

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

ROYAL ESCAPE _____ R84

El Jimador Blanco Tequila and blueberries shaken with coconut and lemongrass cordial, lemon juice and fluffy stuff. Served tall over ice and charged with pea flower soda.

241 RED HERRING _____ R89

Bombay Sapphire Gin muddled with candied ginger then shaken with roasted strawberry, elderflower, lime, fluffy stuff and charged with Martini Prosecco.

VELVET SKIES _____ R89

Belvedere Vodka shaken with velvet falernum, white cacao, mint, lemon and orange blossom. Served tall over ice and charged with Schweppes soda water.

BURGER COCKTAILS

BACON & MAPLE OLD FASHIONED _____ R89

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

CONEY ISLAND _____ R84

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

241 MOST BEAUTIFUL VIEW _____ R89

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

241 TROPICAL SOURS _____ R89

Jack Daniel's Tennessee Rye Whiskey shaken with coconut, pineapple husk cordial, elderflower, lemon and lavender cellulose.

241 THE WATERMELON _____ R84

Southern Comfort Black and Disaronno Amaretto shaken with orange juice and lemon. Served short, New York Sours style, with a juniper-pomegranate and red wine reduction.

LOBSTER COCKTAILS

241 CUCUMBER & DILL MARTINI _____ R84

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

241 EXOTIC MARIGOLD _____ R84

Hendricks 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 _____ R84

Bacardi Carta Blanca Rum, Bacardi Quatro Rum and litchi shaken with mango puree, guava juice and B&L house made Orgeat.

241 THE MEXICAN _____ R89

The Mexican takes a twist on the classic Margarita. Patron Silver Tequila, shaken with Tripple Sec, lime juice, ginger syrup, rose water and jalapeno infused oil. Served rimmed with Himalayan salt.

241 TROPICAL DAQUIRI _____ R84

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

SUNSHINE SPRITZ _____ R159 (2 ppl to share)/R84

Aperol mixed with strawberry shrub, pink grapefruit, fresh passion fruit and a touch of lime charged with Cinzano Pro Spritz.

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

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.

WHITE

- 241 Brampton Sauvignon Blanc _____ R168/R49
- 241 Steenberg Sauvignon Blanc _____ R325/R81
- Boschendal Elgin Chardonnay _____ R695
- 241 Brampton Unoaked Chardonnay _____ R168/R49
- Durbanville Hills The Cape Mist Sauvignon Blanc _____ R365/R90

ROSÉ/BLUSH

- 241 Steenberg Rosé _____ R207/R53
- 241 Allesverloren Tinta Barocca Rosé _____ R210/R53
- De Grendel Rosé _____ R194/R50

RED

- 241 Brampton Old Vine Red _____ R178/R50
- The Mentors Orchestra _____ R495/R125
- 241 Steenberg Cabernet/Shiraz _____ R310/R77
- Steenberg Merlot _____ R441
- Laborie Merlot _____ R232/R58
- 241 Bellingham Homestead Pinotage _____ R210/R59
- Ernie Els Proprietors Blend _____ R635
- Ernie Els Cabernet Sauvignon _____ R439/R110

BUBBLY

- Boschendal Brut MCC _____ R399/R99
- 241 Graham Beck Brut _____ R399/R99
- 241 Graham Beck Brut Rosé _____ R399/R99
- 241 Martini Prosecco _____ R350/R85
- Moet & Chandon _____ R1250
- Moet & Chandon Rosé _____ R1450
- Pongracz Noble Nectar _____ R388/R97

BOTTLED BEER

- | | | Bucket (5) |
|---------------------|-----|------------|
| Sol _____ | R45 | R200 |
| Tiger _____ | R45 | R200 |
| Amstel _____ | R30 | |
| Amstel Light _____ | R30 | |
| Heineken 0.0% _____ | R40 | |

241 BEER ON TAP

- | | 1.5L Pitcher | 500ml | 340ml |
|--------------------------------|--------------|-------|-------|
| Heineken _____ | R140 | R49 | R34 |
| Stellenbrau Craven Lager _____ | R140 | R49 | R34 |
| Lagunitas IPA (USA) _____ | R140 | R49 | R34 |
| Peroni _____ | 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.