



AMUSE BOUCHE

Freshly Shucked Oysters
Natural, Sherry shallot dressing

NV Perrier Jouët Grand Brut Champagne, France

STARTERS

French Onion Soup
Emmentaler crouton

Classic Beef Tartare
Capers, cornichons, pickled onions, free range eggs, charcoal ciabatta croutes

Botswana Seasonal Salad
Mixed greens, asparagus, charred carrots & courgettes, roasted beets, quinoa tabbouleh, toasted seeds, pine nuts, sesame dressing

Big Glory Bay Salmon Salmon Sashimi
Miso mustard, dashi jelly, buffalo curd, sesame wafer, soy mirin dressing

Chicken Liver Pate
Ruby port jelly, piccalilli, pickled baby beets, toasted sourdough

Crispy Chilli Squid
Sweet 'n' sour tamarind sauce, tomato relish, green chilli salad, fresh lime

Botswana Peking Duck
Cucumber, carrot, spring onion salad, steamed pancakes, hoisin

MAINS

Crispy Half Duck
Tamarind & apricot glaze, kumara purée, lychee, wombok cabbage, sour cherry jus

Pan Seared Snapper Fillet
Courgette Spaghetti, roasted heirloom tomatoes, chilli & black mustard seed dressing, potato gnocchi, saffron butter sauce

Braised Sanchoku Short Rib
Black beer glaze, red cabbage purée, potato, pancetta, onion, persillade, horseradish

Purple Kumara Tortellini
Panko crumbed goat's cheese, chives, white miso, rosemary burnt butter

Wasabi Furikake Seared Yellowfin Tuna
Soba noodle salad, mango, pawpaw, peanuts, coriander, chilli, pomegranate

Cardrona Merino Lamb Rack
Potato gratin, courgette purée, spinach & fresh peas, mint oil, smoked sour cream



FROM THE BUTCHERS BLOCK

250gm	Savannah Angus Eye Fillet	Grass Fed, Manawatu Region
250gm	Wild Venison Loin	Raukumara Ranges
300gm	Angus Scotch Fillet	Grain Finished, Wakanui
300gm	First Light Wagyu Rump Cap	Grass Fed, Gisborne

FROM THE OCEAN

200gm Market Catch
190gm Big Glory Bay King Salmon Fillet
180gm Yellowfin Tuna

SAUCES & BUTTERS

Blue Cheese	Thyme & Pinot Jus	Horseradish	Garlic & Parsley Butter
Green Peppercorn	Mushroom & Cognac	Truffle Butter	Fennel & Chive Butter

SALADS

Botswana slaw, cabbage, carrot, apple, horseradish
Beetroot, feta, walnut, soft herbs, Cabernet vinaigrette
Heirloom tomato salad, Clevedon buffalo Mozzarella, balsamic, basil, extra virgin olive oil

SIDES

Truffle & Parmesan shoestring fries, aioli
Duck fat potatoes
Macaroni cheese, bacon
Cauliflower cheese, jamón crumbs
Green beans, macadamia nut dressing

2 sides or salads per table of 2 | 3 per table of 4 | 4 per table of 6



TO FINISH

Dark Chocolate Fondant

Morello cherry sauce, cherry sorbet, chocolate soil

Baileys Crème Brûlée

Almond crumble, espresso ice cream, biscotti

Milk Chocolate Parfait

Yoghurt sorbet, salted caramel sauce, toasted peanuts

Garden of Passion

Passionfruit curd, strawberry jelly, raspberries, rose water gel

NZ Cheese Board

Two cheeses, honeycomb, water crackers, charcoal ciabatta, quince paste, mixed nuts