

BURGER & LOBSTER

CAPE TOWN

241 2 FOR 1 SOCIAL HOUR!

4pm to 6:30pm 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.

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

Hendrick's Gin muddled with candied ginger then shaken with roasted strawberry, elderflower, lime, fluffy stuff and charged with Martini Prosecco.

LOBSTAR MARTINI _____ R89

Belvedere Vodka shaken with pineapple juice, passionfruit puree, pomegranate, lime and fluffy stuff all charged with Cinzano Pro Spritz.

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.

SAGE ADVICE _____ R89

Cacao butter washed Jameson Irish Whiskey shaken together with a black tea and sage cordial, pineapple and lemon juice. Served short over ice with fluffy stuff.

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. Olmeca Altos Reposado, 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 6:30pm every day. Bar and High-tables only.

#UNDER50RAND

Tag us on social media

#BURGERLOBSTERSA

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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 - R219

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

241 BOTTLED BEER

Bucket (5)

Sol _____ R45 | R200

Tiger _____ R45 | R200

Amstel _____ R30

Tafel 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



Cake Charge: R150



Corkage: R75

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 Steenberg Rosé _____	225 / 55
Allesverloren Tinta Barocca Rosé _____	179
Brampton Rosé _____	177
Peter Falke Blanc de Noir _____	285
241 Pink Valley Rosé _____	312 / 78

WHITE

Diemersdal Sauvignon Blanc _____	200
241 Steenberg Sauvignon Blanc _____	325 / 82
Peter Falke Sauvignon Blanc _____	277
241 Bellingham Light Sauvignon Blanc _____	225 / 56
241 Brampton Sauvignon Blanc _____	189 / 49
Durbanville Hills	
The Cape Mist Sauvignon Blanc _____	365
241 Zonnebloem Blanc de Blanc Blend _____	155 / 38
De Grendel Winifred Blend _____	370
241 Strandloper Chenin Blanc _____	198 / 49
Laborie Chenin Blanc _____	185
241 The Mentors Chenin Blanc _____	345 / 86
Ken Forrester FMC Chenin Blanc _____	1150
Cristina Heritage Range Chardonnay _____	332
241 Haute Cabriere Unwooded Chardonnay _____	210 / 52
241 Rhebokskloof Chardonnay _____	215 / 54
Holden Manz Chardonnay _____	560
Cavalli Foal Verdello _____	595
Boschendal Chardonnay Pinot Noir _____	276

RED

241 Holden Manz Vernissage Blend _____	270 / 68
Roodeberg 1949 Blend _____	550
Ernie Els Proprietors Blend _____	644
La Motte Pierneef Syrah Viognier _____	586
241 Steenberg Cabernet Shiraz _____	345 / 87
Dalla Cia Teano Blend _____	1485
241 The Brewmaster Bordeaux Blends _____	375 / 94
The Mentors Orchestra	
Bordeaux Blends _____	609
Laborie Merlot _____	198 / 49
Steenberg Merlot _____	458
241 Diemersdal Merlot _____	285 / 71
241 Cavalli Colt Cabernet Sauvignon _____	390 / 89
Ernie Els Cabernet Sauvignon _____	475
241 Van Loveren Cabernet Sauvignon _____	192 / 48
Kaapzicht Steytler Vision Cape Blends _____	1130
241 Retief Reserve Cape Blends _____	280 / 70
241 Bellingham Homestead Pinotage _____	242 / 65
241 Diemersdal Pinotage _____	285 / 72
Kaapzicht Pinotage _____	369
Saronsberg Shiraz _____	625
12 Mile Shiraz _____	485
241 Fleur du Cap Shiraz _____	252 / 65
241 Saronsberg Provenance Shiraz _____	278 / 69
Marras The Trickster Cinsault _____	189
Meerlust Pinot Noir _____	785
Monte Marie Director's Reserve _____	345

BUBBLY

241 Graham Beck Brut _____	454 / 110
241 Graham Beck Brut Rosé _____	454 / 110
241 Boschendal Brut _____	435 / 109
Pongracz Noble Nectar _____	450
Veuve Clicquot Brut _____	1200
Mumm Brut _____	1200
Dom Perignon _____	4750

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.