



BAR MENU

Available until late

Freshly Shucked Market Oysters

Natural or tempura ½ dozen 42 / dozen 84

Shallot vinegar, chili jam, balsamic vinegar

House-baked Rye Sourdough 14

Olive oil & aged balsamic, herb and sea salt butter

Game Fish Crudo 32

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

Botswana Peking Duck 29

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

Crispy Fried Squid 28

Kimchi aioli, charred lemon, togarashi

Southern Stations Wagyu Carpaccio 34

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

Chicken Liver Pâté 26

Ruby port jelly, pickled vegetables, crostini

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

Shoestring fries 13

Onion Rings 14

Braised beef cheek croquettes 16

Caramelised onion & stout aioli