

# Botswana Butchery

## 1<sup>st</sup>

### **"Arrogant" French Onion Soup**

Talbot Forest Emmenthaler, Crouton

14.95

### **Soup of the Day**

13.95

### **Spanish Style West Coast Whitebait**

Red Chillies, Olive Oil and Petite Salad

28.95

### **Warm Rare Medallions of Wild Venison**

Green Bean, Tomato and Olive Blend, Cumberland Sauce Reduction

23.95

### **Chicken Liver Parfait**

Trio of Braeburn Apple

17.95

### **Wood Grilled Marinated Prawn Cutlets**

Asian Spiced Summer Slaw, Sweet and Spicy Vinaigrette

23.95

### **Chardonnay Cured Sea-Run Salmon**

Classic Garnish, Watercress and Forum Chardonnay Vinaigrette

21.95

### **Scallop and Antarctic Sea Bass Ceviche**

Citrus, Shaved Fennel, Avocado Puree, Watercress Salad and Crostini

28.95

### **Mozzarella, Tomato and Basil Tartlet**

Rocket Salad, Chive Essence and Balsamic Reduction

19.95

### **Sautéed Chicken Liver Vol-au-Vent**

Bacon, Mushroom and Sherry Vinegar

22.95

## 2<sup>nd</sup>

### **Oven Roasted Supreme of Corn Fed Chicken**

Confit Onion and Garlic Boulangere, Buttered Spinach and Thyme Jus

31.95

### **Wood Grilled Whole West Coast Crayfish and Chips**

Muslin Lemon, Petite Salad and French Fries

49.95

### **Braised Shoulder of Cardrona Lamb**

Olive Oil Silverbeet, Late Summer Vegetable Polenta Cake and Rosemary Jus

34.95

### **Golden Brown Fillet of Sole "Veronique"**

Green Bean Bundle, Confit Garlic Mash

31.95

### **Seven Spiced Big Eye Tuna**

Nori Timbale, Daikon Salad, Miso Vinaigrette

35.95

### **Nut Brown Parmesan and Herb Gnocchi**

Haloumi Cheese, Basil, Tomato and Rocket Salad

28.95

### **Pan Seared Antarctic Sea Bass**

Bok Choy, Shitake Mushrooms, Lace Potato and Sherry Jus

38.95

### **Wood Grilled Marlborough Salmon**

Cucumber Mint Coleslaw, Confit Garlic Croquette and Balsamic Reduction

30.95

### **Slow Braised Cressy Free Range Pork Belly**

Crispy Prawn Wontons, Grilled Spring Onion and Madiera and Port Jus

32.95



### Fine Cuts

All steaks are served either wood grilled or pan seared to the desired temperature. All steaks subject to availability

1.4 kg	<b>"Whole Slow Roasted" Shoulder of Lamb for 2</b>	69.95
200 gram	<b>Fiordland "Fair Game" Venison</b>	31.95
250 gram	<b>Cressy Free Range Pork Chop</b>	33.95
200 gram	<b>Westland "Rolls Royce" Eye Fillet</b>	29.95
200 gram	<b>Westland Fillet Mignon</b>	32.95
300 gram	<b>Angus Pure Rib eye</b>	31.95
300 gram	<b>Southland "Hereford" Porterhouse</b>	31.95
450 gram	<b>Hereford "I could be a while" Whole Rib</b>	42.95
200 gram	<b>Botswana Burger</b> add cheese or bacon 2.0	19.95

### Sauces

2.00

Béarnaise	Green Peppercorn
Thyme and Pinot Noir Jus	Dijon Mustard
Creamy Mushroom Jus	Whole Grain Mustard
Whole Grain Mustard Butter	Hot English Mustard
Prawn, Lemon and Thyme Butter	Mandy's Horseradish
Blue Cheese, Shallot and Chive Butter	Confit Garlic Aioli
Garlic Herb Butter	

### Sides

	<b>Side</b>	<b>Large</b>
Ciabatta, Butter, Evoo and Balsamic Reduction	6.00	
Confit Onion and Garlic Boulangere	8.50	
Mushroom Medley	8.50	
Caramelised Onions	3.00	
Buttermilk Onion Rings	7.50	
Potato Croquettes	7.50	
Buttered Spinach	9.00	
Confit Garlic Mash	6.00	
French Fries	6.00	
Vegetable of the Day	6.00	
Tomato, Mozzarella and Basil	15.00	
Caesar	7.50	15.00
Mixed Green Leaf	6.50	12.00
Poached Pear, Blue Cheese, Baby Spinach and Walnut	9.00	15.00
Traditional Greek Salad	9.00	15.00

# Botswana Butchery

## Dessert

### **Classic Crème Brûlée**

Chocolate, Cherry and Pistachio Biscotti  
13.95

### **Double Baked Chocolate Soufflé with Mint Chocolate Mousse**

Anglaise  
16.95

### **Caramelised Lemon Tart**

Blueberry Coulis, Vanilla Cream  
13.95

### **Vanilla Bean Pannacotta**

Seasonal Marinated Fruit  
13.95

### **Chocolate, Raspberry Decadence**

Crème Fraiche Vanilla Cream  
13.95

### **Trio Of Sorbet**

Macadamia Shortbread  
13.95

### **Affogato**

Vanilla Ice Cream and Espresso Coffee  
9.95

### **Three handpicked Cheeses from 'Canterbury Cheesemongers'**

Served with Fruit and Crackers  
28.95

## Dessert Wine

		<b>Glass</b>	<b>Bottle</b>
2007	<b>Lake Chalice</b> – Botrytised Riesling	11.00	51.00
2006	<b>Chapoutier</b> – Muscat Beaumes de Venise	11.00	52.00
2006	<b>De Bortoli Noble One</b> – Botrytis Semillon	15.00	71.00
2007	<b>Lawsons Dry Hills</b> – Gewürztraminer	9.00	43.00
2004	<b>Cloudy Bay</b> – Riesling	11.00	58.00
10yo	<b>Taylors</b> – Port	15.00	148.00
N.V	<b>Penfolds Grandfather</b> – Port	20.00	240.00

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