

Three Course Lunch or Dinner Indulgence

Including a glass of Ferg's Signature Wine

*UPGRADE FROM TWO GLASSES OF WINE TO A BOTTLE OF THE FOLLOWING WINES:

FERG'S SIGNATURE WINE 25/BOTTLE

Chardonnay 2013

Semillon Sauvignon Blanc 2013

Cabernet Merlot 2012

Shiraz Cabernet 2012

35/BOTTLE

Vidal Sauvignon Blanc 2015 Marlborough NZ

Cool Woods Shiraz 2014 South Australia

49/BOTTLE

Villa Maria Two Valley Sauvignon Blanc 2015

Marlborough NZ

Entrée

Beer Battered Scallops- sweet chilli dipper

Warm Asian Atlantic Salmon Salad - Asian crest

Chicken, Sweet Corn Soup -creamy & wholesome

Cold Smoked Tassie Salmon- warm citrus potato, tomato, dill, capers

Thai Pork & Noodles -spicy mince, mussels, coconut milk, kaffir, lime

Pot of Sicilian Black Mussels - spicy Italian sausage, tomato basil salsa

Gnocchi and Three Cheese - light pesto, touch of garlic, cream & parsley

Main

Seafood Chowder - medley of crustaceans

Crispy Pork Belly & Prawns - mustard relish

Whole Flamed Grilled Lobster Tail - seafood pilaf

Chicken Breast Malibu - roasted macadamia nuts and a herb crust

Salt & Pepper Squid - apple cabbage & radish slaw, tartare sauce

Southern Ocean Wild Cobbler Fillets -beer battered, cabbage & parmesan salad, tartare, lemon

Land & Sea Cassoulet - beef, pork, prawns, mussels, tomato, cannelloni beans, thyme & garlic croutons

Dessert

Mocca Brownie – raspberry chantilly cream

Pannacotta ice cream – glazed fruit

Coconut Raspberry House Ice Cream- passionfruit

Belgium Toffee Parfait - berry compote, chocolate soil

Menu options & prices subject to change due to seasonal availability and Lobster Cave standards