

Botswana Butchery

1st

"Arrogant" French Onion Soup

Emmenthaler Crouton

14.95

Soup of the Day

13.95

Spanish Style West Coast Whitebait

Red Chillies, Olive Oil and Petite Salad

28.95

Venison Marinated in Soy, Spring Onion & Garlic

Cos Lettuce and a Sesame Cup

23.95

Duck Liver Parfait

Toasted Brioche, Vanilla Jelly

19.95

Wood Grilled Marinated Prawn Cutlets

Cucumber, Fennel, Chilli and Lime Salad

23.95

Chardonnay Cured Sea-Run Salmon

Lemon Crème Fraiche, Watercress and Forum Chardonnay Vinaigrette

21.95

Prawn and Antarctic Sea Bass Ceviche

Citrus, Shaved Fennel, Watercress Salad and Crostini

24.95

Pan Seared Devilled Kidneys

Caramelised Onions and White Toast

19.95

2nd

Oven Roasted Supreme of Corn Fed Chicken

Sage and Onion Stuffing, Buttered Spinach and Gravy

31.95

Wood Grilled Whole West Coast Crayfish

Lemon, Petite Salad and French Fries

59.95

Braised Shoulder of Cardrona Lamb

Creamed Leeks, Silverbeet and Pearl Onions, Herb Rösti and Rosemary Jus

34.95

Confit of Duck Leg

Celeriac Boulangere, Roasted Beetroot Watercress Salad

Pinot and Thyme Jus

36.95

Tuna Three Ways

Seared, Spring Roll, Tartare

37.95

Pumpkin, Parmesan and Herb Gnocchi

Toasted Almonds, Goats Cheese and Rocket Parmesan Salad

30.95

Pan Seared Antarctic Sea Bass, Bouillabaisse Sauce

Steamed Sole, Poached Mussel, Fennel and Chorizo

38.95

Wood Grilled Marlborough Salmon

Cucumber Mint Coleslaw, Confit Garlic Croquette and Balsamic Reduction

32.95

Slow Braised Osso Buco

Braised Red Cabbage, Horseradish Mash

Thyme Jus

32.95

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Fine Cuts

All steaks are served either wood grilled or pan seared

1.4 kg	"Whole Slow Roasted" Shoulder of Lamb for 2	74.95
200 gram	Fiordland "Fair Game" Venison	32.95
250 gram	Cressy Farm Free Range Pork Chop	34.95
200 gram	Westland "Rolls Royce" Eye Fillet	30.95
200 gram	Westland Fillet Mignon	33.95
300 gram	Angus Pure Ribeye	32.95
300 gram	Southland "Hereford" Porterhouse	32.95
450 gram	Hereford Whole Rib	43.95
200 gram	Botswana Burger add cheese or bacon 2.00	19.95

Sauces

2.50

Béarnaise	Green Peppercorn
Thyme and Pinot Noir Jus	Dijon Mustard
Creamy Mushroom Jus	Whole Grain Mustard
Rosemary Jus	Hot English Mustard
Whole Grain Mustard Butter	Mandy's Horseradish
Beef, Chicken or Lamb Gravy	Confit Garlic Aioli
Blue Cheese, Shallot and Chive Butter	Garlic Herb Butter

Sides

	Side	Large
Vegetable of the Day	6.00	
Mushroom Medley	8.50	
Ricotta Stuffed, Crumbed Mushrooms	8.50	
Buttered Spinach	9.00	
Caramelised Onions	3.00	
Buttermilk Onion Rings	7.50	
Braised Red Cabbage and Smoked Bacon	8.50	
Celeriac and Potato Boulangere	8.50	
Confit Garlic Mash	7.00	
Duck Fat Roasted Potatoes	7.50	
Potato Croquettes	7.50	
French Fries	6.00	
Macaroni Cheese with Cheddar and Bacon	7.50	
Crumbed Mozzarella Sticks	9.50	
Caesar	7.50	15.00
Mixed Green Leaf	7.50	12.00
Poached Pear, Blue Cheese, Baby Spinach and Walnut	9.00	15.00
Ciabatta, Butter, Evoo and Balsamic Reduction	12.50	

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Dessert

Classic Crème Brûlée

Chocolate, Cherry and Pistachio Biscotti
13.95

Gran's Apple Pie

Braeburns, Cinnamon and Vanilla Ice Cream
14.95

Tiramisu

14.95

Caramelised Lemon Tart

Blueberry Coulis, Vanilla Cream
13.95

Date Steamed Pudding

Crème Fraiche Vanilla Cream
13.95

French Vanilla Ice Cream

With Hot Chocolate Sauce
9.95

Affogato

Vanilla Ice Cream and Espresso Coffee
11.95

Three handpicked Cheeses

Served with Fruit and Crackers
24.95

Dessert Wine

		Glass	Bottle
2009	Aurum 18 Carat – Pinot Gris	11.00	52.00
2006	Chapoutier – Muscat Beaumes de Venise	11.00	52.00
2006	De Bortoli Noble One – Botrytis Semillon	15.00	71.00
10yo	Taylors – Port	15.00	148.00
N.V	Penfolds Grandfather – Port	25.00	240.00
1996	Chateau d'Yquem – Sauterne France		555.00

A wider selection is available on main wine list.

One Account Per Table, Service Not Included
20% Surcharge Applies on Public Holidays
Kitchen Open Noon - 11pm Daily