caramelized figs & panacotta, Japanese tara root,
cherry rum chocolate, basil & lemon 20.99

Grand Dessert Sharing Platter for 2

Chef's delectable creation 49.99



teapigs.

no airs. no graces. just fine tea.

Coffee 7.90

Cappuccino

Café Latte

Short Black

Long Black

Flat White

Short / Long Macchiato

Tea 7.90

English Breakfast

Peppermint

Mao Feng Green Tea

Spiced Winter

Licorice &

Peppermint

Darjeeling

Earl Grey

Chamomile Flowers

Coffee & Tea with petit fours & liqueur

Ferg's Ultimate Iced Choc 12.99

Belgium Chocolate liqueur with vanilla ice cream

Liqueur Coffee (45ml) 13.99

Caribbean - Cruzan Dark Rum

Irish - Irish

Whisky

Roman - Galliano

Afternoon - Baileys, Frangelico, Schnapps

African Queen - Amaretto, Cointreau

Ferg's Special Hot & Cold Espresso 15.99

A shot of coffee, Ketel one vodka, kahlua topped
with cool cream float with grated orange zest

Dessert Wines

De Bortoli Botrytis Semillon Noble One 2013 Hunter Valley NSW 14 / glass

De Bortoli Black Noble Fortified Botrytis Semillon - 600ml - 15 / glass

Grosset Noble Riesling	375ml	2011	Clare Valley	SA	73
Mantons Creek Trio	375ml	1999	Mornington Peninsula	VIC	95
De Bortoli Botrytis Semillon Noble One	750ml	2012	Hunter Valley	NSW	69
De Bortoli Botrytis Semillon Noble One	750ml	2012	Hunter Valley	NSW	96
De Bortoli Botrytis Semillon Noble One	750ml	1998	Hunter Valley	NSW	219
Kim Crawford Reka	375ml	2004	Marlborough	NZ	55
Klein Constantia Vin de Constance		2006	Coastal Region	SthAfrica	189
Chateau Filhot Grand Cru 2 nd	375ml	2008	Sauternes	France	79
Chateau d'Yquem Superior 1 st Growth	750ml	1996	Sauternes/Bordeaux	France	820

Shrimps Menu

Twelve and under

Main

Junior Ferg Burger

19.99

eye fillet, salt & pepper squid, grilled prawns, crunchy chips, tomato ketchup

14.99

Fried Baby Calamari

Crumbed Chicken Breast

Grilled Fish Fillets of the Day

Battered Snapper Fillets

Above mains served with chips & tomato ketchup

Pasta

11.99

Potato Gnocchi - *napoli sauce*

Linguini Bolognese - *cheese*

Meatball & Penne - *sweet tomato medley*

Dessert

7.99

Brulee - *custard*

Caramelized figs - *pannacotta ice cream*

Chocolate Brownie Fudge - *raspberry cream*

Cookies & Cream & Rainbow Ice cream - *raspberry coulis & smarties*

For their safety & out of respect for other diners, children are most welcome provided they are under parental supervision and remain seated.