

# Lobster Cave

## ENTREES

Huon smoked salmon  
crème fraiche and fennel 39

Shark Bay scallops mornay  
pecorino, grana padano, gruyere  
e 39/m 78

BBQ'd garlic Qld king prawns  
roast pepper salsa  
e 44/m 88



## LARGE PACIFIC OYSTERS

Smoky Bay S.A. (min 3)  
Natural  
lime ceviche & pearls 8 ea

## THE GRILL - BEEF

served with black truffle mustard relish

450g Scotch fillet  
grassfed, free range  
sautéed leek, cream di radicchio, rosemary  
butter 89

600g Rib eye on the bone  
Gippsland, grainfed  
café de paris, pomme puree, roasted  
marrow jus 89

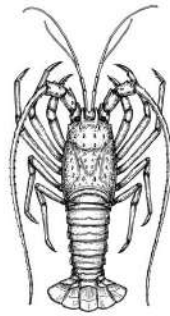
220g Wagyu sirloin  
marble score 9+  
yakimiku sauce, brandied mushrooms,  
potato gratin 119

250g Aged eye fillet  
Gippsland, grassfed  
chef duxelles, vegetable torte,  
garlic & saffron butter 69

## ENHANCER

LOBSTER TAIL  
prawn & seafood pilaf 35

## LOBSTER



Half southern rock lobster (700g+) \*MP

Mornay  
pecorino, grana padano, pomegranate

Natural  
grilled caesar salad

Thai  
kaffir lime, lemongrass, sriracha

Classica  
squid ink fettuccine, lobster bisque

Valentine  
champagne vanilla sauce

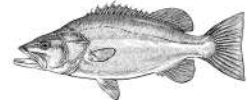
Thermidor  
mustard, brandy, bechamel

French  
roasted garlic, salted beurre, XO cognac

## ICONIC DISHES FOR ONE

Ferginara  
Half 450g to 500g+ southern rock  
lobster, Qld king prawn,  
Shark bay scallop, S.A. calamari,  
W.A. scampi, Moreton bay bugs  
tossed in squid ink fettuccine, garlic,  
chilli, parsley & evoo \*MP

Ultimate Ferg burger  
Whole southern rock lobster  
900g - 1kg each Qld king prawn,  
600g ribeye - all BBQ'd \*MP



## THE CATCH

Roasted hapuka fillets  
with pipis & parsley  
tomato, olives, anchovies,  
vanilla & lime beurre 79  
without pipis 59

## SIGNATURE PLATTERS FOR TWO

### Classic

Southern rock lobsters 2 whole (650g+ ea)  
mornay & thermidor,  
beer battered blue eye fillets,  
salt & pepper squid,  
natural jumbo prawns  
prawn pilaf 399

### Caves Paella

Southern rock lobsters ~ 2 whole (650g+ ea),  
blue eye fillets, tiger prawns, baby calamari,  
mussels, pipis, chorizo, paprika, saffron in  
crustacean bisque 399

## SHARING

Antipasto & garlic ciabatta  
prawn mousse, organic chives 29

Salt & pepper calamari  
chilli jam 35

Lobster & black truffle pilaf  
prawn oil 49

Blue swimmer crab risotto  
crab bisque 39

Salmon salad  
fennel, baby leaves 35

Prawn salad  
spicy-rose mayo 35

Cream potato & truffle mash  
black sea salt 19

## DESSERTS

Vanilla crème brulee - muscatel, miso tuille & gold flakes 22

Poached pear - saffron, mescal, chilli & persian floss 23

White choc & baileys mousse - honeycomb, berry compote 24

Choc & vanilla crêpe cake - butterscotch & agricole rum 25