



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 \$14 | 6 pieces \$26

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.

\$120

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.

\$287

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.

\$175

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.

\$400

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 or Schweppes Tonic.

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.

\$29 | \$35 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.

\$21

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.

\$21

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.

\$21

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.

\$57 | \$62 WITH FRIES & SALAD

LOBSTER THERMIDOR

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

\$33 FOR 1/2 LOBSTER

\$60 FOR WHOLE LOBSTER & SALAD

HALF LOBSTER

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

\$32

LOBSTER LAKSA

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

\$38 FOR 1/2 LOBSTER

\$68 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 or Schweppes Tonic.

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

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.

\$19

THE CHEESEBURGER

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

\$14

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

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.

\$15 | \$21 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.

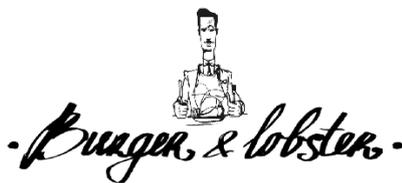
\$24

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

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



THE SIDES

**SALTED EGG
YOLK FRIES**
\$7

**SWEET
POTATO FRIES**
\$7

**GARLIC
SPINACH**
\$7

**HOUSE
SALAD**
\$5

**TRUFFLE
CHIPS**
\$8

**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

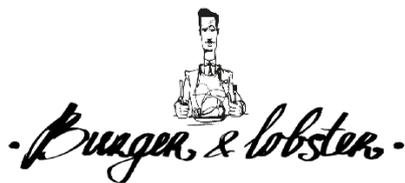
Hendrick's Gin, Sweet Vermouth, Campari.

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



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

WHITE WINE

By the bottle

WILD ROCK SAUVIGNON BLANC

Marlborough, New Zealand

\$70

DENIS RACE CHABLIS

Chablis, France

\$86

ROSÉ WINE

By the bottle

BODEGAS MUGA ROSADO

Rioja, Spain

\$60

RED WINE

By the bottle

SHEPERDS DEN PINOT NOIR

Marlborough, New Zealand

\$70

BODEGAS MUGA RIOJA RESERVA

Rioja, Spain

\$97

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