



The Botswana Butchery Queenstown Experience

\$85 PER
PERSON

5 COURSE
DEGUSTATION

\$50 ADDITIONAL
WINE MATCH

Entrée

GRILLED ATLANTIC SCALLOPS

Gochujang and tomato emulsion,
pearl couscous, orange gel, lime foam

Wooing Tree 'Blondie' – Central Otago

Then

EAST COAST PAUA TOASTIE

Kiwi onion dip, chives

*Gibbston Valley 'China Terrace' Chardonnay –
Central Otago*

Main

FIORDLAND VENISON LOIN

Kumara toffee purée, forest mushrooms,
salted caramel pearl onions, red wine jus

*Church Road 'Grand Reserve' Syrah –
Hawke's Bay*

Then

SAVANNAH ANGUS FILLET MIGNON

Cos lettuce salad, ranch dressing,
Parmesan & pancetta crisps

Duck fat potatoes

Man O War 'Ironclad' – Waiheke Island

Dessert

DESSERT COCKTAIL

Cherry Express or Espresso Martini