

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

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

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

southern whole rock lobster grilled, fennel & herb butter 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

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
alaskan king crab crispy salt & pepper clusters
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
alaskan king crab crispy salt & pepper clusters
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
alaskan king crab crispy clusters
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 & herb bread 19.90 for two
organic olives and marinated prawn cutlets extra virgin olive oil (evoo)

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, brioche

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

alaskan king crab legs
sea salt & sichuan pepper, lemon zest, chilli lime mayonnaise

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

shark bay half shell scallops mornay
three cheese sauce

main course

“Seasonal Offer” Lobster Top up

Buy a Flamed Grilled Whole Lobster Tail 29.90

receive a 2nd Tail Free

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

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 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

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" 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

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

"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)

on the side

purchase any side and receive complimentary house crunchy chips	17.50
purchase two side & receive complimentary house crunchy chips	29.00

house crunchy chips

rosemary, oregano seasoning & honey mustard

“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, 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 seasonal vegetables, five spice & sweet chilli sauce	20.90 / 30.90
wild mushroom risotto field & forest mushrooms, hint of truffle oil	23.90 / 33.90
gorgonzola filled pumpkin gnocchi blue vein, sundried tomato pesto, parsley, cream	23.90 / 33.90
salt & pepper cauliflower smoked almonds, capers & parsley puree	23.90 / 33.90

low gluten options

grilled prawn cutlets chimichurri sauce	entree 42.90
tasmanian smoked salmon traditional condiments	entree 42.90
baked blue eye fillet & seared scallops tomato, basil , bocconcini salad	main 69.90
corn fed chicken (half) –boned & prawns barbequed roasted organic carrots & parsnips, burnt corn, lemon & moroccan spices	main 79.90
seafood grill canadian lobster, barramundi, scallops, prawns, kohlrabi salad	main 89.90
vanilla crème brulee fruit garnish	19.90
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 brûlée - 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 <i>Noble Riesling</i>	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 nd	375ml	2008	Sauternes	France	79
Chateau d'Yquem <i>Superior 1st Growth</i>	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

Fettuccini Bolognese- *cheese*

Dessert

9.99

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

Chocolate Rolls – genoise sponge, vanilla cream

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