

TASTES OF **BOTSWANA BUTCHERY**

AMUSE BOUCHE

Freshly Shucked Market Oysters
*Lemon granita, chardonnay
vinegar pearls*

*NV Deutz Blanc de Blanc,
Marlborough, NZ*

FIRST ENTRÉE

Wild Venison
*Tataki dressing, enoki, crispy garlic,
fresh herbs, rice wafer*

*2017 Nevis Bluff Pinot Gris,
Central Otago, NZ*

SECOND ENTRÉE

Ostrich Loin
*Buffalo curd, beetroot, plum syrup,
pickled stone fruits*

*2018 Elephant Hill Syrah,
Hawke's Bay, NZ*

PALETTE CLEANSER

Watermelon, rose and lime sorbet

FIRST MAIN

Grilled Hapuka
*Scallop, fennel, pumpkin, salmon rice,
bisque mayonnaise*

*2020 Church Road McDonald Chardonnay,
Hawke's Bay, NZ*

SECOND MAIN

Coastal Lamb Cutlets
*Kumara, swiss chard, café de Paris butter,
cabernet jus*

*2019 Man O' War Island Blend,
Waiheke, NZ*

DESSERT

Pâte À Choux
*White chocolate, passionfruit,
mango cream cheese, chocolate soil*

*2017 Brancott Letter Series 'B' Late Harvest
Sauvignon Blanc, Marlborough, NZ*

botswana Butchery