

Botswana Butchery

STARTER

Soup of the Day 15.95

Rustic bread roll

French Onion Soup 16.95

Emmentaler crouton

Rich Oxtail Broth 17.95

Shiitake mushrooms, fino sherry, wild thyme

Local Wild Rabbit 24.95

Pea, mint & rabbit risotto, potato wrapped rabbit loin, purple carrots

Warm Northland Eel Salad 24.95

Ham hock, smoked eel, endive, radish, seed mustard & orange dressing

Pumpkin & Goats Cheese Empanadas 19.95

Butternut pumpkin, leek, spinach & soft goat cheese empanadas, tomato compote

Botswana Peking Duck 23.95

Five spice roasted duckling, cucumber, spring onion, Chinese pancakes, hoisin sauce

Salmon Gravlax 22.95

Beetroot cured salmon gravlax, dill mustard dressing, winter leaves, rye bread

Confit Pork Belly 20.95

Honey glazed pork belly, celeriac & apple slaw, pumpkin puree, Riesling verjus

Pan Seared Devilled Kidneys 21.95

Caramelized onion, white toast, kumara crisps

Spanish Style Whitebait 29.95

Red chillies, garlic, extra virgin olive oil, petite salad

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MAIN

Cardrona Merino Lamb 40.95

Herb crusted lamb loin, parsnip puree, lamb shoulder & potato hotpot,
kidney & green olive kebab

Duck & Pinot 42.95

Confit duck leg, savoy cabbage, roasted duck breast,
cranberries, pumpkin, Pinot Noir jus

Vegetable Korma 34.95

Curried winter vegetables, quinoa coriander & pistachio nuts,
onion bhaji, garam masala mushrooms

Central Otago Hare 39.95

Seared hare loin, celeriac remoulade, boysenberry chutney, hare & pinot pie

Free Range Pork 42.95

Char grilled cutlet, pork & apple croquette, sticky ribs,
Granny Smith puree, potato salad, watercress

Market Fresh Fish 38.95

Pan roasted fish, green lip mussel fritter, bok choy, lemon butter sauce

Southland Lambs Fry & Bacon 35.95

Fried potatoes, spinach, mushrooms, mustard & port wine sauce

Black Angus Beef Cheek 37.95

Slow braised beef cheek, onions, kumara fondant, Syrah reduction

*One account per table. Service not included.
20% surcharge applies on Public Holidays.
Kitchen open 12pm-11pm daily.*

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FROM THE BUTCHER'S BLOCK

All steaks served either chargrilled or pan seared

1.4 kg	Slow Roasted Whole Merino Lamb Shoulder for two	84.95
300 gram	Wild Fiordland Venison Rack	44.95
200 gram	Canterbury Angus Eye Fillet / Mignon	33.95/36.95
200 gram	Wakanui grain finished Eye Fillet / Mignon	35.95/38.95
300 gram	Canterbury Angus Ribeye	34.95
300 gram	Canterbury Angus Porterhouse	33.95
500 gram	Whole Rib of Prime Steer	47.95
	Chef's Cut of the Day	MP

FROM THE OCEAN

All fish served either chargrilled or pan seared

175gm	Swordfish	30.95
175gm	Marlborough Salmon	28.95
175gm	Market Fresh Fish	29.95

SAUCES 2.50

Béarnaise	Green peppercorn sauce
Thyme and pinot noir jus	Tartare sauce
Creamy mushroom sauce	Garlic aioli
Rosemary jus	Lemon butter sauce
Botswana horseradish Cream	Blue cheese & chive butter
Firecracker (hot)	Café de paris butter
Redcurrant jelly	Garlic & parsley butter

SIDES

Selection of local artisan breads, EV olive oil, balsamic vinegar, New Zealand butter		14.95	
Duck fat roasted potatoes	8.95	Buttermilk onion rings	8.95
Confit garlic potato mash	7.95	Fried red onions	4.95
Classic French fries	6.95	Macaroni cheese & bacon	8.95
Bubble & squeak croquettes	9.95	Buttered spinach	7.95
Caramelized parsnips	7.95	Seasonal vegetable medley	8.95
Roasted butternut, pumpkin seed, rocket, sherry vinegar	8.95	Baked field mushrooms with garlic butter & marinated feta	9.95
Spiced pear, blue cheese, baby spinach & walnut salad			9.95/14.95
Roasted beetroot, goats cheese, apple, hazel nut & vanilla vinaigrette			11.95/17.95
Seasonal garden salad, sherry vinaigrette			7.95
Hot potato, bacon, mustard, gherkin, red onion & egg salad			9.95