

Burger & Lobster

EASTER BRUNCH MENU

Easter brunch menu available from 2 April until 4 April 2021.

STARTERS

LOBSTER EGG ROYALE

Egg custard with lobster and truffle purée.

\$16++

SEARED SCALLOPS

Pan fried Hokkaido Scallops served on an edamame purée topped with goma cream sauce and ikura.

\$20++

THE MAINS

B&L BENEDICT

Sous vide poached egg served on a toasted English muffin topped with avocado, applewood smoked bacon and Lobster meat. Finished with a lobster bisque mayonnaise and lobster bisque hollandaise sauce.

\$26++

B&L BREAKFAST TACO

Corn taco shells filled with scrambled eggs, guacamole, Pico de Gallo, fresh coriander and topped with lobster meat.

\$24++

SIDES

MALA CORN ON THE COB

Roasted sweet corn served on the cob and coated in Mala spices

\$6++

POMME PURÉE

A purée of Russet potatoes and butter..

\$7++

DESSERT

BELGIAN WAFFLES

Belgian waffles topped with strawberries, chocolate sauce and salted caramel sauce. Served alongside strawberry shortcake ice-cream.

\$18++

EASTER BRUNCH BEVERAGE LIST

RED SNAPPER

Gin, Tomato Juice, Spice Mix, Olives

\$22++

BLOODY MARY

Smoked Vodka, Tomato Juice, Spice Mix, Olives

\$22++

NESPRESSO MARTINI

Vodka, Coffee Vodka, Nespresso, Sugar

\$18++

MIMOSA GRAPEFRUIT

Prosecco, Grapefruit Juice

\$15++

MIMOSA ORANGE

Prosecco, Orange Juice

\$15++

VIRGIN MARY

Tomato Juice, Spice Mix, Olives

\$14++

To add festive cheer to Burger & Lobster's Easter Brunch, these partners have been selected for your dining pleasure

Old Young's Distillery based in Swan Valley, Perth, Western Australia, has been making award winning, small-batch, hand-crafted spirits since 2014.

Based near Lyon, France, **Alain Milliat** has been making exquisite fruit juices since which have been used in fine dining establishments around the world since 1997.