

Botswana Butchery

TO START

House-baked Rye Sourdough

Olive oil & aged balsamic, herb & sea salt butter

Market Oysters

Natural & tempura battered, shallot vinegar, chilli

ENTRÉE

Southern Stations Wagyu Carpaccio

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

Peking Duck

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

Crispy Fried Squid

Kimchi aioli, charred lemon, togarashi

MAIN

Slow Roasted 1.2 kg Lamb Shoulder

Roast carrot, red wine jus, mint jelly

Garlic Butter Basted 1 kg Savannah T-Bone

Served medium rare, roasted garlic

500 grams Roasted Salmon Fillets

Petite salad, Chardonnay dressing, lemon

SIDES

Sautéed 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 New Zealand Cheese

Falwasser Crackers, Fruits, Quince, Nuts

Chocolate & Raspberry Truffle Log

Pistachio cake, lemon sorbet