

BURGER & LOBSTER

CAPE TOWN

BAR SNACKS _____ R109

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

APERITIF COCKTAILS

JAVA JUICE _____ R79

Hendrick's Gin muddled with fresh ginger, ripe strawberries and fresh mint then shaken with lime and ginger syrup.

A DROP OF DALU _____ R79

Hendrick's Gin, shaken with fresh basil, lime, gomme syrup, Martini Bianco and home-made peach puree.

BRAMBLIN ABOUT TOWN _____ R79

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

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 CONEY ISLAND _____ R85

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

²⁴¹ LUCKY PUNCH _____ R85

A home-made B&L Rum mix shaken with orgeat syrup, fresh pineapple, orange, ginger, honey, lime, jasmine and bitters.

²⁴¹ MOST BEAUTIFUL VIEW _____ R89

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

THE BULL _____ R89

Gentleman Jack shaken with a home-made apricot jam, organic honey, fresh pink grapefruit and summer lemons.

THE BOEREWORS CURTAIN _____ R89

KWV 10 year shaken with lime juice, home-made cola syrup and braai spice reduction charged with soda water served with droëwors and rimmed with biltong spice.

²⁴¹ 2 FOR 1 SOCIAL HOUR!

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

Terms and conditions apply - No banking, no sharing.

LOBSTER COCKTAILS

²⁴¹ CUCUMBER & DILL MARTINI _____ R79

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

²⁴¹ EXOTIC MARIGOLD _____ R79

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

HAWAII 5.0 _____ R89

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

²⁴¹ THE MEXICAN _____ R79

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.

²⁴¹ TROPICAL DAQUIRI _____ R79

Bacardi Carta Oro Rum shaken with spiced banana puree, fresh pineapple, jasmine and a squeeze of lime juice.

SUNSHINE SPRITZ _____ R179 (2 ppl to share)/R99

Aperol mixed with strawberry shrub, pink grapefruit, fresh passionfruit and a touch of lime charged with Graham Beck Brut.

SOFT SHELL COCKTAILS

²⁴¹ COOL BREEZE _____ R69

Home-made apricot puree shaken with apple juice, touch of lime and fresh mint.

STRAWBERRY COOLER _____ R69

Jasmine tea syrup and fresh grapefruit shaken with strawberry shrub and lime juice, charged with Schweppes soda.

TEETOTALLER'S PUNCH _____ R69

Passion fruit puree and fresh ginger shaken up with organic honey syrup, pineapple juice, orange juice and fresh lime.

BAR BITES MENU AVAILABLE

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

#UNDER39RAND

Tag us on social media

#BURGERLOBSTERSA

ALL MAINS ARE SERVED WITH FRENCH FRIES AND SALAD.

We offer half and half on our menu items.

THE B&L BURGER - R149/R165

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 - R199

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 _ R100
Same roll, double the lobster meat.

THE WHOLE LOBSTER - SQ

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

UPGRADE TO SWEET POTATO FRIES _____ R15

UPGRADE TO MAPLE BACON AND CHEESE FRIES _____ R19

UPGRADE TO BLACK TRUFFLE AND PARMESAN CHEESE FRIES _____ R29

LETTUCE CELEBRATE!

Vegetarian and Vegan options available.

MONSTER SHAKES

- Peanut butter and chocolate brownie _____ R69
- Oreo cheesecake _____ R79
- Ferrero Rocher and Nutella _____ R89
- Peppermint crisp and white chocolate _____ R79
- Caramel Rolo _____ R85

WHITE

- Muratie Laurens Campher Blended White_ R293/R75
- ²⁴¹ Brampton Sauvignon Blanc _____ R168/R49
- Cederberg Sauvignon Blanc _____ R278/R69
- 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
- ²⁴¹ Boschendal Elgin Chardonnay _____ R695
- ²⁴¹ Brampton Unoaked Chardonnay _____ R168/R49
- Cluster Series Chardonnay by Arco Laarman _____ R329/R82

LUNCH IN A HURRY?

R99 Cheese Burger with chips and a soft drink.

Mondays to Fridays, 12 — 3pm. If we take longer than 30 minutes, it's on us! **#LUNCHIN30MINUTES**

No take-aways. Terms and conditions apply. 30 minutes from order on POS to table.

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
- ²⁴¹ 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 | |
| Bavaria 0.0% 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.