

# welcome

we are extremely proud to offer the highest  
quality produce, caught or farmed sustainably,  
from australia and worldwide

\*prices/menu subject to change due to seasonal availability

\*allergens: many products are sourced as allergen free, however, due to the kitchen's working environment, ingredients may be exposed to allergens. we request patrons with food allergies, or other dietary requirements, to inform their waiter prior to ordering. we will endeavour to accommodate your dietary needs, however, we cannot be held responsible for traces of allergens.

CLOVER HILL  
TASMANIA  




  
MAISON FONDÉE EN 1776  
LOUIS ROEDERER  
CHAMPAGNE

# celebration menu min 2

129.00 pp 3 courses

## entree

149.00 pp 3 courses including glass of Louis Roederer Brut Champagne

159.00 pp 3 courses including glass of Brothers in Arms Shiraz 2006

**classic lobster bisque**

**6 oysters mignonette**

champagne vinegar, eschalots, yuzu pearls, sea salt, freshly ground pepper

**queensland prawn cutlets**

garlic cream chardonnay sauce, olive oil, parsley

**tasmanian salmon**

cured, oak smoked, warm citrus potatoes

**salt & pepper calamari**

carrot, cabbage & radish slaw, five spice, sweet chilli sauce

**coconut prawns**

crispy fried, chilli mango chutney

**south australian hiramasa kingfish - sashimi**

beetroot & vodka cured, citrus, benito flakes, roasted sesame & honey dressing

## main

**mackay (qld) wild barramundi fillet & poached whole scampi**

pan seared, citrus beurre blanc

**local blue eye - line caught & seared scallops**

fillet oven roasted, shallots, garlic, tomato, olives, anchovy butter

**sirloin (400gm) black angus dry aged**

sautéed cabbage, potato puree, mustard relish, peppered rosemary oil

**reef & beef & crispy pork belly**

flamed grilled lobster, eye fillet (medium), mustard relish

**corn fed chicken & australian tiger prawns - barbequed**

breast coated in macadamia nuts, herb crust, roasted, rich & creamy sauce

**scotch fillet (400gm) black angus dry aged**

cauliflower puree, sautéed leek & cabbage, cabernet jus

**eye fillet (300gm) black angus dry aged**

mushroom duxelles, honey glazed carrots, parsnips, bbq sauce

**canadian whole lobster**

flame grilled, braised seafood pilaf

## dessert

**baileys irish cream & belgium white chocolate mousse**

berry compote, fennel biscotti

**bombe alaska**

saint james rum & muscatel ice cream, italian meringue

**quartet house ices**

caramelised figs & panacotta, vegan chocolate, espresso, basil & lemon

# southern rock lobster

half or whole

market price

**natural**

traditional condiments

**mornay**

béchamel, pecorino, greek feta, grana padano

**thermidor**

german mustard, butter, brandy, sea salt, parmesan

**chilli & lime**

olive oil, onion, red chilli, kaffir leaves, lemongrass

**roasted garlic & butter**

garlic puree, evoo, chives, salt flakes, lemon

**flame grilled with fennel & herb butter**

evoo, fennel, garlic, tarragon, chervil, parsley, lemon

**d-l-b**

dill, lemon, butter

# ultimate seafood platter

499.90 for two

599.00 for two including bottle of Louis Roederer Brut Champagne

890.00 for two including bottle of Louis Roederer Cristal Champagne

southern whole

rock lobster grilled, fennel & herb butter

one dozen mixed oysters - natural, kilpatrick, mornay

premium whole cooked king prawns

australian tiger prawns - crispy tempura style

queensland wild caught barramundi fillet - pan seared

queensland whole moreton bay bugs - parsley & lemon oil

shark bay scallops - herb baked

west australian whole cooked scampies

spencer gulf king prawns - chilli infused & grilled

alaskan king crab crispy salt & pepper clusters

kingfish - sashimi beetroot & vodka cured, citrus benito flakes, roasted

sesame & honey dressing

traditional condiments

## premium selection - grilled

399.90 for two

two canadian whole lobsters  
shark bay half shell scallops  
x-large oysters - steamed, light soy  
moreton bay bugs  
west australian octopus  
local blue eye fillets  
south australian calamari  
west australian scampi  
premium king prawns  
alaskan king crab crispy clusters  
braised seafood pilaf  
traditional condiments

## seafood platter - a la natural

southern whole rock lobster  
x-large pacific ocean natural oysters  
whole moreton bay bugs  
new zealand scampi  
west australian octopus - marinated  
tasmanian salmon - cured, oak smoked  
whole king prawns  
scallops - sashimi style, benito soy  
kingfish - sashimi - beetroot & vodka cured  
traditional condiments

399.90 for two  
499.00 for two including bottle of Louis Roedere Brut Champagne  
749.00 for two including bottle of Dom Perignon 2009 Champagne

## the catch

349.90 for two

canadian whole lobster flamed, cafe de paris & béarnaise  
x-large pacific ocean natural oysters  
tasmanian salmon - cured, oak smoked  
cooked whole x-large king prawns  
southern australian calamari - salt & pepper  
shark bay half shell scallops - herb butter  
south australian king george whiting fillets - beer battered  
australian tiger prawn cutlets - tempura style  
braised seafood pilaf  
cocktail sauce, chilli lime mayonnaise, fruit, lemon

## “ferginator”

349.90 for two

449.90 for two including bottle Brothers in Arms Shiraz 2006

799.00 for two including 2 glasses Penfolds Grange Hermitage 1991

john dee 200 day grain fed  
angus tomahawk rib on the bone - 1.3kg premium whole king prawns - barbequed  
southern rock lobster - flame grilled  
west australian scampi  
moreton bay bugs - grilled, potato gratin  
\*chef recommends “medium” (50 minutes preparation time)

# starters

**organic olives with garlic & herb bread** 15.00 for two  
extra virgin olive oil (evoo)

**mediterranean three cheese bruschetta** 19.90 for two  
tomato, basil, spanish onion, evoo, aged colby, greek feta,  
grana padano

**antipasto plate with garlic & herb brioche** 29.90 for two  
mixed olives, marinated prawn cutlets, white taramasalata,  
atlantic salmon dip

**lobster bruschetta** 49.90 for two  
succulent medallions, brioche

**prawns on toast** 39.90 for two  
sour cream, lemon zest, evoo, dill, chives

**soup** 39.90

classic lobster bisque

australian king prawn bisque

seafood chowder

**st helens pacific oyster** 7.90 each (min. 6)

**natural**  
cocktail sauce, aged white balsamic, lemon & lime

**kilpatrick**  
caramelised smoked bacon, worcestershire sauce

**mornay**  
béchamel, grana padano

**nova scotia**  
tasmanian smoked salmon, baby capers, horseradish cream

**mignonette**  
champagne vinegar, eschalots, yuzu pearls, sea salt,  
freshly ground pepper

## whole scampi

vodka, yuzu butter

## west australian octopus

charred, spicy mediterranean dressing

## spencer gulf prawns

lightly tempura battered , wasabi, soy & ginger dressing

## crispy coconut lobster

whole tail. garam masala, kaffir lime, coconut cream

## shark bay scallops, crispy pork belly

balsamic caramelised half shell scallops, cauliflower puree, micro herbs

## tasmanian salmon - cured, oak smoked

citrus potatoes, tomato, dill, baby capers, smoked salmon mousse

## king prawn cocktail

premium whole prawns, cocktail, lemon

## prawn, crab & shark bay scallop linguini

crustacean oil, spices, chilli, garlic, parsley, sea salt

## south australian hiramasa kingfish - sashimi

beetroot & vodka cured, citrus, benito flakes, roasted sesame & honey dressing

## queensland spanner crab & chilli grilled calamari

evoo, parsley, two tone pappardelle, sea salt

## alaskan king crab legs

sea salt & sichuan pepper, lemon zest, chilli lime mayonnaise

## prawn, crab & calamari risotto

aromatic spiced arborio rice, coconut cream

# main course

**mackay (qld) wild barramundi fillet & poached whole scampi** 79.90  
pan seared, citrus beurre blanc

**local blue eye - line caught & seared scallops** 69.90  
fillet oven roasted, shallots, garlic, tomato, olives, anchovy butter

**queensland prawns bbq style, crispy pork belly** 79.90  
crustacean oil, sautéed cabbage, & mustard relish

**corn fed chicken & australian tiger prawns - barbequed** 79.90  
half boned chicken coated in macadamia nuts, herb crust, roasted, rich & creamy sauce

**south australian king george whiting** 69.90  
beer battered, mushy peas, cabbage, parmesan salad, sauce gribiche, lemon

## skull island, northern territory

**premium whole king prawns** 99.90

**roasted garlic**  
evoo, chilli, garlic, lemon, sea salt, paprika butter

**mediterranean**  
roasted tomato, ouzo, garlic, dill, feta, lemon yoghurt dressing

**thai barbequed**  
lemongrass, ginger, coriander, lime

**vietnamese spicy xo**  
chilli xo sauce, crustacean oil

# the grill

## stanbroke, qld wagyu marble score 9+

**sirloin (200gm)** 99.90  
young potatoes, anchovy & herb butter,  
trio of condiments - mustard relish, veal jus, garlic butter  
\*chef recommends "medium"

## Gippsland high country grass fed black angus 42 day dry aged/full blood/hung on the bone

**tomahawk rib on the bone (1.3kg)& two whole lobsters grilled**  
potato gratin, kampot pepper & porcini jus, potato gratin  
\*chef recommends "medium" (50 minutes preparation) 249.90 for two

**scotch fillet (400gm)** 69.90  
cauliflower puree, sautéed leek & cabbage, cabernet jus

**eye fillet (300gm)** 74.90  
mushroom duxelles, honey glazed carrots, parsnips, bbq sauce

**sirloin (400gm)** 64.90  
sautéed cabbage, potato puree, mustard relish, peppered rosemary oil

## chefs suggestion

**"ferg burger"** 199.90 for one  
299.90 including bottle Brothers in Arms Shiraz 2006  
425.00 including glass Penfolds Grange Hermitage 1991  
southern rock lobster, wagyu sirloin marble score 9+, whole moreton  
bay bugs barbequed, west australian scampi, premium king prawns,  
potato gratin, mustard relish, dill lemon butter, garlic aioli

**classic seafood marinara** 110.00 for one  
lobster, calamari, shark bay half shell scallops, west australian scampi,  
moreton bay bug, king prawn, jumbo oyster, two tone pappardelle,  
fennel & truffle oil

# on the side

purchase any side and receive complimentary house crunchy chips	15.00
purchase two side & receive complimentary house crunchy chips	25.00

## house crunchy chips

rosemary, oregano seasoning & garlic aioli

## “ferg’s” salad

rocket, greek feta, baby beetroot, avocado, horseradish, fresh fennel, roasted seeds & caramelised walnuts

## mixed leaf salad with figs, pistachio & blue vein cheese

garlic croutons & sharp sherry vinaigrette

## “santorini” salad

cucumber, cherry tomatoes, feta, olives, oregano, capers, evoo

## cave raw salad

broccoli, cauliflower, fennel, currents & parmesan

## wild forest mushroom salad

evoo & cracked medley of peppercorns

## potato mash with truffle oil

smoked oak sea salt

## crumbed eggplant chips

sea salt, cracked medley of peppercorns, warm skordalia

## cauliflower gratin

grana padano

## wok fried seasonal vegetables

pinenuts, evoo, herbs, dukkah spices

# vegetarian

<b>tempura vegetables &amp; kimchi</b> seasonal vegetables, five spice & sweet chilli sauce	20.90 / 30.90
<b>wild mushroom risotto</b> field & forest mushrooms, hint of truffle oil	23.90 / 33.90
<b>gorgonzola filled pumpkin gnocchi</b> blue vein, sundried tomato, pesto, parsley, cream	23.90 / 33.90
<b>salt &amp; pepper cauliflower</b> smoked almonds, capers & parsley puree	23.90 / 33.90
<b>spinach &amp; potato gnocchi (vegan/low gluten)</b> tomato medley, olives & basil oil	24.90 / 34.90

# low gluten options

<b>baked scallops</b> kohlrabi salad	entree 42.90
<b>grilled prawn cutlets</b> chimichurri sauce	entree 42.90
<b>tasmanian smoked salmon</b> traditional condiments	entree 42.90
<b>baked blue eye fillet &amp; seared scallops</b> tomato, basil , bocconcini salad	main 69.90
<b>corn fed chicken (half) –boned &amp; prawns barbequed</b> roasted organic carrots & parsnips, burnt corn, lemon & moroccan spices	main 79.90
<b>seafood grill</b> canadian lobster, barramundi, scallops, prawns, kohlrabi salad	main 89.90
<b>vanilla crème brulee</b> fruit garnish	17.90
<b>chocolate &amp; vanilla gelato (vegan)</b>	16.90
<b>japanese taro root ice cream</b>	16.90
<b>rosemary &amp; sicilian blood orange sorbet (vegan)</b>	16.90

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# cave's connoisseur set lunch

entree & main 54.90

main & dessert 49.90

3 courses 64.90 glass boutique wine, coffee/tea, liqueur, petit fours

## entree

wild mushroom risotto

seafood chowder

chicken & sweet corn soup

atlantic salmon salad - warm, asian flavours

thai pork & noodles - spicy mince, coconut milk, kaffir, lime

smoked salmon & asian papaya salad - kaffir, lime, chilli, coriander

salt & pepper calamari - carrot, cabbage & radish slaw, tartare sauce

gnocchi - sundried tomato, roasted pinenuts, light pesto, touch garlic, cream & parsley

## main

barramundi - crispy pan fried, charred salsa verde

prawns - grilled, lemon, garlic, chilli, butter & oregano, braised rice

perfect match - eye fillet, flame grilled lobster, buttery mash, red wine jus

steak frites - eye fillet medallions (medium), pepper mushroom sauce, crunchy chips

prawns & calamari fettuccini - garlic, evoo, feta, sea salt, parsley

golden fried catch - prawns, fish fillet, salt & pepper calamari, tartare, lemon

atlantic salmon fillet - vietnamese crispy style, beetroot mayonnaise

## dessert

chocolate fudge - espresso ice cream

licorice ice cream - caramelised figs

vanilla crème brulee - poached sour cherries & walnut praline

belgium toffee parfait - berry compote, chocolate soil

please note: "experience voucher", special promotions and/or discounts not valid on set menu

# Something Sweet

## Dessert

### Specialty Bombe Alaska

Saint James rum & Muscatel ice cream  
finished with Italian meringue 20.90

### Chocolate Lovers Delight

nutella hazelnut parfait, white chocolate shards,  
dark chocolate ganache & soil 20.90

### Vanilla Crème Brulee

chocolate biscotti, cherries, coffee black silk ice 19.90

### Belgium Baileys White Mousse/Vanilla Cream

Seasonal mixed berry compot, 20.90

### Chocolate & Vanilla Gelato (vegan) 19.90

### Rosemary & Sicilian Blood Orange Sorbet 19.90

### Quartet Of House Ices

caramelized figs & panacotta, vegan chocolate,  
espresso, basil & lemon 19.90

### Fresh Market Fruit with Citrus Sorbet 19.90

### Grand Dessert Sharing Platter for 4

Chef's delectable creation 59.99



**teapigs.**

no airs. no graces. just fine tea.

Coffee 6.90

Cappuccino

Café Latte

Short Black

Long Black

Flat White

Short / Long Macchiato

Tea 6.90

English Breakfast

Peppermint

Mao Feng Green Tea

Spiced Winter

*Coffee & Tea with petit fours & liqueur* Licorice &

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

375ml

2006

Coastal Region

SthAfrica

189

Chateau Filhot Grand Cru 2<sup>nd</sup>

375ml

2008

Sauternes

France

79

Chateau d'Yquem Superior 1<sup>st</sup> Growth

750ml

1996

Sauternes/Bordeaux

France

820



# Shrimps Menu



Twelve and under

## Main

21.99

Junior Ferg Burger

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

18.00

Fried Baby Calamari

Crumbed Chicken Breast

Grilled or Battered Snapper Fillets

Above mains served with chips & tomato ketchup

## Pasta

15.90

Potato Gnocchi - *napoli sauce*

Fettuccini Bolognese - *cheese*

## Dessert

9.99

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

Chocolate Rolls – genoise sponge, vanilla cream

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