



## 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 Jewel restaurant for take-out and delivery, right to your doorstep.

### TO START

#### PAN-FRIED KING PRAWNS

Served in a smoked paprika and garlic butter sauce.

3 pieces \$13 | 6 pieces \$25

#### SALTED EGG YOLK SQUID

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

\$12

### 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, Original Roll, or Surf & Turf Roll  
Side Options: Sautéed Mushrooms, B&L Fries, Truffle Chips, Sweet Potato Fries Salted Egg Yolk Fries or House Salad  
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 - 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

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

#### THE CHEESEBURGER

Nebraskan beef patty with lettuce, B&L's secret sauce 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

#### 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

#### 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 SIDES

SALTED EGG  
YOLK FRIES  
\$7

SWEET  
POTATO FRIES  
\$7

HOUSE  
SALAD  
\$5

TRUFFLE  
CHIPS  
\$7

B&L  
FRIES  
\$5

SAUTÉED  
MUSHROOMS  
\$7

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.

Our wild, live Canadian lobster steamed or grilled with a choice of clarified butter or our famous lemon & garlic butter.

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

### LOBSTER LAKSA

Wild caught fresh lobster cooked in an aromatic coconut sauce. Served with rice noodles, bean sprouts and tofu.

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

**\$67 FOR WHOLE LOBSTER**

### ORIGINAL LOBSTER

Whole lobster, grilled or steamed and served with a clarified or lemon & garlic butter sauce. Average 600g.

**\$55**

**\$60 WITH FRIES & SALAD**

**\$30 FOR 1/2 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 ROLLS

Chunks of fresh, chilled lobster meat tossed in a Japanese mayo and topped with chives 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**

## 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, Original Roll, or Surf & Turf Roll  
Side Options: Sautéed Mushrooms, B&L Fries, Truffle Chips, Sweet Potato Fries, Salted Egg Yolk Fries or House Salad  
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 -** Negroni, Bloody Mary (various ml)

## DESSERTS

### CHEESECAKE TART.

Baked vanilla cheesecake in a pastry and served with raspberry coulis and a dusting of icing sugar.

**\$8**

### CANDIED FRUIT CAKE.

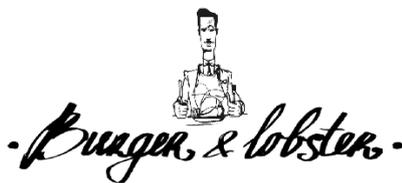
Fruit cake drizzled with chocolate sauce and dusting of sugar.

**\$12**

### MOLTEN CHOCOLATE LAVA CAKE.

Chocolate lava cake with salted caramel sauce and raspberries.

**\$12**



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## DRINKS

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### SPIRIT COMBOS

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

#### 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**

#### 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**

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### BOTTLED COCKTAILS

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

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

#### 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

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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

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By the bottle

#### WILD ROCK SAUVIGNON BLANC

Marlborough, New Zealand

**\$70**

#### DENIS RACE CHABLIS

Chablis, France

**\$86**

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### ROSÉ WINE

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By the bottle

#### BODEGAS MUGA ROSADO

Rioja, Spain

**\$60**

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### RED WINE

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By the bottle

#### SHEPERDS DEN PINOT NOIR

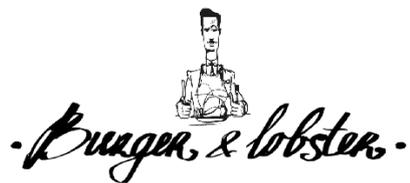
Marlborough, New Zealand

**\$70**

#### BODEGAS MUGA RIOJA RESERVA

Rioja, Spain

**\$97**



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## SOFT DRINKS

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**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**