

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

 burgerlobsterSA  burgerlobsterSA  @burgerlobsterSA

ALL MAINS ARE SERVED WITH FRENCH FRIES AND SALAD.

We offer half and half on our menu items.

THE B&L BURGER - R169/R189

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 OR A GLUTEN FREE VEGAN BUN

THE LOBSTER ROLL - R229

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 _ R126

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 _____ R35

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 _____ R79

Salty & Sweet _____ R79

Burnt Cookies & Cream _____ R85

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 _____	R150	R59	R44
Stellenbrau Craven Lager _____	R150	R59	R44
Stellenbrau IPA _____	R150	R59	R44
Amstel _____	R150	R59	R44



Cake Charge: R150



Corkage: R100

ROSÉ/BLUSH

Steenberg Rosé _____	225	
Allesverloren Tinta Barocca Rosé _____	192 / 48	²⁴¹
De Grendel Rosé _____	197 / 49	²⁴¹
Peter Falke Blanc de Noir _____	265	
Cavalli Pink Pony _____	200 / 52	²⁴¹

WHITE

Diemersdal Sauvignon Blanc _____	200 / 50	²⁴¹
Steenberg Sauvignon Blanc _____	325 / 82	²⁴¹
Peter Falke Sauvignon Blanc _____	277 / 69	²⁴¹
Ghost Corner Wild Fermented Sauvignon Blanc _____	545	
Brampton Sauvignon Blanc _____	192 / 49	²⁴¹
Durbanville Hills Sauvignon Blanc _____	192 / 48	²⁴¹
Fryers Cove Sauvignon Blanc _____	332	
Cape Portrait White Blend _____	179 / 45	²⁴¹
Saronsberg Earth in Motion White Blend _____	169 / 43	²⁴¹
Van Loveren Blanc de Blanc Blend _____	190 / 48	²⁴¹
Cathedral Cellar Chenin Blanc _____	245	
The Mentors Chenin Blanc _____	379 / 85	²⁴¹
Strandloper Chenin Blanc _____	198 / 49	²⁴¹
Survivor Chenin Blanc _____	315	
Nederburg Heritage Heroes Anchorman Chenin Blanc _____	446	
Cristina Heritage Range Chardonnay _____	332	
Haute Cabriere Unwooded Chardonnay _____	215 / 54	²⁴¹
Survivor Chardonnay _____	420	
La Motte Chardonnay _____	339 / 85	²⁴¹
Ataraxia Chardonnay _____	690	
De Grendel Viognier _____	239 / 59	²⁴¹

RED

La Motte Millennium Blend _____	259 / 65	²⁴¹
Roodeberg Red Blend _____	245 / 62	²⁴¹
De Grendel Rubaiyat Blend _____	835	
Meerlust Red Blend _____	495	
Steenberg Cabernet/Shiraz _____	345 / 87	²⁴¹
Cape Portrait Red Blend _____	179 / 45	²⁴¹
Boschendal Nicolas Blend _____	483	
Haute Cabriere Arnim Family Reserve Red _____	365	
The Brewmaster Bordeaux Blend _____	490	
The Mentors Orchestra Bordeaux Blend _____	645	
Meerlust Rubicon Bordeaux Blend _____	895	
Laborie Merlot _____	198 / 49	²⁴¹
Steenberg Merlot _____	458	
Diemersdal Merlot _____	285 / 71	²⁴¹
Cavalli Colt Cabernet Sauvignon _____	410	
Peter Falke Cabernet Sauvignon _____	378 / 95	²⁴¹
Van Loveren Cabernet Sauvignon _____	192 / 48	²⁴¹
Warwick Three Cape Ladies _____	378	
Retief Cape Blend _____	280 / 70	²⁴¹
Bellingham Homestead Pinotage _____	242 / 65	²⁴¹
Cathedral Cellar Pinotage _____	420	
Diemersdal Pinotage _____	285 / 72	²⁴¹
Survivor Pinotage _____	415	
Warwick First Lady Pinotage _____	252 / 63	²⁴¹
The Mentors Cabernet Franc _____	645	
Saronsberg Shiraz _____	625	
Cederberg Shiraz _____	545	
Fleur du Cap Shiraz _____	252 / 65	²⁴¹
Saronsberg Provenance Shiraz _____	278 / 69	²⁴¹
Piekenierskloof Cinsault _____	295 / 75	²⁴¹
Paul Cluver Estate Pinot Noir _____	575	
The Mentors Petit Verdot _____	645	

BUBBLY

Graham Beck Brut _____	454 / 110	²⁴¹
Graham Beck Brut Rosé _____	454 / 110	²⁴¹
Pierre Jourdan Brut _____	369 / 92	²⁴¹
Pongracz Noble Nectar _____	420 / 105	²⁴¹
Pongracz Brut _____	420	
Pongracz Desiderius _____	1045	
Veuve Clicquot Brut _____	1399	
Mumm Brut _____	1399	
Moët & Chandon Brut _____	1399	
Dom Perignon _____	4995	