

# Botswana Butchery

## LUNCH

### **Soup of the Day 16.95**

Fresh bread, whipped butter

### **French Onion Soup 17.95**

Emmentaler crouton

### **South Island Whitebait Fritter**

**50gm 19.95 100gm 35.95**

Free range egg, wonder bread, salad leaves, lemon

### **Crispy Squid 20.95**

Citrus mayonnaise, chilli jam, pickled pineapple

### **Five Spiced Chicken Liver Parfait 19.95**

Brioche croutes, currant & apple chutney, blueberry gel

### **Selection of Market Caught Sashimi 26.95**

Wasabi, organic soy, pickled ginger & yuzu Sauce

### **Botswana Peking Duck 27.95**

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

### **Spanish Style Whitebait 31.95**

Red chili, garlic, extra virgin olive oil, herb salad

### **Market Fish Tacos 24.95**

Battered market fish, Iceberg lettuce, sour cream, avocado salsa, chipotle & tomato sauce

### **Grilled Free Range Chicken & Pickled Grape Salad 31.95 (V) 23.95**

Whitloof & radicchio lettuce, Soft herbs, celery, apple, radish, croutes, chardonnay dressing

### **Spanner Crab Meat & King Prawn Omelette 26.95**

Baby spinach, spring onion & chili salad, prawn sauce

### **Chargrilled Coastal Lamb Fillet 26.95**

Aubergine puree, courgette fritter, feta & herb salad

### **Split Hervey Bay Prawns 32.95**

Garlic & parsley butter, baby green salad

### **Chicken & Shiitake Mushroom Dumplings 23.95**

Free range chicken, shiitake mushrooms, basil, spicy salt, nuoc cham

### **Open Fillet Steak Sandwich 27.95**

Toasted pide bread, caramelized onions, fresh horseradish, baby cos, dijon mustard, fries

### **Wagyu Cheese Burger 23.95**

Brioche bun, chipotle mayonnaise, pickle, tomato relish, baby cos, shoestring fries

### **Steak Diane 31.95**

200gm Ocean beef sirloin, handcut chips, green beans, cognac & green peppercorn sauce

### **Cold Smoked Ora King Salmon Salad 25.95**

Baby beetroot, toasted walnuts, beetroot jam, radish, green goddess dressing

### **Crumbed Veal Cutlet 34.95**

Sourdough breadcrumbs, cabbage, apple & celeriac slaw, dijonaise, fresh lemon

### **Botswana "Shepherd's Pie" 26.95**

Braised Cardrona lamb shoulder, short crust pastry, whipped potato, pea puree, baby cos



### From The Butcher's Block

1.4 kg	<b>Slow Roasted Whole Lamb Shoulder (for two)</b>	Cardrona High Country Merino	92.95
1.2 kg	<b>Slow Roasted Whole Lamb Shoulder (for two)</b>	Wairarapa Lowlands Romney	84.95
800 gram	<b>T Bone</b>	Savannah Angus Grass Fed	89.95
250 gram	<b>Raukumara Venison Loin</b>	Raukumara Wild	44.95
350 gram	<b>Scotch Fillet</b>	Wakanui Angus Grain Finished	43.95
300 gram	<b>Sirloin On The Bone</b>	Ocean Wakanui Grain Finished	45.95
200 gram	<b>Eye Fillet</b>	Savannah Angus Grass Fed	36.95
200 gram	<b>Fillet Mignon</b>	Savannah Angus Grass Fed	39.95
450 gram	<b>Ribeye On The Bone</b>	Savannah Angus Grass Fed	48.95
350 gram	<b>Australian Veal Ribeye On The bone</b>	Northern NSW	35.95
450 gram	<b>Australian Veal Ribeye On The bone</b>	Northern NSW	49.95

### From The Ocean

500 gram	<b>Whole Pan Snapper</b>	38.95
200 gram	<b>Market Catch</b>	33.95
240 gram	<b>Hervey Bay Prawns</b>	40.95
175 gram	<b>Marlborough King Salmon Fillet</b>	33.95
175 gram	<b>Tahitian Tuna</b>	35.95
200 gram	<b>Crispy Skin Snapper Fillet</b>	33.95

### Sauces & Butters \$2.95

Blue Cheese	Anchovy
Bernaise	Café de Paris
Chipotle & Barbeque	Fennel & Lemon
Horseradish	Roquefort
Green Peppercorn	Garlic & Parsley
Mushroom & Cognac	
Red Wine Jus	

### Salads

House chopped salad	9.95
Shredded green cabbage, courgette, parmesan, chardonnay dressing	8.95
Heirloom tomatoes, Kalamata olives, red onion, basil, cabernet vinegar	9.95
Beetroot, feta, walnuts, soft herbs, cabernet vinegar, e.v.o.o.	8.95
Mixed green leaf herb salad, chardonnay dressing	9.95
Iceberg wedge, grilled pancetta, parmesan mayonnaise	9.95

### Sides

Buttermilk crumbed onion rings	8.95	Macaroni cheese, bacon	8.95
Potato purée	8.95	Cauliflower cheese, jamón crumbs	8.95
Buttered spinach	8.95	Sautéed forest mushrooms	9.95
Steamed asparagus, egg & parsley butter	8.95	Steamed seasonal vegetables	8.95
Duck fat potatoes	9.95	Straight cut fries	7.95
Creamed corn, leek & cheddar cheese		Green beans, macadamia nut	9.95
croquettes	8.95	dressing	



## DESSERT

### **Valrhona Dark Chocolate Fondant 16.95**

Mandarin sorbet, burnt orange caramel

### **Pistachio Crème Brûlée 16.95**

Chocolate soil, dark chocolate mint ice cream

### **Strawberry Shortcake 16.95**

Steamed dark sugar cane sponge, vanilla Chantilly mascarpone, strawberry sorbet

### **Peanut Parfait 16.95**

Salted caramel, pearl chocolate décor, oat crumble, lemon sorbet

### **Dark Chocolate Mousse 16.95**

Almond sponge, white chocolate lemon whip ganache, confit orange, vanilla ice cream

### **Affogato 14.95**

Vanilla ice cream, espresso coffee, chocolate biscuit

### **Petits Fours 12.95**

## CHEESE SELECTION

40 grams, served with honeycomb, fresh bread and water crackers

### **Evansdale Tania 14.95**

Pasteurised farmhouse Brie from Dunedin, lightly smoked in Manuka smoke.

### **Stichelton 14.95**

Unpasteurised blue cheese from Notinghamshire, England  
Cool and buttery with underlying nutty, toasty notes.

### **Mt Eliza 14.95**

Unpasteurised farmhouse cheddar cheese from Katikati, rich, sweet, fruity, nutty, beefy flavours.

### **Tenara 14.95**

Pasteurised Goat's milk cheese from Kaikoura, mousse paste texture.