

3 course celebration set menu

139.00 including glass of moët champagne

entree

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 29.90 extra charge

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, Japanese taro, espresso, basil & lemon

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

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

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