

Botswana Butchery

TO START

House-baked Rye Sourdough

Olive oil & aged balsamic, herb & sea salt butter

ENTRÉE

French Onion Soup

Emmentaler crouton

Botswana Peking Duck

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

Chicken Liver Pâté

Ruby port jelly, pickled vegetables, crostini

Game Fish Crudo

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

MAIN

Savannah Eye Fillet

Green peppercorn sauce, roasted garlic

Twice-Cooked Pork Belly

Potato purée, roasted carrot, star anise jus

Roasted Market Fish

Petite salad, lemon, Chardonnay dressing

Roasted Cauliflower

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

SIDES

Sautéed green vegetables, toasted almonds, Romesco

Mixed green leaf, Chardonnay dressing

Duck fat potatoes

DESSERT

Kamahi Honey & Rosemary Crème Brulée

Herb shortbread, Gisborne blueberry sorbet

Duo of NZ cheese

Falwasser crackers, fruit, quince, nuts

Trio of today's Sorbets