



SELECT OPTIONS FROM OUR A LA CARTE MENU

ENTRÉE

French Onion Soup \$14

Emmentaler crouton

Chicken Liver Pate \$18

Ruby port jelly, piccalilli, pickled beetroot, toasted sourdough

South Island Whitebait Fritter \$25

Free range egg, buttered white bread, salad leaves, lemon

Botswana Peking Duck \$20

Carrot, cucumber, spring onion salad, steamed pancakes, hoisin

Salmon Sashimi \$22

Furikake, dashi jelly, onion puree, poached quail egg, soy & mirin dressing

MAINS

Wagyu Cheeseburger \$20

Brioche bun, chipotle mayonnaise, pickle, tomato relish, baby cos, thick cut fries

Venison Wellington \$38

Loin, spinach, broad bean, garlic soubise, pickled beetroot, red wine jus

Roasted Half Duck \$36

Kumara fondant, baby carrots, orange & butternut puree, Grand Marnier scented duck jus

Braised First Light Wagyu Short Rib \$35

Mustard crust, braised beef tongue, Swiss chard, carrot puree, Guinness jus

300gm Ebony Black Angus Scotch Fillet \$39 (mbs 2)

Cooked to your liking, potato gratin, green beans, macadamia nut dressing

Pan Seared Salmon Fillet \$30

Courgette spaghetti, roasted heirloom tomatoes, chilli & black mustard seed dressing, potato gnocchi, saffron butter sauce

Slow Roasted Te Mana Lamb Shoulder 1.2kg \$60

Mint sauce, thyme & pinot jus

SIDES

Duck Fat Potatoes \$7

Green Beans, Macadamia Nut Dressing \$7

Garden Vegetable Salad \$7

Macaroni Cheese & Bacon \$7

DESSERT

Sticky Date Pudding, Butterscotch, Sauce Anglaise \$10

Vanilla Crème Brulee, Yuzu Curd & Gelee, Caramelised White Chocolate Crumble \$10



BOTSWANA BANQUET MENU

\$70 per person, minimum of 2 people

ENTRÉE

Botswana Peking Duck

Carrot, cucumber, spring onion salad, steamed pancakes, hoisin

South Island Whitebait Fritters

Free range egg, buttered white bread, salad leaves, lemon

MAINS

Slow Roasted Te Mana Lamb Shoulder 1.2kg

Braised Wagyu Beef Short Rib 1kg

SIDES

Duck Fat Potatoes

Green Beans & Macadamia Nut Dressing

Garden Vegetable Salad, Caper & Oregano Dressing

Macaroni Cheese & Bacon

DESSERT

Sticky Date Pudding, Butterscotch, Sauce Anglaise

**Served with house baked focaccia, thyme & pinot jus, mint jelly, truffle & bone marrow butter, horseradish cream*