botswana butchery

Optional addition
Freshly Shucked Market Oysters $7 per oyster
House-baked Rye Sourdough, EVOO $14.95

ENTRÉE

Crispy Squid

Botswana spice blend, yuzu aioli, fresh lemon
or
Botswana Peking Duck
Cucumber, carrot & spring onion salad, steamed pancakes,
hoisin sauce

MAIN

200gm Pure South Scotch

Served with green peppercorn sauce
or
200gm Big Glory Bay King Salmon Fillet

Served with petite garden salad, Chardonnay dressing, fresh
lemon

All mains served with
Duck fat potatoes
Mixed leaf salad, Chardonnay dressing

DESSERT

Petit Fours
Chef's selection of house-made desserts

botswana butchery

TO START

House-baked Rye Sourdough
Served with sea salt butter & EVOO

ENTRÉE

Botswana Peking Duck
Cucumber, carrot & spring onion salad, steamed pancakes, hoisin sauce

or

Crispy Squid
Botswana spice blend, yuzu aioli, lemon

or

Chicken Liver Pâté
Ruby port jelly, pickled beetroot, cornichons, crostini

MAIN

200gm Big Glory Bay King Salmon Fillet
Served with petite garden salad, Chardonnay dressing, fresh lemon

or

200gm Pure South Scotch
Served with green peppercorn sauce

or

Twice-Cooked Pork Belly
Served with potato purée, roasted carrot, star anise jus

or

Potato & Leek Gnocchi
Sage butter, spiced seeds, Parmesan basket

All mains served with
Duck fat potatoes
Mixed leaf salad, Chardonnay dressing
Grilled seasonal vegetables, sesame dressing

DESSERT

Petit Fours
Chef's selection of house-made desserts

or

Botswana Cheese Selection
Artisan cheeses, local honey, fig chutney, Falwasser crackers, grapes

botswana butchery

TO START
House-baked Rye Sourdough
Served with sea salt butter & EVOO

ENTRÉE

South Island Wagyu Beef Tartare
Cornichons, shallots, bone marrow dressing, cured egg yolk, potato crisps

Botswana Peking Duck
Cucumber, carrot & spring onion salad, steamed pancakes, hoisin sauce

Crispy Squid
Botswana spice blend, yuzu mayonnaise, fresh lemon

MAIN

1.2kg Slow Roasted Oyster Cut Lumina Lamb Shoulder
Served with thyme jus & mint jelly

600gm Pure South Scotch
Served medium rare with green peppercorn sauce & roasted garlic

600gm Roasted Snapper Fillets
Served with petite garden salad, Chardonnay dressing, fresh lemon

All mains served with
Grilled seasonal vegetables, sesame sauce
Mixed green leaf salad, Chardonnay dressing
Duck fat potatoes

DESSERT
Botswana Cheese Selection
Artisan cheeses, local honey, fig chutney, Falwasser crackers, grapes

Petit Fours
Chef's selection of house-made desserts

botswana butchery

TO START

House-baked Rye Sourdough
Served with sea salt butter & EVOO

Freshly Shucked Market Oysters
Natural & buttermilk tempura
Served with sherry shallot dressing, barrel-aged balsamic, fresh lemon

ENTRÉE

South Island Wagyu Beef Tartare
Cornichons, shallots, bone marrow dressing, cured egg yolk, potato crisps

Botswana Peking Duck
Cucumber, carrot & spring onion salad, steamed pancakes, hoisin sauce

Crispy Squid
Botswana spice blend, yuzu mayonnaise, fresh lemon

MAIN

1.2kg Slow Roasted Oyster Cut Lumina Lamb Shoulder
Served with thyme jus & mint jelly

750gm Speckle Park Chateaubriand
Served medium rare with roasted garlic

500gm Big Glory Bay King Salmon Fillets
Petite garden salad, Chardonnay dressing, fresh lemon

All mains served with
Grilled seasonal vegetables, sesame sauce
Mixed green leaf salad, Chardonnay dressing
Duck fat potatoes

DESSERT

Vanilla Crème Brûlée
Yellow peach segments, raspberries & raspberry gel, white peach and elderflower jelly, mint oil, vanilla ice cream

Botswana Cheese Selection
Artisan cheeses, local honey, fig chutney, Falwasser crackers, grapes

Petit Fours
Chef's selection of house-made desserts