

BURGER & LOBSTER

CAPE TOWN

241 2 FOR 1 SOCIAL HOUR!

4pm to 7pm every day. Selection of draught beers, wine by the glass and selected signature cocktails.
Not valid on First Thursday. Terms and conditions apply - No banking, no sharing.

BAR SNACKS _____ R119

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

APERITIF COCKTAILS

241 JAVA JUICE _____ R84

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

241 A DROP OF DALU _____ R84

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

241 BREAKFAST FOR DINNER _____ R90

Vodka, trip sec, home-made marmalade, grapefruit, sage & buttered toast, fresh lemon juice and cellulose.

BURGER COCKTAILS

BACON & MAPLE OLD FASHIONED _____ R90

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

241 CONEY ISLAND _____ R90

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

241 MOST BEAUTIFUL VIEW _____ R94

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

241 CUBAN CHULO _____ R84

Rum stirred with Grand Marnier, bitters, elderflower syrup and Fernet Branca Menta - Arty's Legacy!

241 THE WATERMELON _____ R90

Southern Comfort Black, Amaretto, Cointreau, orange juice and Grenadine.

LOBSTER COCKTAILS

CUCUMBER & DILL MARTINI _____ R84

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

241 EXOTIC MARIGOLD _____ R84

Gin shaken with grapefruit syrup, smoked chamomile cellulose, grapefruit juice and fresh lime. Poured over ice and topped with Schweppes Tonic Water.

HAWAII 5.0 _____ R94

White Rum, Gold Rum and litchi liqueur shaken with mango puree, guava juice and B&L house made orgeat.

241 THE MEXICAN _____ R84

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

241 TROPICAL DAQUIRI _____ R84

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

SUNSHINE SPRITZ _____ R184 (2 ppl to share) / R104

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

SOFT SHELL COCKTAILS

241 COOL BREEZE _____ R74

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

241 STRAWBERRY COOLER _____ R74

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

TEETOTALLER'S PUNCH _____ R74

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.

#UNDER50RAND

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 - R159/R179

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 - R209

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 Lobster steamed or steamed and finished on the grill. Served with lemon and garlic butter.

UPGRADE TO SWEET POTATO FRIES _____ R25

UPGRADE TO MAPLE BACON AND CHEESE FRIES _____ R25

UPGRADE TO BLACK TRUFFLE AND PARMESAN CHEESE FRIES _____ R29

LETTUCE CELEBRATE!

Vegetarian and Vegan options available.

MONSTER SHAKES

Peanut butter and chocolate brownie _____ R89
Oreo cheesecake _____ R89
Ferrero Rocher and Nutella _____ R89
Peppermint crisp and white chocolate _____ R89
Salted caramel and Lindt chocolate _____ R89

WHITE

²⁴¹ Steenberg Sauvignon Blanc _____ R325/R81
Laborie Chenin Blanc _____ R160/R39
The Anchorman Chenin Blanc _____ R317
Boschendal Elgin Chardonnay _____ R695
Groote Post SeaSalter Sauvignon Blanc _ R309/R77
Durbanville Hills The Cape Mist Sauvignon Blanc _____ R365/R90
Quoin Rock Namysto Sauvignon/Semillon _ R285/R82
Idiom Viognier _____ R388/R97

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

²⁴¹ De Grendel Rosé _____ R194/R50

RED

Idiom SMV _____ R448
The Brewmaster Bordeaux Blend _____ R375
The Mentors Orchestra _____ R495/R125
Cederberg Cabernet Sauvignon _____ R429
²⁴¹ Cavalli Colt Cabernet Sauvignon _____ R363
Idiom Cape Blend _____ R649
Mont Blois Single Vineyard
Tarentaalsdraai Pinotage _____ R595
Ernie Els Proprietors Blend _____ R635
Ernie Els Cabernet Sauvignon _____ R439/R110
Quoin Rock Namysto Shiraz/Cabernet _ R344/R99
Arendsig Inspirational Batch Grenache _ R395

BUBBLY

Boschendal Brut MCC _____ R399/R99
Dom Perignon Blanc _____ R3700
²⁴¹ Graham Beck Brut Rosé _____ R399/R99
Gorgeous Sparkling _____ R375/R95
²⁴¹ Martini Prosecco _____ R350/R85
Moet & Chandon _____ R1250
Moet & Chandon Rosé _____ R1450
Veuve Clicquot Rosé _____ R1640
Pongracz Noble Nectar _____ R388/R97

BOTTLED BEER

Heineken 0.0% _____ R40
Redrock Storm Rider Pilsner _____ R44

BEER ON TAP

	1.5L Pitcher	500ml	340ml
²⁴¹ Redrock Easy IPA _____	R140	R49	R34
Redrock Nine Inch Ale _____	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.