

Botswana Butchery

Lunch

Soup of the Day 14.95

With fresh bread

French Onion Soup 16.95

Emmentaler Crouton

Sautéed Devilled Kidneys 18.95

Caramelised onion, white toast, kumara crisps

Chicken Liver, Foie Gras Parfait 19.95

Hazelnuts, grain bread, madeira jelly

Salmon tartar 24.95

Crisp potato wafers

Botswana Peking Duck 24.95

Cucumber, carrot, spring onion salad, steamed pancakes, hoisin

Chicken San Choy Bow 19.95

With baby cos

Sashimi of King Salmon, Hapuka Belly, Snapper 24.95

Wasabi, soy sauce, pickled ginger & harissa sauce

Prawn Omelette 24.95

Crayfish sauce, lemon olive oil

Orechetti Pasta 24.95

Creamed forest mushrooms, chicken, chives, pecorino
or

Prawns, green chilli, spinach, coriander, shallots

Savannah Fillet Steak Sarnie 26.95

Fried onions, spiced tomato pickle, upland cress

One account per table. Service not included.

20% surcharge applies on Public Holidays. Open 11am-11pm daily.

Botswana Butchery

From the Butchers's Block

1.4 kg Slow Roasted Whole Lamb Shoulder for two **84.95**

300 gram Wakanui Blue, Skirt Steak **25.95**

350 gram Wakanui Blue, Rump Steak **29.95**

200 gram Savannah Eye Fillet **35.95**

200 gram Savannah Fillet Mignon **36.95**

450 gram T-Bone **42.95**

450 gram Ribeye on the bone **47.95**

350 gram Sirloin on the bone **38.95**

300 gram Raukumara Venison **42.95**

Chef's cut of the Day **MP**

Corn fed Chicken, half **29.95**

Harissa dressing **OR** tomato, cabernet sauvignon dressing

From the Ocean

160 gram Turbot Fillets **28.95**

180 gram King Salmon Fillet **29.95**

170 gram Yellow Fin Tuna **31.95**

160 gram Snapper **34.95**

Coromandel Crayfish **MP**

Sauces & Butters

Anchovy butter

Blue Cheese

Fennel & Lemmon

Green peppercorn

Chipotle & barbeque

Heirloom tomato

Mushroom & cognac

Red wine jus

Tomato & Chilli

Peppered pancetta, chorizo, red wine jus

Prawn & pancetta

Café de Paris butter

Garlic & parsley

Gribieche

Horseradish

Bearnaise

Sauce verde

Wasabi butter

Salads

Upland cress, parmesan, chardonnay dressing

9.95

Baby chat potatoes, spanish onion, egg, smoked bacon, chives, mayo

9.95

Green cabbage, red onion, carrot, chipotle mayonnaise

7.95

Baby beetroot, feta, walnuts

8.95

Mixed green leaf herb salad, chardonnay dressing

7.95

Heirloom tomatoes, herb feta, green olives

7.95

Iceberg wedge, crisp bacon, pecorino parmesan, seeded mustard mayonnaise

9.95

Sides

Buttermilk onion rings

7.95

Caramelized parsnips

8.95

Creamed spinach

8.95

Fried onions

3.95

Fried potatoes

8.95

Macaroni cheese

8.95

Potato puree

8.90

Sauteed forest mushrooms

7.95

Steamed seasonal vegetables

7.95

Straight cut fries

6.95

Botswana Butchery

Dessert

Chocolate and Peanut Biscuit Mousse 16.95

Chocolate sponge, chocolate ganache, raspberry puree

Banana Crème Brulee 14.95

Caramel, praline

Lemon Tart 14.95

With melon parfait

Pineapple Tarte Tartin 15.95

With coconut ice cream

(Please allow 15 minutes for cooking)

Homemade Sweet Treat 12.95

French Macaroons

Bounty Bar

Toffee Pop

Cheese Selection

International and local cheeses

Served with honeycomb, fresh bread, water crackers

9.00 per 25 gms

Brie **25gm**

Blue **25gm**

Cheddar **25gm**

Wash Rind **25gm**

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