

Botswana Butchery

RAW BAR

Freshly Shucked Market Oysters

Natural or tempura ½ dozen 42 / dozen 84

Shallot vinegar, chilli jam, balsamic vinegar

Gamefish Crudo 32

Anchovy, preserved lemon, olive, golden kiwi, pink peppercorn

Southern Stations Wagyu Carpaccio 34

Sesame soy dressing, daikon, black garlic aioli, pickled nashi

Carpaccio of Bluff Octopus 29

Pulled pressed pork, Heirloom tomato, compressed cucumber, basil, jalapeño dressing

Botswana Charcuterie Plate 150 grams: 53 / 280 grams: 99

Pohutukawa-smoked Wagyu beef Taranaccio, venison Savernaccio, Black Origin beef salami, pork Coppa, lamb prosciutto, pork rillettes served with peach chutney, sourdough baguette, crackers, house pickles and fennel roasted olives

ENTRÉE

House-baked Rye Sourdough 14

Olive oil & aged balsamic, herb & sea salt butter

French Onion Soup 24

Emmentaler crouton

Soup of the Day 19

Charred baguette, salted butter

West Coast Whitebait Fritter 39

Garden leaf salad, Wonder bread

West Coast Whitebait Spanish Style 39

Red chili, garlic, garden leaf salad, fresh baguette

Pan Seared Hokkaido Scallops 34

Avocado crème, Granny Smith apple, yuzu & mint vinaigrette, lime caviar

Botswana Peking Duck 29

Cucumber, carrot & spring onion salad, steamed pancakes, hoisin

Crispy Fried Squid 28

Kimchi aioli, charred lemon, togarashi

Chicken Liver Pâté 26

Ruby port jelly, pickled vegetables, crostini



MAINS

Carved Roast Rack of Lamb 59

Mint labneh, Heirloom carrot, basil oil, caramelised shallots, Romesco

Pressed Confit Pork Belly 45

Roasted Central Otago apricot, butter almond crumble, brioche-crème fraiche parfait

Five Spiced Confit Duck Leg 48

Kumara purée, drunken orange, spiced plum compote, Madeira duck jus

Braai Roasted Kingfish 49

Toasted freekeh, fire roasted peppers & dates, chermoula yoghurt emulsion

Roasted Cauliflower 37

Charred broccolini, toasted quinoa & walnuts, whipped tahini, pomegranate molasses

Please advise your server of any dietary requirements.

Lunch & dinner from 12.00 pm till 9.30 pm.

Monday to Sunday.

Botswana Butchery

FROM THE BUTCHER'S BLOCK

180g Southern Stations Wagyu Eye Fillet BMS 3-4	Grain-fed, Canterbury (NZ)	58
250g Savannah Eye Fillet	Grass-fed, Manawatu (NZ)	53
250g Lake Ohau Rump Cap BMS 4/6	Grain-fed, Lake Ohau (NZ)	52
300g Pure South Handpicked Scotch	Grass-fed, Southlands (NZ)	62
300g Pure South Handpicked Sirloin	Grass-fed, Southlands (NZ)	51
300g Aura Wagyu Scotch BMS 6/7	Grain-fed, South Canterbury (NZ)	125
300g Aura Wagyu Rump BMS 4/6	Grain-fed, South Canterbury (NZ)	53
450g Savannah Angus Bone-In Ribeye	Grass-fed, Manawatu (NZ)	72
1 kg Garlic Butter Basted Savannah T-Bone	Grass-fed, Manawatu (NZ)	120
1.2 kg Slow Roasted Oyster Cut Lumina Lamb Shoulder	Grass-fed, South Island Hills (NZ)	110
1.4 kg Slow Roasted Whole Royalburn Lamb Shoulder	Royalburn, Central Otago (NZ)	140

FROM THE OCEAN

200g Akaroa Salmon Fillet	40
200g Roasted Fillet of Snapper	39
300g Grilled Tiger Prawns	62

SAUCES & BUTTER

Blue cheese & sour cream	Green peppercorn	Garlic & parsley butter	6
Horseradish	Creamed mushroom & brandy	Lemon & chive butter	
Thyme & pinot jus	Truffle béarnaise	Bone marrow & truffle butter	
Trio of mustards	Garlic aioli		

SALADS

Mixed leaf salad, poached pears, parmesan wafer, Chardonnay dressing	16
Botswana slaw, apple, mixed cabbage, horseradish, chive	16
Cos salad, Ranch dressing, pancetta, parmesan	18
Macerated beetroot, whipped feta, pine nut praline, mint, chive	16
Caprese salad, buffalo mozzarella, basil, balsamic	19

SIDES

Shoestring fries	13	Macaroni & cheese, pancetta	15
Potato purée, chicken gravy	14	Onion rings, mustard aioli	14
Duck fat potatoes, thyme	16	Green vegetables, Romesco	14
Soy, mirin & palm sugar glazed forest mushrooms, sesame	14	Braised beef cheek croquettes, caramelised onion & stout aioli	16
Bok choy, chilli, garlic, soy, shallots, sesame	13	Wagyu beef braised carrots	15