

# Celebration Set Menu

Available Daily

## Entrée

Classic Lobster Bisque- lobster medallions

Harvey Bay Half Shell Scallops Mornay- grana padano

Seafood Chowder – topped with spanner crab

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

Cured & Oak 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 & Pork- pork belly, flame grilled lobster, buttery mash

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

Golden Fried Catch – prawn, fresh battered fish, salt & peper squid, 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

BBQ Corn Fed Half Boned Chicken - Moroccan spices, roasted carrots, parsnips, macadamia nuts, milk feta

## Dessert

Belgium Baileys White Mousse- berry compote, fennel biscotti

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

Three Courses 119.00pp *inc glass of boutique wine*

\*\*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 44.99pp

Three Courses 59.99pp *inc glass of boutique wine & Illy Coffee*

Entrée & Main 49.99pp

## Entrée

Wild Mushroom risotto - grana padano

Seafood Chowder – medley crustaceans

Chicken, Sweet Corn Soup – toasted croutons

Warm Asian Atlantic Salmon Salad - Asian crest

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

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

Salt & Pepper Squid - apple, cabbage & radish slaw, tartare sauce

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

## Top Up Favorites with any Main Meal

### Seared Lobster Tail

braised prawn rice 25.99

### Rigatoni and Cheese with Seared Lobster Tail

Grana Padano 29.99

## Main

Crispy Pan Fried Barramundi - charred salsa verde

Grilled Lemon Prawns - garlic, chilli, butter, oregano, braised rice

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

Vietnamese Crispy Atlantic Salmon Fillet – traditional flavours, beetroot mayonnaise

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

Mediterranean Chicken Breast-herbed tomato, peperonata, vegetable of the day

Prawns & Calamari Fettuccini -garlic, extra virgin olive oil, sea salt, crumbed fetta

Golden Fried Catch - prawn, fresh battered fish, salt & peper squid, tartare, lemon

## Dessert

Chocolate Fudge – espresso ice-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

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

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