



Lunch

Soup of the Day

13.95

Chicken Caesar Salad

Wood Grilled Chicken, Garlic Croutons, Parmesan Shavings

18.95

Add Bacon 2.00

Add Poached Egg 2.00

Spanish Style West Coast Whitebait

Red Chillies, Olive Oil

Petite Salad

28.95

Botswana Fried Chicken

Coleslaw, Confit Garlic Mash and Creamy Mushroom Jus

22.95

Wood Grilled Marinated Prawn Cutlets

Asian Spiced Summer Slaw, Sweet and Spicy Vinaigrette

23.95

Confit of Big Eye Tuna

Roasted Cherry Tomatoes, Rocket,

Smoked Paprika and Lemon Aioli

21.95

Chicken Liver Parfait

Trio of Braeburn Apple

17.95

Nut Brown Parmesan and Herb Gnocchi

Haloumi Cheese, Basil, Tomato

Rocket Salad

24.95

Pan Fried Fillet of Sole

Minted Fondant Potatoes

Lemon Caper and Parsley Beurre Noisette

22.95

One Account Per Table

Service Not Included

20% Surcharge Applies on Public Holidays

Open Noon-11pm Daily

Botswana Butchery

Fine Cuts

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

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

	Side	Large
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	
Minted New Potatoes	6.50	
Confit Garlic Mash	7.00	
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

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