



The Botswana Butchery Queenstown Experience

\$85 PER PERSON

5 COURSE DEGUSTATION

\$50 ADDITIONAL WINE MATCH

Entrée

GRILLED ATLANTIC SCALLOPS

Corn puree, pea espuma, Ikura caviar, garlic chips

Misha's 'The Gallery' Gewurztraminer - 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