

# Botswana Butchery

## ENTRÉE

### Freshly Shucked Market Oysters

Dozen 59.95

Natural or buttermilk battered

Sherry shallot dressing, fresh lemon, Balsamic vinegar  
or

Chilli jam, fresh lime, crispy shallots

### French Onion Soup 21.95

Emmental & crouton

### Wild Fiordland Deer Tartare 26.95

Hand-cut venison, fresh horseradish, baby capers, cornichon, game chips, free-range egg yolk

### Remarkable Fungi Mushroom Risotto 27.95

Confit duck leg, green pea, truffle & Parmesan

### Grilled Atlantic Scallops 32.95

Pork belly, pea purée, kina mousse, apple & fennel salad

### Seared Fijian Yellowfin Tataki 28.95

Wasabi panna cotta, salmon caviar, coriander, pickled shiitake mushroom, ponzu dressing

### Braised Beef Cheek 27.95

Truffle potato purée, glazed carrots, mustard jus

## MAINS

### High Country Lamb 48.95

Israeli cous cous, mint salsa verde, dukkha marinated capsicum, labneh, tomato emulsion, lamb & rosemary jus

### Wild Fiordland Red Deer Loin 46.95

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

### Market Fish 45.95

Crayfish bisque, asparagus, seaweed dumpling, confit lemon

### Roast Cauliflower 35.95

Pomegranate, tahini, walnut, raisin, Italian parsley, lemon olive oil

*Please advise your server of any dietary requirements*

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## FROM THE BUTCHER'S BLOCK

1.2kg	<b>Lumina Slow Roasted Lamb shoulder for 2</b>	Chicory fed, Central Otago	94.95
900gm	<b>Wild Fiordland Venison Rack for 2</b>	Fiordland	94.95
750gm	<b>Savannah Angus Chateaubriande of beef for 2</b>	Grain fed, Canterbury	128.95
300gm	<b>Pure South Hand-picked Biltong Cured Scotch</b>	Grass fed, Southland	68.95
250gm	<b>Savannah Angus Eye Fillet 250gr</b>	Grain fed, Canterbury	45.95

## FROM THE OCEAN

180gm	<b>Big Glory Bay Salmon Fillet</b>	37.95
200gm	<b>Market Fish</b>	36.95
300gm	<b>Grilled Hervey Bay Prawns</b>	58.95

## SAUCES & BUTTERS

**5.95**

Lamb & Rosemary Jus  
Thyme & Pinot Noir Jus

Green Peppercorn  
Mushroom & Cognac  
Garlic & Parsley Butter

Bone Marrow & Truffle Butter  
Lemon & Chive Butter

## SALADS

**12.95**

Botswana slaw, cabbage, carrot, apple & horseradish  
Cos lettuce salad, ranch dressing, Parmesan & pancetta crisps  
Buffalo mozzarella, broad beans, tomato, mint, lemon, aged balsamic vinegar

## SIDES

**12.95**

Duck fat potatoes  
Seasonal vegetables  
Macaroni, cheese & bacon  
Potato purée, chicken gravy

## DESSERT

**Otago Wildflower Honey & Rosemary Crème Brûlée 19.95**

Strawberry macaron, white chocolate tuile, guava sorbet

**Pink Peppercorn Madagascan Chocolate Mousse 19.95**

Chocolate and rum biscuit, banana & passionfruit sauce, kefir yoghurt & honey ice cream

**Coconut Panna Cotta 19.95**

Poached rhubarb, strawberry sorbet, sesame tuile

**Affogato 13.95**

Vanilla bean ice cream, espresso, chocolate and cranberry biscotti

**Botswana Cheese Selection 25.95**

Local cheeses, Otago honey, fig chutney, falwasser crackers, apple & grapes

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