

# 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, 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

**south australian hiramasa kingfish local king fish & 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

**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 of house ices**

caramelized figs & panacotta, vegan chocolate, vegan vanilla & espresso

# 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  
a 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 scampi  
spencer gulf king prawns - chilli infused & grilled  
kingfish - sashimi & vodka cured, citrus benito flakes,  
roasted sesame & honey dressing  
condiments

# ultimate seafood platter

699.90 for four

two southern whole rock lobster grilled, fennel & herb butter  
a 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 scampi's  
spencer gulf king prawns - chilli infused & grilled  
kingfish - sashimi & vodka cured, citrus benito flakes,  
roasted sesame & honey dressing  
condiments

## premium selection - grilled

399.90 for two

three 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  
braised seafood pilaf, condiments

## seafood platter

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

- 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 - vodka cured  
condiments

## seafood platter

599.90 for four

- a la natural

two 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 - vodka cured  
condiments

## 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,  
condiments, fruit, 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

# st helens pacific oyster

7.90 each (min. 6)

## natural

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, sea salt, freshly ground pepper

# soup

39.90

classic lobster bisque

seafood chowder

# starters

- olives & prawn with garlic stone baked Turkish bread** 19.90 for two  
organic olives and marinated prawn cutlets extra virgin olive oil (evoo) 29.90 for four
- mediterranean three cheese bruschetta** 19.90 for two  
tomato, basil, spanish onion, evoo, aged colby, greek feta, grana padano
- lobster bruschetta** 49.90 for two  
succulent medallions, village bread

# entree

42.90

**whole w.a scampi**  
vodka, yuzu butter

**west australian octopus**  
charred, spicy mediterranean dressing

**spencer gulf prawns**  
lightly tempura battered, soy & ginger dressing

**crispy coconut lobster**  
whole tail. garam masala, kaffir lime, coconut cream

**tasmanian salmon - cured, oak smoked**  
citrus potatoes, tomato, dill, baby capers, smoked salmon mousse

**king prawn cocktail**  
premium whole prawns, 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

**prawn, crab & calamari risotto**  
aromatic spiced arborio rice, coconut cream

**shark bay half shell scallops mornay**  
three cheese sauce

# main course

## Lobster Top up

Buy a Flamed Grilled Whole Lobster Tail 39.90

with seafood pilaf

receive a 2<sup>nd</sup> Tail Free

**mackay (qld) wild barramundi fillet & poached whole scampi 79.90**

pan seared, citrus beurre blanc

**south australian hiramasa kingfish local king fish & seared scallops 69.90**

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

**corn fed chicken & australian tiger prawns - barbequed 79.90**

half boned chicken coated in macadamia nuts, herb crust, roasted, rich & creamy sauce

**beer battered local blue eye fillets 59.90**

mushy peas, cabbage, parmesan salad, sauce gribiche, lemon

**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

## skull island, northern territory

**premium whole king prawns 109.90**

**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

## Prawn Top up

3 Jumbo Flamed Grilled Prawns in garlic sauce 19.90

## 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)** 64.90

cauliflower puree, sautéed leek & cabbage, cabernet jus

**eye fillet (300gm)** 69.90

mushroom duxelles, honey glazed carrots, parsnips, bbq sauce

**sirloin (400gm)** 59.90

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

## chefs suggestion

### "ferg burger"

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

199.90 for one  
299.90 including bottle Brothers in Arms Shiraz 2006  
425.00 including glass Penfolds Grange Hermitage 1991

### ferg & turf

grass fed black angus eye fillet (300 gms), half flamed grilled rock lobster

99.90

### "ferginator"

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)

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

# on the side

purchase any side and receive complimentary house crunchy chips 17.90  
purchase two side & receive complimentary house crunchy chips 29.90

## house crunchy chips

rosemary, oregano seasoning & honey mustard

## “ferg’s” salad

rocket, greek feta, baby beetroot, 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, currants & 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

**tempura vegetables & kimchi** 20.90 / 30.90  
seasonal vegetables, five spice & sweet chilli sauce

**wild mushroom risotto** 23.90 / 33.90  
field & forest mushrooms, hint of truffle oil

**gorgonzola filled pumpkin gnocchi** 23.90 / 33.90  
blue vein, sundried tomato pesto, parsley, cream

**salt & pepper cauliflower** 23.90 / 33.90  
smoked almonds, capers & parsley puree

# low gluten options

**grilled prawn cutlets** entree 42.90  
chimichurri sauce

**tasmanian smoked salmon** entree 42.90  
traditional condiments

**south australian hiramasa kingfish local king fish & seared scallops** main 69.90  
tomato, basil, bocconcini salad

**corn fed chicken (half) –boned & prawns barbequed** main 79.90  
roasted organic carrots & parsnips, burnt corn, lemon & moroccan spices

**seafood grill** main 89.90  
canadian lobster, barramundi, scallops, prawns, kohlrabi salad

**vanilla crème brulee** 19.90  
fruit garnish

**chocolate & vanilla gelato (vegan)** 19.90

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# cave's connoisseur set lunch

entree & main 59.90

main & dessert 49.90

3 courses 69.90 glass boutique wine, coffee/tea, liqueur, petit fours

## entree

lobster bisque

seafood chowder

atlantic salmon salad - warm, asian flavours

whole crystal bay soft shell prawns crispy fried, chilli jam

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

salt & pepper calamari - carrot, cabbage & radish slaw

spanner crab & chilli fettuccini - crab meat, prawn oil, chilli, garlic, wine

## 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, lemon

atlantic salmon fillet - crispy vietnamese style

## dessert

belgium baileys white mousse - berry compote, fennel biscotti

licorice ice cream - caramelised figs

vanilla crème brulee - poached sour cherries & walnut praline

fruit - vanilla bean ice-cream

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 compote, 20.90

### Chocolate & Vanilla Gelato (vegan) 19.90

### Quartet Of House Ices

caramelized figs & panacotta,  
vegan chocolate, vegan vanilla, espresso 19.90

### Fresh Market Fruit with Vanilla Bean Ice Cream

19.90

### Grand Dessert Sharing Platter for 4

Chef's delectable creation 59.99



**teapigs.**

no airs. no graces. just fine tea.

### Coffee 7.90

Cappuccino  
Café Latte  
Short Black  
Long Black  
Flat White  
Short / Long Macchiato

### Tea 7.90

English Breakfast  
Peppermint  
Mao Feng Green Tea  
Spiced Winter  
Licorice & Peppermint  
Darjeeling  
Earl Grey

*Coffee & Tea with petit fours & liqueur*

### 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		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 Salmon Fillets

Above mains served with chips & tomato ketchup

## Pasta

15.90

Fettuccini Bolognaise- *cheese*

## Dessert

9.99

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

## Drink

3.50

Unlimited Soft Drink

For their safety & out of respect for other diners,

children are most welcome provided they are under parental supervision and remain seated