



SPECIALS

TRUFFLE VICHYSOISE

Potato and leek soup scented with truffle and accompanied with butter croute.

\$5

SOY-BUTTER POACHED LOBSTER TAIL

Lobster tail poached in a warm sweet soy, clarified butter, ginger, rosemary and anise seed served with grain-mustard jalapeno crushed potato.

\$22

LOBSTER TAIL LAKSA

Fresh lobster meat cooked in aromatic coconut sauce, served with rice noodles, bean sprouts and tau pok.

\$28

LOBSTER TAIL LOLLIPOP

Choose either Fried or Grilled. Served with B&L Fries and House Salad.

FRIED LOBSTER TAIL

Breaded lobster tail topped with melted cheese, served with lemon mayo.

GRILLED LOBSTER TAIL

Served with a choice of rub and choice of sauce.

RUB OPTIONS Cayenne | Cajun | Smoked | Muddica

SAUCE OPTIONS Lemon & Garlic Butter | BBQ | Mala

MIX OF TWO

\$40

MIX OF FOUR

\$74

MIX OF SIX

\$107



FESTIVE COCKTAILS



FESTIVE PIE

Whiskey, apple juice, citrus,
vanilla, cinnamon

\$22

CHRISTMAS-POLITAN

Rum, rosemary syrup, citrus,
cranberry, soda

\$18

Please inform a member of our team if you have any food or beverage allergies!
Subject to 10% and prevailing GST.