

Botswana Butchery

# AGAINST THE GRAIN

## CANAPES

**Savannah Grass-fed Beef Tartare**  
Black vinegar dressing, crispy garlic

**Peruvian Chicken Meatball**  
Yellow mole, coriander mayo

## ENTRÉE 1

**Smoked Beef Tongue & Octopus Carpaccio**  
Marinara dressing, pecorino, crisp pancetta

## ENTRÉE 2

**Ostrich Loin**  
Labneh, ginger puree, berries,  
venison black pudding, date puree

## MAIN

(banquet style)

**Te Mana Slow Roasted  
Whole Lamb Shoulder**  
Thyme & pinot jus, mint jelly

**Market Fish**  
Gnocchi, courgette spaghetti  
prawns, beurre blanc

## SIDES

**Duck Fat Potatoes**  
**Mixed Green Leaf**  
**Herb Salad, Chardonnay Dressing**  
**Steamed Seasonal Vegetables**

**CELEBRATORY DRAM  
TO FINISH IN THE BAR**  
Chocolate Truffles

*Tuatara Pilsner*  
*Glenfiddich 12yo Highball -*  
*PS40 Smoked Lemonade*

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*Tuatara Helles Lager*  
*Glenfiddich 15yo*

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*Tuatara APA*  
*Glenfiddich Fire & Cane*

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*Tuatara Primeval Tendency*  
*Glenfiddich 21yo*

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*Glenfiddich Grand Cru 23yo*

