

BURGER & LOBSTER

CAPE TOWN

241 2 FOR 1 SOCIAL HOUR!

4pm to 6pm 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 6pm 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.

UPGRADE TO A HAND-SPUN SHAKE _____ +R59
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.

HAND-SPUN SHAKES

All our shakes are made with Unframed Vanilla Bean ice cream.

Classic Vanilla _____ R69
 Black & White _____ R75
 Salty & Sweet _____ R75
 Burnt Cookies & Cream _____ R75

BOTTLED BEER

241 Sol _____ R45
 Sol bucket of 5 _____ R200
241 Tiger _____ R45
 Tiger bucket of 5 _____ R200
241 Tafel Light _____ R30
241 Heineken 0.0% _____ R40

BEER ON TAP

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