

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



\$99.95 SET MENU
LUNCH & DINNER

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



\$124.95 Banquet
LUNCH & DINNER

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

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