

Celebration Set Menu

Available Daily

Three Courses 99.99pp

Entrée

Lobster Bisque- rich & velvety

Scallops Mornay- three cheese sauce

Seafood Chowder - medley of crustaceans

Garlic Prawns- olive oil, parsley, garlic cream chardonnay sauce

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

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

Sashimi – blue eye, benito flakes & roasted sesame & honey dressing

Salt & Pepper Squid- apple, cabbage & radish slaw, five spice & sweet chilli dipper

Main

Lobster Tail Top up 25.99 with any Main Meal

Tasmanian Lamb Loin- cauliflower puree, jus

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

Chicken Breast Malibu - roasted macadamia nuts & a herb crust

Perfect Match – eye fillet, flame grilled lobster, buttery mash, red wine jus

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

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

Ferg's Flaming Favorites -flamed lobster, eye fillet, tiger prawns, lemon pepper squid

Angus Sirloin (400gm) - sautéed cabbage, potato puree, mustard relish, peppered rosemary oil

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

Dessert

Pannacotta Ice Cream – glazed fruit

Crème Brûlée- poached sour cherries, walnut praline

Belgium Baileys White Mousse- berry compote, fennel biscotti

Raspberry Indulgence - rich dark chocolate fudge, raspberry lemon curd, coconut raspberry ice-cream

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

**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

(Available Sunday and Friday)

* Main & Dessert 39.99pp *inc glass wine* (Promotional lunch, choices with *)

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

Three Courses 55.99pp *inc glass wine & Illy Coffee*

Entrée & Main 45.99pp *inc 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

Warm Asian Atlantic Salmon Salad - Asian crest

Beer Battered Scallops- sweet chilli dipper

Main

Lobster Tail Top up 25.99 with any Main Meal

Linguini - prawns, scallops, garlic, extra virgin olive oil

* 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 - prawns, scallops, 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

Perfect Match - eye fillet, flame grilled lobster, buttery mash, red wine jus

Dessert

* Mocca Brownie - raspberry chantilly cream

* House Licorice Ice Cream - caramelized figs

* Coconut Raspberry House Ice Cream - passionfruit

* Crème Brûlée- poached sour cherries & walnut praline

* Belgium Toffee Parfait - berry compote, chocolate soil

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