

SMALL PLATES

The perfect start. We'd recommend ordering a few for the table.

GRILLED CALAMARI — 149

Falkland's grilled calamari, lime & coriander butter, baby cos, avocado mousse and toasted sesame seeds.

CAESAR SALAD — 149

Cos lettuce, Parmesan crisp, anchovy dressing, toasted pine nuts and Melba toast.
+ Charcoal grilled marinated chicken breast - 45
+ Crispy bacon - 45

CHARCOAL GRILLED KING PRAWNS — 185

Asian king prawns, kimchi & melon salsa and mango gel.

✓ ROAST GARLIC MAC & CHEESE — 115

Macaroni, infused cheese sauce, roast garlic, caramelised onion and Parmesan.

COCONUT SHRIMP — 175

Coconut-crust king prawns, harissa & coconut dressing, pickled cucumber and herb oil.

FRIED CHICKEN LOLLIPOP — 109

Chicken leg stuffed with cheese, gravy, onion and herbs. Dunked in B&L hot sauce.

PORK BELLY RIB — 169

Charcoal grilled pork rib, coriander & ginger soy marinade with pickled ginger coleslaw.

✓ KOREAN FRIED CAULIFLOWER — 119

Gochujang marinated cauliflower, edamame bean, toasted sesame seeds and spring onion.

BRISKET BURNT ENDS — 169

Smoked brisket, sticky BBQ gravy, sour cream and spring onions.

✓ B&L CHEESE BALLS — 129

Fried cheese balls wrapped in phyllo pastry, salsa verde and Parmesan.

SHELLFISH BAR

Freshly shucked and delivered daily

SHRIMP COCKTAIL — 149

5 king prawns poached.
Served with cocktail sauce and mustard aioli.

WEST COAST OYSTER (MEDIUM) — 55 EACH

HALF DOZEN — 305 | DOZEN — 615

Served with onion & cucumber caviar, herb oil, B&L hot sauce and fresh lemon.

THE ORIGINALS

The classics. The OGs. Our namesakes. You love them, we love them.

THE B&L BURGER — 219/259

180g or 250g 100% steak beef patty, lettuce, tomato, pickles, red onion, mayonnaise, cheese and maple bacon. Served with fries and salad.
Swoop your bun for fresh iceberg lettuce or a gluten free vegan bun.

WHOLE LOBSTER — SQ

Whole South African lobster, steamed or grilled. Served with fries, salad and lemon & garlic butter.

THE LOBSTER ROLL — 329

An icon. Warm lobster meat, lobster butter, light Japanese mayonnaise and chives. Served in a toasted New England style brioche roll. Accompanied with fries, salad and lemon & garlic butter.

UPGRADE TO THE BIG BOY LOBSTER ROLL + 169

Same roll, double the lobster meat.

COMBOS

Can't decide? Then don't. Have both. (All combos with lobster use a 450g lobster)

ROLL COMBO FOR TWO — 539

Lobster roll and 180g B&L Burger (Bacon). Served with fries, salad and lemon & garlic butter.

B&L COMBO FOR TWO — 1099

Whole South African lobster and 250g B&L Burger (Bacon). Served with fries, salad and lemon & garlic butter.

LARGE PLATES

Seasonal specials, long-standing favourites and meat-free mains

WOLF BURGER — 375

180g steak beef patty, lobster meat, brie cheese, lettuce and truffle mayo. Served with fries.

FRIED CHICKEN BURGER — 195

Southern fried chicken, Sriracha mayo, pickles, lettuce, onions and tomato. Served with fries and B&L coleslaw.

CHILLI CHEESEBURGER — 189

2 x 80g smash patties, chilli cheese sauce, lettuce, jalapeno and spring onion. Served with fries.

✓ VEGGIE BURGER — 195

Fried veggie patty, American cheese, lettuce, mayo, pickles, onion and tomato. Served with fries and B&L salad.

✓ VEGAN BURGER — 195

Fried veggie patty, vegan cheddar, avocado BBQ mayo, pickles, onion and tomato. Served on a vegan bun and accompanied with fries and a B&L salad.

LOBSTER ROYALE BURGER — 269

Fried lobster meat, ranch mayo, cos lettuce, lobster mayo, pickles and onions. Served with fries.

WAGYU BURGER — 245

2x100g LA Farms Wagyu patties, jalapeno & dill mayo, caramelised onion, lettuce and mozzarella. Served with fries.

WHISKEY-JAM BACON BURGER — 209

180g steak beef patty, whiskey-bacon jam, crispy pancetta, Japanese mayo, onions, lettuce and B&L cheese. Served with fries.

✓ VEGAN

✓ VEGETARIAN

SIDES

Because everyone needs a partner in crime.

B&L FRIES — 45

Classic triple cooked fries.

B&L SALAD — 45

Mixed lettuce, honey & mustard dressing, brioche croutons, red onion and balsamic glaze.

TRUFFLE FRIES — 109 | 65 (AS A SIDE UPGRADE)

with Parmesan

LEMON & HERB FRIES 55 | 15 (AS A SIDE UPGRADE)

SWEET POTATO FRIES 55 | 25 (AS A SIDE UPGRADE)

CHILLI CHEESE FRIES 99 | 59 (AS A SIDE UPGRADE)

DESSERTS

B&L'S NUTELLA & OREO CHEESECAKE — 129

Our signature layered Nutella cheesecake, Oreo cookie, chantilly cream and crushed Oreos.

ESPRESSO MOUSSE — 109

Salted caramel, coffee-soaked chocolate sponge and chocolate crumble.

DUO OF BEIGNETS — 109 Limited availability

Peppermint Crisp and Crunchy Bar.

SPECIALS

DOUBLE TROUBLE CHEWSDAY — 199

Tuesday's only! 28 Day Dry-aged Beef Smash Burger and a Southern Fried Chicken burger and fries.
Terms & conditions apply.

HALF PRICE SOCIAL HOUR!

1/2 price on selected beers, wine by the glass & cocktails.

Everyday from 4pm to 5:30pm.

Not valid on First Thursday.

No banking, no sharing.

Terms and conditions apply.

APERITIF COCKTAILS

B&L SPRITZ - 159 ^{1/2}

Aperol, strawberry juice, fresh granadilla, grapefruit, fresh lime, Martini Prosecco and Schweppes soda water

MELLOW FELLOW - 169

Dewar's 12 Year Old whisky, yuzu, grapefruit juice, cinnamon, marshmallow, lemon and BOS ice tea peach.

LOBSTER COCKTAILS

LOBSTAR MARTINI - 179

Grey Goose Vodka, pineapple juice, passion fruit, pomegranate, lime, cellulose and Martini Prosecco.

LAPOIRE ESPRESSO MARTINI - 135

Grey Goose La Poire Vodka, hazelnut liqueur, Lavazza espresso and Kahlua coffee liqueur.

THE BETRAYER - 149 ^{1/2}

Bombay Sapphire Gin, Elderflower, roasted strawberry, ginger, fluffy stuff, lemon and Martini Prosecco.

TROPICAL SOURS - 149 ^{1/2}

Dewar's 12 Year old whisky, coconut, pineapple, Elderflower, lemon and lavender cellulose.

THE CAT'S WHISKERS - 139 ^{1/2}

Bombay Sapphire Gin, forest fruit, grapefruit juice, lime, fluffy stuff and Martini Prosecco.

THE MEXICAN - 159

Patron Silver Tequila, Cointreau, ginger, rose water and jalapeno.

FIGHT OR FLIGHT - 179 ^{1/2}

Grey Goose Vodka, sage, pineapple and pear, apple juice, cinnamon peel and Schweppes soda water.

BURGER COCKTAILS

BACON AND MAPLE OLD FASHIONED - 159

Bacon fat washed Woodford Reserve Bourbon whiskey, Canadian Maple, Bogart's bitters and caramelised bacon.

BITTER SWEET AFFAIR - 179

Bacardi Reserva Ocho 8 year old, Cynar, pineapple juice, mint, lemon, fluffy stuff and Bogart's infused orange bitters.

ACROSS THE GREEN GRASS - 139 ^{1/2}

Bacardi Carta Negra Rum, Bacardi Rum Anejo Cuatro 4 year, guava and rose water, lime, mango juice, coconut and Orgeat.

AFTER DARK NEGRONI - 149

Bombay Sapphire Gin, coffee infused Campari, Cynar and raspberry infused Martini Rosso.

THE BELIEVER - 199

Patron Silver Tequila, blueberry juice, coconut, Orgeat, lemon, Crème de Cassis, cellulose and Juneberry Red Bull.

SOFT SHELL COCKTAILS

TROPICAL BREEZE - 99

Passion fruit, apple juice, American plum, lemon and apricot & lime foam.

WORLD IS YOUR LOBSTER - 99 ^{1/2}

Pineapple juice, vanilla, tropical purée, lemon, pomegranate and Melozhori non-alcoholic sparkling wine.

WINE

– bottle | glass

ROSÉ / BLUSH

- ② Zandvliet Syrah Rosé – 259 | 65
- ② Nederburg Grenache Rosé – 229 | 58
- ② De Grendel Rosé – 239 | 59
- Tamboerskloof Katharien Rosé – 298

SAUVIGNON BLANC

- ② Diemersdal – 240 | 60
- ② Steenberg – 396 | 99
- ② Ghost Corner – 505 | 125
- Peter Falke – 375
- ② Quoin Rock – 345 | 87
- ② Brampton – 229 | 57
- ② Cape of Good Hope Altima – 369 | 95
- ② Durbanville Hills – 242 | 60

WHITE BLENDS

- ② Villiera Down to Earth – 219 | 55
- ② Cape Portrait – 195 | 49
- Incognito – 465
- ② Van Loveren Blanc de Blanc – 179 | 47

CHENIN BLANC

- ② Mullineux Kloof Street – 336 | 84
- ② The Mentors – 425 | 109
- ② Cavalli Unoaked – 297 | 75
- Nederburg Heritage Heroes Anchorman – 446
- Secateurs – 222

CHARDONNAY

- Credo – 459
- ② Haute Cabrière (Unwooded) – 239 | 59
- ② Stellenzicht – 309 | 78
- ② Fat Bastard – 320 | 80
- Haute Cabrière Reserve – 409

SEMILLON

- Trizanne Elim – 525
- Steenberg – 585

PINOT GRIGIO

- Terra del Capo – 235

SEMI-SWEET

- ② KWV Moscato – 215 | 55

RED BLENDS

- ② Vergelegen – 395 | 99
- ② Roodeberg – 349 | 88
- Jacaranda Nightshift – 360
- Quoin Rock Simonsberg – 575
- Creation – 632
- ② Cape Portrait – 195 | 49
- AA Badenhorst Kalmoesfontein – 669
- Haute Cabrière Arnim Family Reserve – 409

BORDEAUX BLENDS

- The Brewmaster – 509
- The Mentors Orchestra – 755
- De Grendel Rubaiyat – 925
- Stellenbosch Collection Reserve Vanderstel – 485

MERLOT

- ② Laborie – 239 | 60
- Steenberg – 515
- De Grendel – 449
- ② Le Bonheur – 309 | 78
- ② Zonnebloem – 300 | 75

CABERNET SAUVIGNON

- Durbanville Hills Collectors – 385
- Vergelegen Reserve – 795
- ② Ernie Els Big Easy – 350 | 69
- Glen Carlou – 519
- Peter Falke – 629

CAPE BLENDS

- ② Retief – 339 | 87

PINOTAGE

- Cathedral Cellar – 498
- Durbanville Hills Collector – 385
- L'Avenir – 399
- ② Bellingham Homestead – 285 | 72
- ② Survivor Terrior – 435 | 109

CABERNET FRANC

- The Mentors – 755

SHIRAZ

- Cederberg – 615
- ② Nederburg Wine Master – 287 | 72
- Minimalist Connect The Dots – 535
- ② Zandvliet Estate – 389 | 97
- Saronsberg Provenance – 320
- ② Cape of Good Hope Riebeecksrivier – 352 | 89

CINSAULT

- Angus Paul Diapsalmata – 600

PINOT NOIR

- Paul Cluver Estate – 625
- Creation – 575

PETIT VERDOT

- The Mentors – 755

BUBBLY

CHAMPAGNE

- ② Pierre Jourdan Brut – 409 | 102
- ② Pierre Jourdan Brut Rosé – 409 | 102
- ② Boschendal Brut – 498 | 125
- ② Graham Beck Brut – 505 | 129
- ② Pongracz Noble Nectar – 449 | 115
- Pongracz Brut – 449
- Pongracz Desiderius – 1 150
- ② Martini Prosecco – 380 | 109
- ② Tranquille Sparkling Wine – 309 | 77
- Billecart Salmon Brut – 1999
- Billecart Salmon Brut Rosé – 2300
- Dom Pérignon – 10200
- Moët Brut – 1855
- Melozhori Sparkling Red Grape Juice – 249
- ② Melozhori Sparkling White Grape Juice – 249 | 62

BEER

BEER ON TAP

1.5L/500ML/340ML

- ② Heineken® Lager – 189 | 65 | 49
- ② Windhoek Draught – 189 | 65 | 49
- ② Heineken® Silver – 189 | 65 | 49

BOTTLED BEER

- Sol – 49
- Sol bucket of 5 – 219
- Amstel – 49
- Windhoek Lager – 49
- Tafel Lager – 49
- Heineken® 0.0% – 49
- Bomb Squad Lager – 69
- Bomb Squad Pilsner – 69

CIDER

- Hunters Dry – 49
- Savanna Dry – 49
- Savanna Dry bucket of 5 – 219
- Savanna Light – 49
- Savanna 0.0% – 49

SPIRITS

RUM

- Bacardi Carta Blanca
- Bacardi Carta Negra
- Bacardi Spiced
- Bacardi 4 year
- Bacardi 8 year

TEQUILA

- Patron Silver
- Patron Reposado
- Patron Añejo

WHISKY

- Bains Cape Mountain
- Dewar's 12 year
- Dewar's 15 year
- Craigellachie 13 year
- Craigellachie 17 year
- Aultmore 12 year
- Aultmore 18 year

IRISH WHISKEY

- Teeling Single Grain
- Teeling Single Malt
- Teeling Small batch

VODKA

- Grey Goose
- Cruz

GIN

- Bombay Sapphire
- Star of Bombay
- Amarula Premium African

BRANDY AND COGNAC

- Klipdrift Premium
- D'USSE VSOP
- D'USSE XO

VERMOUTH AND LIQUEUR

- Amarula
- Martini Bianco
- Martini Rosso
- Martini Extra Dry

BOURBON

- Woodford Reserve
- Jack Daniel's No.7
- Jack Daniel's Single Barrel
- Jack Daniel's Gentleman Jack
- Jack Daniel's Honey
- Jack Daniel's Rye
- Jack Daniel's Fire

WELCOME TO
CAPETOWN

BAR BITES

All for just R89 per item.
A perfect match with our
Half Price Social Hour!

7-DAYS A WEEK. 4PM - 5:30PM.
NOTE THAT THESE ITEMS ARE IN
ADDITION TO OUR ALL DAY MENU.

GRILLED CALAMARI

Falkland's grilled calamari, lime & coriander butter, baby cos, avocado mousse and toasted sesame seeds.

✓ KOREAN FRIED CAULIFLOWER

Gochujang marinated cauliflower, edamame bean, toasted sesame seeds and spring onion.

FRIED CHICKEN LOLLIPOP

Chicken leg stuffed with cheese, gravy, onion and herbs. Dunked in B&L hot sauce.

BRISKET BURNT ENDS

Smoked brisket, sticky BBQ gravy, sour cream and spring onions.

✓ B&L CHEESE BALLS

Fried cheese balls wrapped in phyllo pastry, salsa verde and Parmesan.

TAG US ON SOCIAL MEDIA

#BURGERLOBSTERSA

CAKE CHARGE: R150
CORKAGE: R100

No spirits. Limited to wine and sparkling wine. 1 Bottle per 4 guests.

by
PAN
COLLECTION
HOSPITALITY

VAT included. All major credit cards welcome. No american express, diners club cards or cheques are accepted. Service charge not included. A 10% service charge will be added for parties of 8 people or more. Please inform your service attendant of any food allergies or special requirements.