

## THE STARTERS

### PAN-FRIED KING PRAWNS

Served in a smoked paprika and garlic butter sauce.

3 pieces \$13 | 6 pieces \$25

### LOBSTER ROSTI

Pan-fried potato topped with a gently spiced guacamole, fresh lobster meat, red chilli and fresh lime.

\$18

### SALTED EGG YOLK SQUID

Crispy baby squid flavoured with a homemade salted egg yolk spice mix.

\$12

### LOBSTER NUGGETS

Crispy lobster claw 'nuggets' in a spicy batter served with a cooling lemon mayo.

\$18

### LOBSTER MAC & CHEESE

Lobster and macaroni in a creamy lobster bisque and four cheese sauce.

\$17

### KALE & QUINOA SALAD

Quinoa, avocado, kale, fig, cranberry and roasted walnut salad. Tossed in a balsamic dressing and topped with fresh lobster meat and radish.

\$20

## THE MAINS

All our lobster is wild-caught Atlantic lobster delivered live into our restaurants daily. Our beef comes from farmers in Nebraska, USA, who look after their cattle specifically for us.

Upgrade  
To A Cocktail  
For Just \$10!

## COMBOS

We've made your life just that little bit easier, get the best of both worlds!

Select your combo size below, and then select your main, side and drinks options.

### COMBO FOR TWO

One 1.5Lb lobster coming either steamed or grilled, a choice of two mains, a choice of two sides and all served alongside our lemon garlic butter. Two drinks options also included.

\$115

### COMBO FOR FOUR

One 1.5Lb lobster coming either steamed or grilled, a choice of four mains, a choice of four sides and all served alongside our lemon garlic butter. Four drinks options also included.

\$165

### COMBO FOR SIX

Two 1.5Lb lobsters coming either steamed or grilled, a choice of six mains, a choice of six sides and all served alongside our lemon garlic butter. Six drinks options also included.

\$272

### COMBO FOR EIGHT

Three 1.5Lb Lobsters coming either steamed or grilled, a choice of eight mains, a choice of eight sides and all served alongside our lemon garlic butter. Eight drinks options also included.

\$388

Main Course Options: Mayfair Burger, Smoked BBQ Burger, The Wholesome Burger, Original Roll, Seven Samurai Roll, California Roll or Surf & Turf Roll.

Side Options: Sautéed Mushrooms, Garlic Spinach, B&L Fries, Truffle Fries, Sweet Potato Fries, Salted Egg Yolk Fries or House Salad.

Drink Options: Coke, Coke Zero, Sprite or any of our Mocktails.

## LOBSTER ROLLS

Chunks of fresh, chilled lobster meat tossed in our signature dressings and all served in our signature toasted brioche roll.

### ORIGINAL LOBSTER ROLL

Chilled chunks of lobster meat dressed in lemon mayo and served in a toasted brioche roll. Accompanied by our lemon and garlic butter.

\$28 | \$34 with fries and salad

### SURF & TURF ROLL

Succulent lobster meat tossed in a Japanese mayo on one side, and a mini Nebraskan beef patty and cheese on the other side. All served in our signature brioche roll.

\$20

### SEVEN SAMURAI ROLL

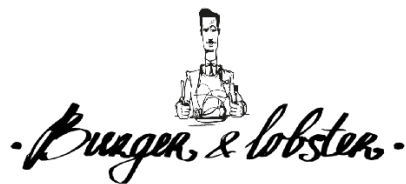
Chilled chunks of lobster meat tossed with pickled ginger mayo, Chinese cabbage and cucumber. Topped with a Togarashi spice blend and spring onions.

\$20

### CALIFORNIA LOBSTER ROLL

Chilled chunks of lobster and prawn meat tossed in a spiced avocado sauce with lettuce, cucumber and cherry tomatoes. Topped with fresh chives and served with lime.

\$20



## THE LOBSTERS

We serve live wild Canadian lobster delivered fresh daily into our restaurants.

*Lobster enthusiasts would go for steamed; but we don't think you can't beat the smokey flavour from the grill...*

### 1.5LB WHOLE LOBSTER

Served either grilled or steamed and alongside either our clarified butter or B&L's famous lemon and garlic butter.

**\$55 | \$60 WITH FRIES AND SALAD**

### LOBSTER THERMIDOR

Lobster in a creamy mushroom sauce topped with parmesan and cheddar cheese. Served with garlic toast.

**\$31 FOR 1/2 LOBSTER**

**\$58 FOR WHOLE LOBSTER AND SALAD**

### HALF LOBSTER

Served either grilled or steamed alongside fries and B&L's famous lemon and garlic butter.

**\$30**

### LOBSTER LAKSA

Fresh lobster meat cooked in an aromatic coconut sauce. Served with rice noodles, bean sprouts and tofu.

**\$37 FOR 1/2 LOBSTER**

**\$67 FOR WHOLE LOBSTER**

### SAMBAL GLAZED LOBSTER

A grilled Original Lobster glazed with Sambal and served alongside garlic toast.

**\$37 FOR 1/2 LOBSTER**

**\$67 FOR WHOLE LOBSTER**

### LOBSTER & QUINOA SALAD

Quinoa, avocado, kale, fig, cranberry and roasted walnut salad. Tossed in a balsamic dressing and served with fresh lobster.

**\$59**

ASK ABOUT TODAY'S BIG BOY LOBSTER CATCH!

## THE BURGERS

Our beef comes from farmers in Nebraska, USA, who look after their cattle specifically for us.

Add Aged Cheddar \$1 | Add Bacon \$1

*We'd recommend medium-rare to keep all that beefy flavour in!*

### TEXAN WAFFLE CHICKEN

Buttermilk fried chicken with a Texas style BBQ sauce, onion, tomato & rocket leaves. Served in a buttery waffle 'bun'

**\$20**

### SMOKED BBQ BURGER

BBQ glazed Nebraskan beef patty, topped with smoked cheddar, maple glazed bacon, BBQ mayo, kale, tomato & balsamic onion jam.

**\$18**

### AVOCADO BURGER

Nebraskan beef patty topped up with crushed avocado and aged cheddar.

**\$14**

### THE WHOLESOME (VG)

Crisp-fried chickpea & pea patty served on a multi-grain bun with guacamole, kale, lettuce, tomato, onion, smoked vegan cheese and eggplant 'bacon.'

**\$19.5**

### THE MAYFAIR

Nebraskan beef patty with pickles, onion, tomato, lettuce and B&L's secret burger sauce. All served in our sesame seed brioche burger bun.

**\$14 | \$20 WITH FRIES & SALAD**

### THE CHEESEBURGER

Nebraskan beef patty with lettuce, B&L's secret sauce and aged cheddar.

**\$14**

### BEAST BURGER

**The best of land and sea:** Nebraskan beef patty topped with lobster meat, brie, truffle and taragon mayo, fennel and Chinese cabbage slaw.

**\$23**

## THE SIDES

SAUTÉED MUSHROOMS  
**\$7**

SALTED EGG YOLK FRIES  
**\$7**


SWEET POTATO FRIES  
**\$7**

GARLIC SPINACH  
**\$7**

HOUSE SALAD  
**\$5**

TRUFFLE FRIES  
**\$7**

B&L FRIES  
**\$5**



*Burger & Lobster*

**SIGNATURE COCKTAILS**



**MF GIN & TONIC**

Gin, lime, juniper, rosemary, thyme, tonic.

**\$16**



**"BBQ" WHISKEY SOUR**

Bourbon, lemon, sugar, charred lapsang souchong, egg white.

**\$16**



**B&L SLING**

Gin, Bénédictine, peach, apricot, orange, pineapple, lemon.

**\$16**

**CLASSIC COCKTAILS**

**B&L NESPRESSO MARTINI**

Vodka, Coffee Vodka, Nespresso, Sugar.

**\$18**

**AMARETTO SOUR**

Amaretto, lemon, sugar, egg white.

**\$16**

**GIMLET**

Gin, lime, sugar.

**\$16**

**BOULEVARDIER**

Bourbon, sweet vermouth and Campari.

**\$16**

**MOCKTAILS**



**B&L PINEAPPLE ICED TEA**

Black tea, pineapple, lemon, gula melaka.

**\$9**

**NO GIN TONIC**

House made juniper cordial, lime, soda.

**\$9**



**PG-13**

Grapefruit, lime, grenadine, tonic.

**\$9**

**TROPICANA**

Orange, passion fruit, lime, sprite.

**\$9**

**CHAMPAGNE & SPARKLING WINE**

GLASS / BOTTLE

**BOTTER PROSECCO DOC**

Veneto, Italy.

**\$13 / \$65**

**BILLECART SALMON BRUT RESERVE**

Champagne, France.

**\$23 / \$120**

**WHITE WINE**

120ML / BOTTLE

**ANSEMI, PINOT GRIGIO**

Friuli, Italy.

**\$12 / \$65**

**WILD ROCK, SAUVIGNON BLANC**

Marlborough, New Zealand.

**\$14 / \$75**

**RED WINE**

120ML / BOTTLE

**CANTINE PELLEGRINO, TARENI SYRAH**

Sicily, Italy.

**\$12 / \$65**

**RESERVE DU PIC PINOT NOIR**

IGP, Saint Guilhem Le Desert, Launguedoc-Rousillon, France.

**\$14 / \$75**

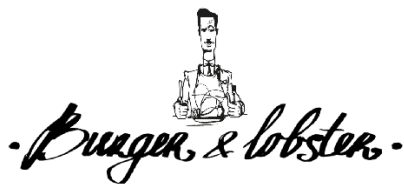
**ROSÉ WINE**

120ML / BOTTLE

**LES SARDINES ROSÉ**

Pays d'Oc, France.

**\$12 / \$65**



## BEER

330 ML BOTTLES

### KRONENBOURG 1664 BLANC

A fruity French wheat beer with a hint of citrus.  
Refreshing & slightly sweet.  
\$12

### ASAHI

Dry light-bodied lager with subtle bready notes  
a gentle maltiness and a mild grassy hop bitterness.  
\$12

## DRINKS BUNDLES

Bundles to suit every taste.

### THE HALF & HALF

2 x Beers and 2 x B&L Pineapple  
Iced Teas.  
\$36

### THE SOBER ONE

2 x B&L Pineapple Iced Teas  
and 2 x Soft Drinks.  
\$20

### BUCKET OF BEER

5 X bottles of Beers.  
\$50

## NON-ALCOHOLIC

### SOFT DRINKS

\$6

### TEA / COFFEE

\$6

### JUICES

\$6

### STILL / SPARKLING WATER

\$8

### ALAIN MILLIAT TOMATO JUICE

\$14

## HOUSE SPIRITS

45 ML | BOTTLES

### VODKA

KETEL ONE  
\$12 / \$140

OLD YOUNG'S  
COFFEE VODKA  
\$16 / \$160

OLD YOUNG'S

PURE VODKA  
\$16 / \$160

OLD YOUNG'S  
SMOKED VODKA  
\$16 / \$160

### RUM

HAVANA CLUB 3  
\$12 / \$120

SAILOR JERRY  
\$12 / \$120

### GIN

BICKENS  
\$12 / \$140

TANQUERAY  
\$12 / \$120

OLD YOUNG'S 1829 GIN  
\$16 / -

### WHISKEY / WHISKY

WILD TURKEY 81  
\$12 / \$120

CHIVAS REGAL 12  
\$14 / \$140

GLEN GRANT 10  
\$16 / \$160

GLENMORANGIE  
ORIGINAL  
\$16 / \$160

### APERITIF & DIGESTIF

45 ML

APEROL  
\$13

CAMPARI  
\$13

FERNET BRANCA  
\$13

BRANCA MENTA  
\$13

### TEQUILA

ESPOLON BLANCO  
\$12 / \$120

ESPOLON RESPOSADO  
\$12 / \$120

### BRANDY

ST-REMY VSOP  
\$12 / \$120