

BURGER & LOBSTER

CAPE TOWN

#burgerlobstersa

BAR SNACKS _____ R109

Mixed nuts, pimento olives and grass fed beef biltong board.

APERITIF COCKTAILS

WOLF OF BREE STREET _____ R79

Monkey Shoulder blended Malt shaken with Ardbeg Islay Malt, lemon, gooseberry jam and bitters. Served on the rocks.

²⁴¹ BRAMBLIN ABOUT TOWN _____ R79

Hendrick's Gin and fresh lemon, shaken over crushed ice and drizzled with Crème de Mûre.

THE DIRTY GHERKIN _____ R59

Finlandia Vodka infused with cumin and peppercorns, stirred with dry vermouth and pickle juice until chilled. Served with a crunchy pickled gherkin.

BURGER COCKTAILS

BACON & MAPLE OLD FASHIONED _____ R85

Woodford Reserve Bourbon infused with bacon and stirred with maple syrup and bitters. Served with a bacon crisp.

²⁴¹ CHICITO BREW _____ R69

El Jimador Reposado Tequila shaken with fresh mint, coconut cream, sugar syrup and fresh lime.

²⁴¹ MOST BEAUTIFUL VIEW _____ R79

Lime leaf infused Belvedere Vodka shaken with fresh raspberry purée, apple juice, orgeat and lime juice cellulose. Served tall over ice.

²⁴¹ CONEY ISLAND _____ R79

Bombay Sapphire Gin and sweet vermouth shaken with apricot jam, passion fruit and lime. Topped with coconut lime foam.

MANGO GROOVE _____ R79

Butter washed Pyrat Rum shaken with Belvedere grapefruit, fresh mango juice, coconut cream, orgeat and lime juice. Poured over crushed ice and topped with raspberry purée.

²⁴¹ 2 FOR 1 SOCIAL HOUR!

4pm to 7pm every day. Selection of draught beers, wine by the glass and selected signature cocktails.

LOBSTER COCKTAILS

²⁴¹ EXOTIC MARIGOLD _____ R79

Hendricks Gin dry shaken with grapefruit syrup, smoked chamomile cellulose, grapefruit juice and fresh lime. Poured over ice and topped with tonic water.

²⁴¹ HAWAII 5.0 _____ R79

Bacardi Carta Blanca, Pyrat Rum and litchi liqueur shaken with mango purée, guava juice and B&L house made orgeat.

THE GREEK _____ R69

Grey Goose Vodka and Ouzo churned with pineapple, mint and honey. Served tropical and tall.

²⁴¹ CUCUMBER & DILL MARTINI _____ R69

Bombay Sapphire Gin shaken with Caperitif, muddled cucumber and dill syrup. Served straight up and ice-cold.

²⁴¹ THE MEXICAN _____ R75

El Jimador Reposado Tequila takes a twist on the classic margarita, shaken with Patron Citronge, lime juice, ginger syrup, rose water and jalapeno infused oil. Served rimmed with Himalayan salt.

DIGESTIF COCKTAILS

²⁴¹ DICKIE B _____ R69

Nardini Grappa shaken with Crème de Cacao, vanilla syrup and freshly pressed espresso. Served cold and frothy.

THE DUDEMEISTER 2.0 _____ R79

Patron XO Cafe classically mixed with Chambord Liqueur, Malibu, Illy espresso and layered with a light apple infused cream and sesame seeds.



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ALL MAINS ARE SERVED WITH FRENCH FRIES AND SALAD.

THE B&L BURGER - R139/R155

180g or 250g steak beef burger with streaky maple bacon and cheese, served on a warm, toasted brioche bun.

SWOP YOUR BUN FOR FRESH ICEBERG LETTUCE

THE LOBSTER ROLL - R195

Lobster tail dressed in a light Japanese mayonnaise. Served in a warm, toasted New England style brioche roll.

UPGRADE TO THE BIG BOY LOBSTER ROLL _ R299

THE WHOLE LOBSTER - SQ

Whole South African/Maine lobster steamed or steamed and finished on the grill. Served with lemon and garlic butter.

For prices and availability, check out our "Catch of the Day" board or ask your waiter.

THE B&L COMBO - R449

350g lobster and a 180g B&L steak beef burger. Served with chips and salad.

UPGRADE TO SWEET POTATO FRIES _____ R15

UPGRADE TO BLACK TRUFFLE AND PARMESAN CHEESE FRIES _____ R29

We offer half and half on our menu items. Vegetarian and Vegan options available. For daily specials ask your waiter.

WHITE

	Muratie Laurens Campher Blended White	R293/R75
241	Brampton Sauvignon Blanc	R168/R49
	Cederberg Sauvignon Blanc	R278/R69
	Grand Provence Sauvignon Blanc	R299
	Steenberg Sauvignon Blanc	R325/R81
	The Berrio Sauvignon/Semillon	R288/R72
	Fleur du Cap Unfiltered Sauvignon Blanc	R342/R85
	Laborie Chenin Blanc	R160/R39
	The Anchorman Chenin Blanc	R317
	The Mentors Chenin Blanc	R298/R79
	Boschendal Elgin Chardonnay	R695
241	Brampton Unoaked Chardonnay	R168/R49
	Cluster Series Chardonnay by Arco Laarman	R329/R82
	Grand Provence Chardonnay	R299

BAR BITES MENU AVAILABLE

4pm to 7pm every day. Bar and High-tables only.

#UNDER39RAND

ROSÉ/BLUSH

	Steenberg Rosé	R207
241	Allesverloren Tinta Barocca Rosé	R210/R53
	Peter Falke Blanc de Noir	R256

RED

241	Brampton Old Vine Red	R178/R50
	Dalla Cia Teano	R1395
	Flagstone Dragon Tree Cape Blend	R238/R58
	Idiom SMV	R448
	Saronsberg Seismic Rooi	R320
	The Brewmaster Bordeaux Blend	R375
	The Mentors Orchestra	R495/R125
	Cederberg Cabernet Sauvignon	R429
	Zevenwacht Cabernet Sauvignon	R239/R60
	Steenberg Cabernet/Shiraz	R310
	Fleur du Cap Shiraz	R227/R59
	Steenberg Merlot	R441
	Laborie Merlot	R232/R58
	Abalone Pinotage/Merlot	R231/R57
241	Bellingham Homestead Pinotage	R210/R59
	Doolhof Single Vineyard Malbec	R420
	Migliarina Grenache	R360

BUBBLY

	Boschendal Brut MCC	R399/R99
	Dom Perignon Blanc	R3700
241	Graham Beck Brut	R399/R99
241	Graham Beck Brut Rosé	R399/R99
	Gorgeous Sparkling	R375/R95
	Martini Prosecco	R350/R85
	Moet & Chandon	R1250
	Moet & Chandon Rosé	R1450
	Veuve Clicquot	R1350
	Veuve Clicquot Rosé	R1640

BOTTLED BEER

		Bucket (5)
	Sol	R45 R200
	Amstel	R30
	Amstel Light	R30
	Becks Blue Non-alcoholic	R40
	Redrock Storm Rider Pilsner	R44

BEER ON TAP

	1.5L Pitcher	500ml	340ml
	Redrock Rusty Trigger Lager	R140	R49 R34
	Redrock Bad Moon Crystal Weiss	R140	R49 R34
	Redrock Nine Inch Ale	R140	R49 R34
	Heineken	R140	R49 R34

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DID YOU KNOW? THE SOUTH AFRICAN LOBSTER DOES NOT HAVE CLAWS LIKE THEIR OVERSEAS COUSINS, BUT THEIR MEAT IS SWEETER.

Please inform your server of any food allergies or requirements. 10% gratuity will be added to all parties of 8 or more.