



## TAKE-AWAY & HOME DELIVERY MENU

### \*Receive a complimentary item when you spend

**Over \$69** - Any main meal from our Main 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

|  |       |
|--|-------|
| <b>Oysters</b> <i>prepared to your liking Kilpatrick, natural or mornay</i>                                  | 4.90  |
| <b>Stone baked garlic bread &amp; jumbo kalamata olives</b>  | 11.90 |
| <b>Lobster bisque</b> <i>velvety smooth, robust flavours, crème fraiche</i>                                  | 22.90 |
| <b>Seafood chowder</b> <i>creamy, medley of crustaceans</i>  | 22.90 |
| <b>Arancini</b> <i>mushroom, white wine, parmesan &amp; truffle mayo</i>                                     | 19.90 |
| <b>Salt &amp; pepper squid</b> <i>rustic tartare</i>   | 23.90 |
| <b>Thai calamari salad</b> <i>crisp, fragrant herbs, chilli, lime</i>  | 23.90 |
| <b>Coconut tiger prawns</b> <i>mango, chilli, juju berry salsa</i>   | 29.90 |
| <b>Grilled Yellowfin tuna steak with Asian sesame crust</b> <i>yuzu, mirin &amp; soy sauce, spring onion</i> | 23.90 |

### Main Pasta

|  |       |
|--|-------|
| <b>Mushroom risotto</b> <i>field &amp; forest mushrooms, fragrant arborio, hint of truffle</i> | 23.90 |
| <b>Gnocchi Romano</b> <i>rich tomato sugo, basil pesto, tellegio cheese</i>                    | 23.90 |
| <b>Wagyu bolognese</b> <i>hand cut fettucine</i>   | 24.90 |
| <b>Carbonara fettucine</b> <i>bacon, egg, chives, EVOO, parmesan</i>                           | 23.90 |
| <b>Prawn fettucine</b> <i>anchovies, chilli, capers, lemon zest, garlic, EVOO, wine, basil</i> | 29.90 |
| <b>Yellowfin tuna &amp; crab pasta</b> <i>creamy, white sauce, three cheese</i>                | 34.90 |

### Large Plates

|  |       |
|--|-------|
| <b>Surf &amp; Turf</b> <i>eye fillet, coconut prawn, salt &amp; pepper squid, truffle mash, broccolini</i>       | 39.90 |
| <b>Garlic prawns</b> <i>jasmine rice, garlic cream sauce</i>   | 39.90 |
| <b>Three eye fillet medallions</b> (100g each) <i>creamy mash, veal jus</i>                                      | 35.90 |
| <b>Scallops mornay</b> <i>seared, three cheese, served with jasmine rice</i>                                     | 35.90 |
| <b>Seared Yellowfin tuna steak &amp; BBQ prawn cutlets</b> <i>anchovy butter, potatoes, tomato, olives</i>       | 39.90 |
| <b>Soy &amp; ginger Atlantic steamed salmon and baby calamari</b> <i>sesame glazed carrot &amp; broccoli</i>     | 39.90 |
| <b>Atlantic cod, grilled prawn cutlets &amp; Shark Bay sea scallops</b> <i>crustacean sauce &amp; citrus oil</i> | 39.90 |

**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, premium Norwegian smoked salmon, grilled & tempura prawn cutlets, salt & pepper South Australian calamari, wild Shark Bay sea scallops with herb butter, Seared yellowfin tuna steak*

### Sides

|  |      |
|--|------|
| <b>Buy two sides and receive a complimentary serve of rosemary &amp; garlic chips</b>        |      |
| <b>Seafood pilaf</b> <i>calamari, salmon, rockling, seaweed butter</i>                       | 9.90 |
| <b>Grilled broccoli</b> <i>anchovy dressing, macadamia, chilli, feta</i>                     | 9.90 |
| <b>Potato &amp; truffle oil mash</b> <i>oak smoked sea salt &amp; rosemary</i>               | 9.90 |
| <b>Santorini salad</b> <i>cherry tomato, cucumber, olives, aged barrel feta, lemon, EVOO</i> | 9.90 |
| <b>Cauliflower gratin</b> <i>bechamel and nutmeg</i>   | 9.90 |
| <b>House salad</b> <i>rocket, parmesan, beetroot, walnuts, lemon oregano dressing</i>        | 9.90 |
| <b>Rosemary &amp; garlic crunchy chips</b> <i>house seasoning</i>                            | 9.90 |

### Sweet Finish

|  |      |
|--|------|
| <b>Buy two desserts &amp; receive a complimentary dessert of your choice</b>                         |      |
| <b>French vanilla crème brulee</b> <i>caramelised top, house-made</i>                                | 9.90 |
| <b>Sticky date pudding</b> <i>butterscotch sauce (heat for 1 minute at home)</i>                     | 9.90 |
| <b>Chocolate self-saucing molten lava volcano</b> <i>chocolate sauce (heat for 1 minute at home)</i> | 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 on Public Holidays.*



## BEVERAGES

Ferg's Favourite Heathcote Shiraz \$20 each or two for \$35

### Champagne/Sparkling Wine 750ml

|  |    |
|--|----|
| De Bortoli Willowglen Sparkling Brut NV (Victoria) | 11 |
| La Bohme Sparkling Brut (Victoria)                 | 18 |
| 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 |
| Vidal Sauvignon Blanc (New Zealand)                             | 15 |
| 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 |
| 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 |
|---|--------|

### 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 |