

Signature Set Menu

Available Daily

Three Courses 99.99pp

Entrée

Scallops Mornay- three cheese sauce

Seafood Chowder - medley of crustaceans

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

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

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

Marinated Octopus – cauliflower purée citrus dressing

Main

Top Up Whole Canadian Lobster Flamed Grilled	Café De Paris Butter & Béarnaise	35.00
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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

Vanilla Crème Brûlée- chocolate biscotti, poached cherries

Belgium Baileys White Mousse- berry compote, fennel biscotti

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

Celebration Set Menu

Available Daily

Three Courses without Lobster 149.99pp

Three Courses including Lobster 199.99 pp

Entrée

Classic Lobster Bisque- whole lobster tail

King Prawn Cocktail- house cocktail and lemon

Salt and Pepper Southern Squid- house tartare & lemon

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

Balsamic Caramelized Scallops & Pork Belly - salmon roe, cauliflower puree, micro herbs

Garlic Whole King Prawns- EVOO, chilli, garlic, lemon, sea salt, paprika butter

Sashimi - At salmon, yarra valley salmon peel benito flakes and roasted sesame and honey dressing

Half Dozen Clyde River Mignonette Oysters- champagne vinegar, eschalots, yuzu pearls, minced sea salt, freshly ground pepper

Main

Scallop Mornay Traditional Classic Three cheese sauce

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

Wild Caught Blue Eye Fillet oven roasted, shallots, garlic, tomato, olives, anchovy butter

Black Angus Eye Fillet 300gm - mushroom duxelles, honey glazed carrots, parsnips, Ferg's famous BBQ sauce

Whole Rock Lobster Mornay- béchamel sauce, pecorino

Whole Rock Lobster Thermidor- German mustard, butter, chardonnay

Whole Rock Lobster Garlic- virgin olive oil, garlic, chives, chardonnay, cream

Whole Rock Lobster Chilli & Lime -olive oil, onion, red chilli, kaffir leaves, lemongrass cabbage & parmesan salad, sauce gribiche, lemon

Dessert

Cherry rum & chocolate – ice cream

Caramelized figs - pannacotta ice cream

Baileys White Mousse - Belgium chocolate with raspberry compote

Bombe Alaska- Saint James rum & Muscatel ice cream finished with Italian meringue

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

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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 Whole Canadian Lobster Flamed Grilled Café De Paris Butter & Béarnaise 35.00
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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

Southern Ocean Wild Cobbler Fillets Beer battered, 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 - chorizo 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 Bug 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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***PRICES / MENU OPTIONS SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY & LOBSTER CAVE STANDARDS**

Lazy Lobster Lunch

\$29.90pp

Seared Lobster
Coconut Rice with Prawns
& Glass of Champagne