

# Signature Set Menu

Available Daily

Three Courses 99.99pp

## Entrée

Scallops Mornay- three cheese sauce

Seafood Chowder - medley of crustaceans

Classic Lobster Bisque - whole lobster tail

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

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

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

Marinated Octopus - cauliflower purée citrus dressing

Warm Asian Atlantic Salmon Salad - Asian crest

## Main

Tasmanian Lamb Lion- cauliflower puree, jus

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

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

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

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

Battered Fish of the Day - Beer battered, cabbage & parmesan salad, tartare, lemon

Angus Sirloin - sautéed cabbage, potato puree, mustard relish, peppered rosemary oil

## Dessert

Mocca Brownie Fudge- raspberry 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

WA Scampi Tail Linguini - EVOO, garlic, fennel, herb butter

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

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

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

Sashimi - blue eye, benito flakes and roasted sesame and honey dressing

Half Dozen Oyster Mignonette - champagne vinegar, eschalots, yuzu pearls, minced sea salt, ground pepper

## Main

Marinara - with lobster, evoo, garlic, chilli, parsley

Alaskan Patagonian Tooth Fish - "Pan Seared" Citrus beurre blanc

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

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

## Dessert

Cherry rum & chocolate - ice cream

Pannacotta ice cream - caramelized figs

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

Mocca Brownie Fudge - raspberry cream

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# 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

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

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

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

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

## Main

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| Lobster Tail Top up 25.00 with Main Meal |
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\*Salt & Pepper Squid - apple, cabbage & radish slaw, tartare sauce

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

Southern Ocean Wild Cobbler Fillets - Beer battered, cabbage & parmesan salad, tartare, lemon

Vietnamese Crispy Atlantic Salmon Fillet - traditional flavours, beetroot mayonnaise

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

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

Steak Frites - eye fillet medallions served medium, house pepper mushroom sauce

## 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

\*Belgium Toffee Parfait - berry compote, chocolate soil

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