



# CAVE CLUB DELUXE

Three Course Menu | 169pp | Min two people

## STARTER

**Antipasto & Garlic Ciabatta Plate to Share**

Prawn mousse, organic olives

## ENTREES

**Classic Lobster Bisque**

Southern rock lobster meat & cognac cream

**Huon Smoked Salmon & 3g Osetra Caviar**

crème fraiche, fennel

**Garlic Qld Prawns BBQ'd**

crème fraiche, fennel

## MAINS

**Beer Battered King George Whiting, Prawn & Scampi**

gribiche, pea mash, fennel salad

**500g Scotch Fillet – Grassfed, Free Range**

sautéed leek, crema di radicchio, rosemary butter

**Roasted Hapuka Fillets with Pipis & Parsley**

tomato, olives, anchovies, vanilla & lime beurre

accompanied by rosemary & garlic chips & santorini salad to share

## DESSERTS

**Tiramisu** espresso-soaked lady fingers, mascarpone cream

**Poached Pear** mescal tequila and chilli

**Vanilla Crêpe Cake** butterscotch & agricole rum

Tea or coffee with petit fours & Irish cream on the rocks



## CAVE CLUB CLASSIC

Three Course Menu | \$110pp | Min two people

### ENTREES

**Crispy Local Calamari**  
crispy local calamari

**Mushroom Risotto**  
ragu, grana padano

**Shark Bay Scallops Mornay**  
pecorino, grana padano, gruyere

### MAINS

**300g Aged Eye Fillet – Grassfed, Gippsland**  
chef duxelles, vegetable torte, garlic & saffron butter

**Blue Swimmer Crab Risotto**  
crab bisque

**Goldband Snapper Fillets**  
soffritto, smoked paprika & spanish evoo

### DESSERTS

**Vanilla Crème Brulee**  
muscatel, miso tuille & gold flakes

**White Chocolate & Baileys Mousse**  
honeycomb, berry compote