

# CAVE CLUB MEMBERS MENU

## Temptations for Two

<b>Lobster bruschetta</b> <i>crème fraiche, Italian truffle paste, lemon, evoo</i>	39.90
<b>Prawn toast</b> <i>beetroot relish</i>	24.90
<b>Garlic bread</b> <i>stone baked Turkish bread, chilli infused olives</i>	16.90

## Enhancers

Beluga Caviar (5 gm)	49.90
Oscietra Russian Caviar (5 gm)	39.90
Flame grilled lobster tail	29.90
Extra -large BBQ chilli prawn	15.90
Panko crumbed whole scampi	17.90

## Fisherman's Platter

219.90 two

*Two whole grilled Canadian lobster  
Jumbo St Helens natural oysters  
Crystal Bay chilli jam fried soft shell prawns  
South Australian lemon pepper squid  
Beer battered wild caught cod fillets  
Tasmanian Spring Bay Mussels saganaki  
Tempura prawns  
Crispy soft shell crab  
Fresh lemon and condiments*

## On the Side

Complimentary garlic and rosemary crunchy chips with every side purchased	19.90 all
<b>Eggplant chips</b> <i>crumbed with warm skordalia</i>	
<b>Cauliflower gratin</b> <i>béchamel, shaved grana padano</i>	
<b>Wok fried vegetables</b> <i>pine nuts, evoo, dukkah spices</i>	
<b>Wild forest mushrooms</b> <i>garlic yogurt, burnt butter</i>	
<b>Potato and truffle oil mash</b> <i>oak smoked sea salt and rosemary</i>	
<b>Grilled broccolini</b> <i>anchovy dressing, macadamia, chilli, feta</i>	
<b>Fig, pistachio and blue cheese salad</b> <i>garlic croutons, sharp sherry vinaigrette</i>	
<b>Santorini</b> <i>cucumber, cherry tomatoes, barrel aged feta, olives, capers, lemon oil</i>	
<b>Raw salad</b> <i>broccoli and cauli, fennel, pine nuts, currants, parmesan, apple balsamic</i>	
<b>Ferg's salad</b> <i>rocket, feta, beetroot, fennel, caramelised walnuts, pistachio dressing</i>	

# Express Friday Lunch

Three courses including a glass of Yarra Valley wine 39.90

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## Entrée

Salt and pepper cauliflower  
*smoked almonds, capers*

Goujon peppered fish of the day  
*soy, caramel ginger, Asian slaw*

Wild forest mushroom risotto  
*fragrant arborio*

Thai style calamari salad *crisp,*  
*with fragrant herbs, chilli, lime*

Prawn Chowder *creamy, crustic*  
*bread*

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## Main

Three fish, mussel and spinach  
*fettucine dill, lime, butter*

Chilli fried squid *carrot, cabbage*  
*and radish slaw, rustic tartare*

Beer battered wild caught cod  
fillets *rocket and parmesan salad,*  
*lemon*

BBQ chicken breast *mustard*  
*relish*

Gnocchi and three cheese *light*  
*pesto, garlic, cream, parsley*

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## Dessert

Licorice housemade ice cream  
*caramelised figs*

Crème brulee *poached sour*  
*cherries, walnut praline*

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## Upgrade options

*Flame grilled lobster tail 29.90*

*Extra-large BBQ chilli 15.90*

*Panko crumbed scampi 17.90*

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## Sides to share All 19.90

*Receive a complimentary serve*  
*of crunch rosemary and garlic*  
*chips with any side purchased*

Eggplant chips

Cauliflower gratin

Wok fried vegetables

Wild forest mushrooms

Potato and truffle oil mash

Grilled broccolini

Raw salad

Pistachio blue cheese salad

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# Cave Club Weekly Specials

## **Every Wednesday** *oyster frenzy*

Coffin Bay oysters served <i>Kilpatrick, mornay, mignonette or natural</i> <i>minimum ten per person</i>	2
Champagne cocktail	15.90
Asahi bottle	8.90

## **Every Thursday** *seafood tacos*

<i>Two per serve</i>	
Lobster <i>charred salsa</i>	35.90
Prawn <i>spicy Asian and Moroccan flavours</i>	26.90
Fish <i>battered fillet, pickles, radish, mayo</i>	24.90
Squid <i>crispy salt and pepper, crème fraiche, rustic tartare</i>	22.90
Sangria	12.90
Margarita	12.90

## **Every Friday** *seafood burgers*

Lobster <i>cucumber ribbons, heirloom tomatoes, truffle mayonnaise</i>	33.90
Coconut prawn <i>kohlrabi, apple, capsicum, sesame chilli mix, tomato relish</i>	29.90
Soft shell crab <i>sweet chilli, pickle mayonnaise, Asian slaw</i>	29.90
Asahi bottle	8.90
Sparkling wine glass	10.90

## **Every Saturday** *four course cocktail degustation for two*

	99.90pp
First course – <i>Sparkling saké – oysters mignonette</i>	
Second course – <i>Vodka frosé – herbed scallops</i>	
Third course – <i>Spiced rum, Drambuie and blackberry – oak smoked lobster</i>	
Fourth course – <i>Dessert wine, Amaretto and whiskey – vanilla crème brulee</i>	

## **Every Sunday**

Bottomless bubbles and endless prawns - <i>lunch only</i>	59.90
<i>Whole prawns served to your liking chilli, flash fried or garlic</i>	
Seafood Pot Roast and glass of Chardonnay - <i>dinner only</i>	39.90
<i>Garlic and fennel slow cooked baby squid, jumbo prawns, fish fillets, whole lobster, plump mussels, lemon, parsley and potatoes</i>	

## Sweet Finish

<b>Bombe Alaska</b> <i>Saint James rum, muscatel ice cream finished with Italian meringue</i>	20.90
<b>Chocolate lovers</b> nutella hazelnut parfait, white choc shards, dark choc ganache and soil	20.90
<b>Vanilla crème brulee</b> chocolate biscotti, cherries (lg on request)	17.90
<b>Baileys and Tia Maria mousse</b> <i>white chocolate, wild mixed berry compote</i>	19.90
<b>Vegan gelato</b> <i>chocolate with ginger caramel</i>	17.90
<b>New York Baked cheese cake</b> <i>passionfruit fruit syrup</i>	17.90
<b>Chocolate volcano</b> molten lava, banana ice cream	17.90
<b>Classic tiramisu</b> <i>espresso and kahlua soaked savoiardi biscuit</i>	18.90
<b>Grand deluxe tastes</b> <i>Bombe Alaska, New York cheese cake, chocolate lovers, vanilla crème brulee, espresso ice-cream</i>	79.90 four
<b>Cheese selection</b> <i>Danish blue cheese - sharp flavour with a rich buttery finish</i> <i>French brie - creamy and mild</i> <i>English truffle cheddar - rich and soft with strong truffle, fig syrup toast</i>	28.90

## Fancy a Dessert Cocktail?

<b>Chocolate Fudge</b> <i>a delectable treat, Belgium chocolate liquor, Baileys, chocolate syrup, brownie</i>	17.90
<b>The Wicker Man</b> <i>bonfire from Summer Isles, dessert wine, whiskey, Amaretto, honey, smoke</i>	17.90
<b>Owl Eyes</b> <i>double espresso, shaken hazelnut liquor and Kahlua, espresso ice cream</i>	18.90
<b>Pink Float</b> <i>French champagne poured over strawberry champagne sorbet, rosemary</i>	19.90



## Hip hip Hooray!

*Wishing you a wonderful and happy birthday.*

*As a valued Gold Medallion member, please enjoy a three course meal, a glass of boutique wine and coffee on us!*

### **Entrée**

Whole Crystal Bay soft shell prawns  
*crispy fried, chilli jam*

Seafood fettucine  
*fish, mussels and calamari*

### **Main**

Beer battered cod fillets  
*wild caught, rocket and parmesan salad, lemon*

Salt and pepper squid  
*carrot, cabbage and radish slaw*

### **Dessert**

Liquorice homemade ice cream  
*caramelised figs*

Crème brulee  
*poached sour cherries, walnut praline*

*Please note, menu options are subject to change due to seasonal availability and Lobster Cave standards. Only Gold Medallion or Cave Club members who provide their birthday email will be entitled to the menu above. One birthday voucher per booking. BYO and no corkage fee.*

*Menu options are subject to change due to seasonal availability. Special promotions or discounts vouchers are not valid with this menu.*