



### Entrée

**Soup of the Day 15.95**

**French Onion Soup 16.95**

Emmentaler crouton

**Local Wild Rabbit 24.95**

Summer pea & rabbit risotto, potato wrapped rabbit loin, heirloom carrots

**Summer Tomato Salad 21.95**

Tomatoes, vintage gouda cheese, basil, olive crostini, gazpacho dressing

**Spanish Style Whitebait 29.95**

Red chillies, garlic, extra virgin olive oil, petite salad

**Seared Atlantic Scallops 27.95**

Crispy pork belly, courgette, caper vinaigrette

**Hot smoked wild venison 23.95**

Beetleaf and watercress salad, raspberry vinaigrette and boysenberry chutney

### Main

**Canterbury Duck 42.95**

Confit duck leg, duck fat potatoes, cherry & pinot noir jus, smoked duck breast salad

**Summer Vegetables 35.95**

Green beans, potato crisp, tomato & buffalo mozzarella salad, broad bean risotto

**Free Range Pork 42.95**

Char grilled cutlet, pork & apple croquette, sticky ribs, granny smith puree, potato salad, watercress

**Pan Seared Marlborough Salmon 38.95**

Summer beans, chickpeas, baby rocket, red peppers, cabernet vinaigrette

**Braised Cardrona Merino Lamb Shoulder 38.95**

Pea & mint tortelloni, baby spinach, heirloom carrots, rosemary jus

**Prime Steer Rump Roast 39.95**

Baked Rhubarb, sweet & sour cucumber slaw, minted new potatoes, horseradish sauce



### From the Butcher's Block

All steaks are served either wood grilled or pan seared

1.4 kg	<b>Slow Roasted whole Lamb shoulder for two</b>	<b>84.95</b>
320 gram	<b>Wild Fiordland Venison Rack</b>	<b>43.95</b>
200 gram	<b>Black Angus Eye Fillet</b>	<b>33.95</b>
250 gram	<b>Filet Mignon</b>	<b>36.95</b>
300 gram	<b>Black Angus Ribeye</b>	<b>34.95</b>
300 gram	<b>Southland Hereford Porterhouse</b>	<b>35.95</b>
500 gram	<b>Hereford Whole Rib of Prime Steer</b>	<b>47.95</b>
500 gram	<b>Chateaubriand of Eye Fillet for two, bone marrow jus, spring vegetable medley</b>	<b>88.95</b>

### Sauces 2.50

Béarnaise	Green Peppercorn sauce
Thyme and Pinot Noir Jus	Dijon Mustard
Creamy Mushroom sauce	Wholegrain Mustard
Rosemary Jus	Hot English Mustard
Botswana Horseradish Cream	Blue Cheese & Chive Butter
Firecracker (hot)	Redcurrant Jelly
Garlic Aioli	Café de paris butter

### Sides

Crispy sautéed potatoes	<b>8.95</b>
Confit garlic mash	<b>7.95</b>
New potato, bacon, mustard aioli, gherkin & egg salad	<b>9.95</b>
Classic French fries	<b>6.95</b>
Buttered spinach	<b>7.95</b>
Glazed spring carrots	<b>8.95</b>
Onion rings	<b>7.95</b>
Cauliflower cheese croquettes	<b>7.95</b>
Seasonal vegetable medley	<b>7.95</b>
Summer bean salad, roasted peppers, chardonnay dressing	<b>8.95</b>
Baked field mushrooms with garlic butter & marinated feta	<b>8.95</b>
Greek salad, feta cheese, olives, cucumber, red onion, tomato	<b>9.95</b>
Poached pear, blue cheese, baby spinach & walnut salad	<b>8.95</b>
Seasonal garden salad, sherry vinaigrette	<b>7.95</b>
Ciabatta, butter, extra virgin olive oil, balsamico	<b>12.95</b>



**Cheese selection**

\$12 per 50g cheese  
 Served with fruit chutney, wafers & walnut bread  
 Please ask your waitress for today's cheeses.

**Desserts**

**Strawberry Panna Cotta 14.95**

Strawberry jelly & compote, black pepper ice cream, pistachio wafer

**Blood Orange Salad 14.95**

Glazed oranges & jelly, Pimms granita

**Classic Vanilla Crème Brûlée 14.95**

Frangelico ice cream, cherry compote, chocolate & cherry biscotti

**Duo of Chocolate 16.95**

Warm caramello brownie, raspberry compote, vanilla ice cream,  
 chocolate marquise, vanilla poached Cromwell apricots

**Affogato 12.95**

Vanilla ice cream, espresso coffee, cherry biscotti

**Botswana Frozen Trio 13.95**

Coconut, chocolate and Frangelico ice cream, hot chocolate sauce

**Dessert Wines**

		<b>Glass</b>	<b>Bottle</b>
2010	<b>Olssens Liquid Gold</b> - Gewurtztraminer		91
2006	<b>De Bortoli Noble One</b> - Botrytis Semillon		74
2010	<b>Woing Tree Tickled Pink</b>	18	71
2009	<b>Aurum 18 Carat</b> - Pinot Gris		58
2005	<b>Cloudy Bay</b> - Late Harvest Riesling	15	58
2009	<b>Chapoutier</b> - Muscat Beaumes de Venise	15	58
10Yo	<b>Taylors</b> Port	15	
20Yo	<b>Barros</b> Port	18	
1996	<b>Chateau d'Yquem</b> – Sauternes		665

Open 7 days a week – 5pm-11pm  
 20% surcharge applies on public holidays.  
 One account per table.  
 Service not included.