

Botswana Butchery

ENTRÉE

Freshly Shucked Market Oysters

½ Dozen 36 Dozen 72

Natural or buttermilk battered

Sherry shallot dressing, fresh lemon, balsamic vinegar

or

Chilli jam, fresh lime, crispy shallots

Cloudy Bay Clam Chowder 25

Bacon, celery, fennel

French Onion Soup 24

Emmental & crouton

Soup of the Day 19

Served with warm bread & whipped butter

Seared Fijian Yellowfin Tuna Tataki 30

Wasabi panna cotta, ponzu, salmon caviar, wakame, coriander, pickled shiitake

White Fish Ceviche 32

Kumara & ginger, pickled fennel, smoked sea salt, grapes & Tiger's milk dressing

Charred Bluff Octopus 27

Avocado cream, cucumber, capsicum & gochujang emulsion

Fiordland Red Deer Tartare 28

Fresh horseradish, baby capers, cornichon, game chips, free range egg yolk, Kaitaia fire gel

Botswana Peking Duck 29

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

Crispy Squid 27

X.O. marinade, Asian slaw salad, peanuts, kimchi mayonnaise

Deville Duck Livers 25

Fried bread, spinach, kumara crisp, Madeira jus

Atlantic Scallops 33

Pork belly, corn and vanilla purée, truffle seaweed mayonnaise, quince, green peas & pancetta

Roasted Bone Marrow 27

Beef cheek marmalade, shallot & parsley salad, pickled cucumber, toasted ciabatta

Saffron Risotto 30

Beef osso bucco, Parmesan foam, lemon & thyme gremolata

Braised Beef Tongue 27

Truffle semolina, roast cauliflower, salsa verde & red wine jus



MAIN

Crispy Half Duck 59

Kumara mash, orange, roasted eggplant, plum and cinnamon compote, Madeira duck jus

Roasted Market Fish 46

Cloudy Bay clams, potato lemon and thyme fritter, soft potato purée, silver beet, teriyaki sauce

Pan Roasted Lamb Loin 52

Braised shoulder croquette, butternut purée, pancetta and kale, red chimichurri salsa, lamb jus

Fiordland Red Deer Loin 46

Kumara toffee purée, forest mushrooms, salted caramel pearl onion, red wine jus

Roast Cauliflower 35

Roast cauliflower, tahini, walnut, raisins, Italian parsley, lemon, aged Balsamic and olive oil

**Lunch & Dinner 12:00pm – Late
Monday to Sunday**

Please advise your server of any dietary requirements



FROM THE BUTCHER'S BLOCK

1.2kg	Slow Roasted Whole Lamb Shoulder (for 2)	Lumina, Central Otago (NZ)	110
1.4kg	Slow Roasted Whole Lamb Shoulder (for 2)	Royalburn, Arrowtown (NZ)	120
900gm	Fiordland Wild Venison Rack (for 2)	Fiordland (NZ)	96
300gm	Merino Lamb Rack	Alpine Merino, Cardrona (NZ)	64
200gm	Wild Tahr Sirloin	Central Otago (NZ)	70
300gm	Hurunui Sirloin	Grain & Grass Fed, Canterbury (NZ)	46
180/250gm	Savannah Angus Eye Fillet	Grass Fed, Manawatu (NZ)	40/48
180/250gm	Savannah Angus Fillet Mignon	Grass Fed, Manawatu (NZ)	45/53
300gm	Lake Ohau Wagyu Scotch Fillet (mbs 4-6)	Grain & Grass Fed, Lake Ohau (NZ)	94
200gm	Lake Ohau Wagyu Eye Fillet (mbs 4-6)	Grain & Grass Fed, Lake Ohau (NZ)	68
450gm	Savannah Angus Ribeye on the Bone	Grass Fed, Manawatu (NZ)	64
500gm	Savannah Angus Beef T-bone	Grain Fed, Ashburton (NZ)	54

FROM THE OCEAN

175gm	Big Glory Bay King Salmon Fillet	39
200gm	Market Catch	40
300gm	Grilled Garlic Prawns	62

SAUCES & BUTTERS 5

Garlic & Parsley Butter	Mushroom & Cognac	Horseradish
Lemon & Chive Butter	Lamb & Rosemary Jus	Bearnaise
Blue Cheese Butter	Thyme & Pinot Jus	Green Peppercorn
Bone Marrow & Truffle		Mustard Selection

SALADS

Cos lettuce salad, ranch dressing, Parmesan & pancetta crisps	15
Clevedon Buffalo mozzarella, broad beans, tomato, mint, lemon & aged balsamic vinegar	18
Simple garden vegetable salad, capers & oregano dressing	14
Botswana slaw, cabbage, carrot, apple & horseradish	15
Roast beetroot and shallot salad, almond, coriander, citrus emulsion	15
Corn succotash, miso mayonnaise, edamame beans, red capsicum & coriander	14

SIDES

Shoestring fries	12 Kumara fries, parmesan, aioli	13
Wagyu beef fat braised carrots	14 Remarkable Fungi mushrooms, soya sauce, capers, red	
Potato purée, chicken gravy	14 capsicum gremolata	14
Duck fat potatoes	15 Buttermilk crumbed onion rings	14
Seasonal vegetables	14 Grilled scallops 70gm	18
Macaroni, cheese & bacon	14 Grilled prawns 70gm	18

Please advise your server of any dietary requirements