

# 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 \_\_\_\_\_ R94

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 \_\_\_\_\_ R99

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

#### LOBSTAR MARTINI \_\_\_\_\_ R99

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 \_\_\_\_\_ R99

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

#### CONEY ISLAND \_\_\_\_\_ R94

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

#### 241 MOST BEAUTIFUL VIEW \_\_\_\_\_ R99

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 \_\_\_\_\_ R99

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

#### 241 THE WATERMELON \_\_\_\_\_ R94

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 \_\_\_\_\_ R99

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 \_\_\_\_\_ R94

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

#### 241 EXOTIC MARIGOLD \_\_\_\_\_ R94

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 \_\_\_\_\_ R94

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

#### 241 THE MEXICAN \_\_\_\_\_ R99

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 \_\_\_\_\_ R94

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)/R94

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 \_\_\_\_\_ R84

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

#### 241 STRAWBERRY COOLER \_\_\_\_\_ R84

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

#### TEETOTALLER'S PUNCH \_\_\_\_\_ R84

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 \_ R119**

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
Moët & Chandon 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.