

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**

One account per table. Service not included.

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

Botswana Butchery

Dessert Wine

1995	Chateau d'Yquem	Sauternes		\$1,377
1996	Chateau d'Yquem	Sauternes		\$1,318
2008	Pegasus Bay Encore Noble Riesling 375ml	Waipara		\$77
2007	De Bortoli Noble One Semillion 375ml	Riverina	\$19	\$77
2011	Wooing Tree Tickled Pink 375ml	Central Otago		\$70
2011	Brancott Estate Late Harvest Sav Blanc 375ml	Marlborough		\$69
2006	Cloudy Bay Late Harvest Riesling 375ml	Marlborough	\$16	\$63
2008	Craggy Range Fletchers Vineyard 375ml	Marlborough		\$59
2010	Chapoutier Muscat Beaumes de Venise 375ml	South Rhone		\$57

Port & Sherry

20 yo	Graham's Tawny	Portugal	\$29	\$264
NV	Penfolds Grandfather	Australia	\$29	\$259
10 yo	Graham's Tawny	Portugal	\$17	\$149
NV	Graham's Six Grapes	Portugal	\$13	\$115
	Valdespino Real Tesoro Cream Sherry	Spain	\$10	\$60
	Valdespino Real Tesoro Fino Seco	Spain	\$10	\$57

Cognac

Hennessy Paradis	\$82
Hennessy XO	\$30
Remy Martin VSOP	\$15
Hennessy VSOP	\$11
Hennessy XO	\$9.5