



## DELIVERY MENU

Stuck between binge-watching your favourite show and a delicious meal? Well, debate no more! Our burgers and lobsters are now available from our Raffles restaurant for take-out and delivery, right to your doorstep.

### THE STARTERS

#### PAN-FRIED KING PRAWNS

Served in a smoked paprika and garlic butter sauce.

3 pieces \$13 | 6 pieces \$25

#### 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

#### LOBSTER MAC & CHEESE

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

\$17

#### LOBSTER NUGGETS

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

\$18

#### SALTED EGG YOLK SQUID

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

\$12

### 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.

### 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 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 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 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, Avocado Burger, Original Roll, Seven Samurai Roll, California Roll or Surf & Turf Roll | Side Options: Sautéed Mushrooms, Garlic Spinach, B&L Fries, Truffle Chips, Sweet Potato Fries, House Salad or Salted Egg Yolk Fries. | Drink Options: Coke, Coke Zero, Sprite, Schweppes Soda, Schweppes Tonic, or Pineapple Iced Tea.

Drinks Upgrade for just \$2 Fever-Tree Indian Tonic or Fever-Tree Ginger Beer or \$6 Alain Milliat Tomato Juice or \$6.50 Gryphon Tea (Pearl of the Orient OR Chamomile Tea with Apple)

Champagne Upgrade for just \$97 Veuve Clicquot Yellow Label Brut

White Wine Upgrade for just \$59 Wild Rock Sauvignon Blanc or \$75 Denis Race Chablis

Rosé Wine Upgrade for just \$49 Bodegas Muga Rosado

Red Wine Upgrade for just \$59 Shepherds Den Pinot Noir or \$86 Bodegas Muga Rioja Reserva  
Cocktail Upgrade from \$35 - Lychee in the City, Reflection of Love, Negroni, Bloody Mary (various ml)

### 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

#### 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

#### 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

#### SURF & TURF ROLL

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

\$20

Please inform a member of our team if you have any food or beverage allergies! All prices are inclusive of 7% gst.



# Burger & lobster.

## THE LOBSTERS

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

Add on Lemon & Garlic Butter \$1

*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 & 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 & 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**

## JUMBO COMBOS

The ultimate lobster feast!

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

### JUMBO LOBSTER COMBO

**A**

1.9kg to 2.1kg average Jumbo lobster served steamed or grilled, a choice of two mains, a choice of four sides, four lemon & garlic butter sauce and a choice of two soft drinks.

**\$260**

### JUMBO LOBSTER COMBO

**B**

2.2kg to 2.4kg average Jumbo lobster served steamed or grilled, a choice of two mains, a choice of four sides, four lemon & garlic butter sauce and a choice of two soft drinks.

**\$300**

### JUMBO LOBSTER COMBO

**C**

2.5kg to 2.7kg average Jumbo lobster served steamed or grilled, a choice of two mains, a choice of four sides, four lemon & garlic butter sauce and a choice of two soft drinks.

**\$340**

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

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

Drink Options: Coke, Coke Zero, Sprite, Schweppes Soda, Schweppes Tonic, or Pineapple Iced Tea.

**Drinks Upgrade for just \$2** Fever-Tree Indian Tonic or Fever-Tree Ginger Beer **or \$6** Alain Milliat Tomato Juice **or \$6.50** Gryphon Tea (Pearl of the Orient OR Chamomile Tea with Apple)

**Champagne Upgrade for just \$97** Veuve Clicquot Yellow Label Brut

**White Wine Upgrade for just \$59** Wild Rock Sauvignon Blanc **or \$75** Denis Race Chablis

**Rosé Wine Upgrade for just \$49** Bodegas Muga Rosado

**Red Wine Upgrade for just \$59** Shepherds Den Pinot Noir **or \$86** Bodegas Muga Rioja Reserva

**Cocktail Upgrade from \$35 -** Lychee in the City, Reflection of Love, Negroni, Bloody Mary (various ml)

## 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

### TEXAN WAFFLE CHICKEN

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

**\$20**

### 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**

### AVOCADO BURGER

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

**\$14**

### SMOKED BBQ BURGER

Nebraskan beef patty glazed with a BBQ sauce, served with smoked cheddar, maple bacon, BBQ mayo, kale, tomato and balsamic onion jam.

**\$18**

### B&L 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 WHOLESOME (VG)

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

**\$19.5**

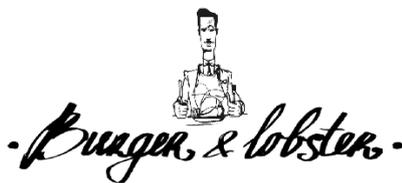
### THE CHEESEBURGER

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

**\$14**

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

Please inform a member of our team if you have any food or beverage allergies! All prices are inclusive of 7% gst.



## THE SIDES

**SALTED EGG  
YOLK FRIES**  
\$7

**SWEET  
POTATO FRIES**  
\$7

**GARLIC  
SPINACH**  
\$7

**HOUSE  
SALAD**  
\$5

**TRUFFLE  
CHIPS**  
\$7

**B&L  
FRIES**  
\$5

**SAUTÉED  
MUSHROOMS**  
\$7

## DESSERTS

**CHEESECAKE TART.**  
Baked vanilla cheesecake in a pastry  
and served with raspberry coulis and  
a dusting of icing sugar.  
**\$8**

**CANDIED FRUIT CAKE.**  
Fruit cake drizzled with  
chocolate sauce and dusting of sugar.  
**\$12**

**MOLTEN CHOCOLATE  
LAVA CAKE.**  
Chocolate lava cake with  
salted caramel sauce and raspberries.  
**\$12**

## DRINKS

### SPIRIT COMBOS

Live'n up your spirits with a bottle and range of mixers.

**OLD YOUNG'S VODKA**  
700ml bottle served with a choice of 6 mixers including  
Schweppes Soda Water, Coke, Coke Zero, Sprite, Fever-Tree  
Soda Water and Fever-Tree Ginger Beer.  
**\$128**

**HENDRICK'S GIN**  
700ml bottle served with a choice of 6 mixers including  
Schweppes Soda Water, Coke, Coke Zero, Sprite, Fever-Tree  
Soda Water and Fever-Tree Ginger Beer.  
**\$138**

**BLACK TEARS SPICED RUM**  
700ml bottle served with a choice of 6 mixers including  
Schweppes Soda Water, Coke, Coke Zero, Sprite, Fever-Tree  
Soda Water and Fever-Tree Ginger Beer.  
**\$118**

**MONKEY SHOULDER WHISKY**  
700ml bottle served with a choice of 6 mixers including  
Schweppes Soda Water, Coke, Coke Zero, Sprite, Fever-Tree  
Soda Water and Fever-Tree Ginger Beer.  
**\$138**

## BOTTLED COCKTAILS

Have a taste of the B&L bar at home, all pre-mixed by our awesome mixologists.

Available in 200ml (serves 2-3 persons), 300ml (serves 3-4 persons), 500ml (serves 5-6 persons).

### LYCHEE IN THE CITY

Reyka Vodka, Orange Liqueur, Lychee Liqueur, Citric Acid,  
Cranberry Juice. Served with a half bottle of Champagne Brut.

200ML | \$68 | \$55 with Combo meal  
300ML | \$75 | \$65 with Combo meal  
500ML | \$85 | \$75 with Combo meal

### REFLECTION OF LOVE

Hendricks Gin, Crème De Violettes, Alain Milliat Cabernet Rose,  
Citric Acid.

200ML | \$26 | \$20 with Combo meal  
300ML | \$44 | \$35 with Combo meal  
500ML | \$70 | \$50 with Combo meal

### NEGRONI

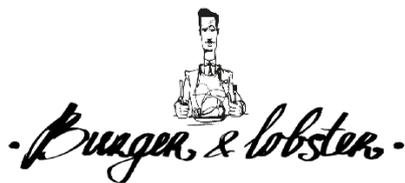
Hendrick's Gin, Sweet Vermouth, Campari.

300ML | \$70 | \$60 with Combo meal  
500ML | \$80 | \$70 with Combo meal

### BLOODY MARY

Reyka Vodka, Alain Milliat Tomato Juice, House Spiced Mix.

300ML | \$40 | \$35 with Combo meal  
500ML | \$60 | \$45 with Combo meal



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## CHAMPAGNE & PROSECCO

By the bottle

*Because who doesn't deserve a bit of fizz!*

### BOTTER PROSECCO DOC

Veneto, Italy

**\$32**

### BILLECART SALMON BRUT

Champagne, France

**\$108**

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## WHITE WINE

By the bottle

### WILD ROCK SAUVIGNON BLANC

Marlborough, New Zealand

**\$70**

### DENIS RACE CHABLIS

Chablis, France

**\$86**

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## ROSÉ WINE

By the bottle

### BODEGAS MUGA ROSADO

Rioja, Spain

**\$60**

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## RED WINE

By the bottle

### SHEPERDS DEN PINOT NOIR

Marlborough, New Zealand

**\$70**

### BODEGAS MUGA RIOJA RESERVA

Rioja, Spain

**\$97**

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## SOFT DRINKS

### COCA-COLA

(330 ml can)

**\$4**

### COCA-COLA

**ZERO**

(330 ml can)

**\$4**

### SPRITE

(330 ml can)

**\$4**

### SCHWEPPE'S TONIC

**WATER**

**\$4**

### FEVER TREE INDIAN

**TONIC**

**\$6**

### FEVER TREE GINGER

**BEER**

**\$6**

### ALAIN MILLIAT TOMATO

**JUICE**

**\$9**

### B&L PINEAPPLE

**ICED TEA**

**\$5**

### GRYPHON PEARL OF THE ORIENT WITH LYCHEE TEA

(Sparkling tea)

**\$10**

### GRYPHON CHAMOMILE TEA WITH APPLE TEA

(Caffeine-free sparkling tea)

**\$10**