



TAKE-AWAY & HOME DELIVERY MENU

*Receive a complimentary item when you spend

Over \$59 - Any main meal from our Pasta/Large Plates selection.

Over \$109 - Family size Gippsland lamb and beef Shepherd's pie (frozen).

Over \$169 - half a flame grilled Southern Rock Lobster with garlic.

Over \$259 - whole flame grilled Southern Rock Lobster with garlic.

Entrée

Oysters prepared to your liking Kilpatrick, natural or mornay	4.90
Stone baked garlic bread & jumbo kalamata olives	11.90
Lobster bisque velvety smooth, robust flavours, crème fraiche	22.90
Seafood chowder creamy, medley of crustaceans	22.90
Salt & pepper squid rustic tartare	23.90
Thai calamari salad crisp, fragrant herbs, chilli, lime	23.90
Coconut tiger prawns mango, chilli, juju berry salsa	29.90
Grilled Yellowfin tuna steak with Asian sesame crust yuzu, mirin & soy sauce, spring onion	23.90

Pasta

Mushroom risotto field & forest mushrooms, fragrant arborio, hint of truffle	23.90
Gnocchi Romano rich tomato sugo, basil pesto, tellegio cheese	23.90
Wagyu bolognaise hand cut fettucine	23.90
Carbonara fettucine bacon, egg, chives, EVOO, parmesan	23.90
Prawn fettucine anchovies, chilli, capers, lemon zest, garlic, EVOO, wine, basil	29.90
Classic Yellowfin tuna pasta bake creamy, white sauce, three cheese	26.90

Large Plates

Surf & Turf eye fillet, coconut prawn, salt & pepper squid, truffle mash, broccolini	39.90
Garlic prawns jasmine rice, garlic cream sauce	39.90
Three eye fillet medallions (100g each) creamy mash, veal jus	35.90
Scallops mornay seared, three cheese, served with jasmine rice	35.90
Seared Bluefin tuna steak & whole jumbo BBQ prawns anchovy butter, potatoes, tomato, olives	49.90
Grilled QLD wild barramundi (300g) crustacean sauce, citrus oil	45.90
Beer battered King George whiting rustic tartare & lemon	49.90
Whole Southern Rock Lobster mornay, garlic or Thermidor with prawn pilaf	MP

Chef's Catch Platter for Two

249.90

Whole grilled Southern Rock lobster, cafe de Paris butter, extra-large Pacific oysters natural roe steamed ginger & soy, Tasmanian oak smoked & vodka cured salmon, grilled extra-large Skull Island tiger prawns, salt & pepper South Australian calamari, wild Shark Bay sea scallops with herb butter, Sicilian style Mt. Martha mussels, Seared yellowfin tuna steak, tempura tiger prawn cutlets

Sides

Buy two sides and receive a complimentary serve of rosemary & garlic chips

Prawn pilaf prawns, rockling, seaweed butter	9.90
Grilled broccolini anchovy dressing, macadamia, chilli, feta	9.90
Potato & truffle oil mash oak smoked sea salt & rosemary	9.90
Santorini salad cherry tomato, cucumber, olives, aged barrel feta, lemon, EVOO	9.90
Cauliflower gratin bechamel and nutmeg	9.90
House salad rocket, parmesan, beetroot, walnuts, lemon oregano dressing	9.90
Rosemary & garlic crunchy chips house seasoning	9.90

Sweet Finish

Buy two desserts & receive a complimentary dessert of your choice

French vanilla crème brulee caramelised top, house-made	9.90
Sticky date pudding butterscotch sauce (heat for 1 minute at home)	9.90
Chocolate self-saucing molten lava volcano chocolate sauce (heat for 1 minute at home)	9.90

*The above complimentary items are not valid with our daily and weekly specials or any other promotions advertised via social media. The above is subject to change as per the discretion of the business. During peak times allow up to 90 minutes for your meal to be prepared. Our menu, specials & promotions are subject to change due to availability, seasonability & Lobster Cave standards. Please advise of allergies at the time of ordering. We source many allergen free products, however in the kitchen environment some ingredients may be exposed to allergens. We will endeavour to accommodate individual needs to the best of our ability. We cannot be held responsible for traces of allergens. 15% surcharge applies on Public Holidays.



BEVERAGES

Two bottles of De Bortoli Willowglen range for \$18
 Ferg's Favourite Heathcote Shiraz \$20 each or two for \$35

Champagne/Sparkling Wine 750ml

De Bortoli Willowglen Sparkling Brut NV (Victoria)	11
Divici Prosecco (Italy)	19
Pipers Brook Vintage 2016 (Victoria)	29
Louis Roederer Brut NV (France)	69

White Wine 750ml

De Bortoli Willowglen Semillon Sauvignon Blanc 2018 (Victoria)	11
De Bortoli Willowglen Moscato 2019 (Victoria)	11
De Bortoli Willowglen Chardonnay 2018 (Victoria)	11
Three Tales Sauvignon Blanc Marlborough 2018 (New Zealand)	16
Scotchmans Hill Sauvignon Blanc 2017 (Victoria)	16
Aix Rose (France)	22
Little Ripples Chardonnay 2019 (NSW)	18
Alois Lageder Pinot Grigio 2018 (Italy)	21
Mc Henry Hohnen Hazel's Vineyard Chardonnay (Western Australia)	55

Red Wine 750ml

De Bortoli Willowglen Shiraz Cabernet 2018 (Victoria)	11
De Bortoli Willowglen Cabernet Merlot 2018 (Victoria)	11
De Bortoli Pinot Noir 2018 (Victoria)	18
St.Hallet Shiraz 2018 (South Australia)	20
Little Ripples Shiraz 2019 (South Australia)	18
Brothers in Arms No.6 Cabernet Sauvignon 2012 (South Australia)	20
Bethany Shiraz 2016 (South Australia)	21
Robert Oatley Cabernet Sauvignon 2017 (Western Australia)	21
Yangarra G.S.M 2016 (South Australia)	32
Yangarra Shiraz 2016 (South Australia)	31

Cocktails

Individual price / Price for two

Espresso Martini, Cosmopolitan, Negroni, Manhattan, Sangria	8 / 15
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Beers & Premixed

Price Individual / Six Pack

Little Creatures Pale Ale	3.9 / 19
Peroni	3.0 / 17
Crown Lager	3.5 / 20
Cascade Premium Light	3.5 / 14
Will Smith Apple Cider	4.9 / 25
Napoleon Pear Cider	3.9 / 20
Jim Beam and Cola	4.9 / 25
Johnny Waker Red Label and Cola	3.9 / 20

Non Alcoholic

Coke, L.L.B, Sprite, Fanta, Diet Coke, Coke no sugar (330ml)	3
Bottled Fresh Juice	4
San Pellegrino Sparkling Mineral Water (500ml)	3
San Pellegrino Mineral Water (500ml) 6 pack	15
Coffee <i>latte, cappuccino, short black, flat white, long black, hot chocolate</i>	4.5
Flavoured Almond Milk <i>caramel, chocolate, salted vanilla</i>	4.5