

Botswana Butchery

STARTERS

Sonoma Sourdough 8

Miso CopperTree Farm butter

Freshly Shucked Oysters

(Ask your waiter for variety)

Sherry and Eschalot Mignonette 6 each

Add Siberian Imperial Caviar 12 each

Buttermilk battered 6 each

Siberian Imperial Caviar Service

Melba toasts, rice crisps, chopped egg, chives, shallots, crème fraîche

Bump +vodka shot 30

20g 90

50g 210

ENTRÉES

King Salmon 32

Kombu-cured, stretched curds, fermented cucumbers, bronze fennel, yuzu koshu dressing

Caramelised Pork Jowl 29

Corner Inlet squid, spiced pear, aioli

Chickpea Socca 28

Salt baked beetroot, stracciatella, bitter leaves

CopperTree Farm Beef Tartare 29

Hand-cut aged beef lightly pickled beetroot, daikon, salted egg yolk, Tasmanian wasabi

75g NZ West Coast Whitebait 38

Spanish style, red chilli, garlic, aromatic leaf salad, house foccacia

or

South Island style fritter, aromatic garden leaves, Wonder bread, lemon, butter

MAINS

Botswana Burger 20

A double, dry-aged, smashed patty, aged cheddar, butter lettuce, tomato

Wagyu Sirloin Steak Sandwich 44

Black Opal Wagyu sirloin, wood grilled sourdough, caramelised onions, house BBQ sauce, crispy onion rings

Veal Cotoletta 55

Wild roquette, capers, Reggiano, lemon

Crisp Skinned Mulloway 34

Charred gai lan, shishito peppers, fermented black garlic & eggplant purée



FROM THE BUTCHERS BLOCK

1.4kg	Slow Roasted Whole Lamb Shoulder (for 2)	Milly Hill, Armidale, NSW	90
300g	Lamb Rack (4 Point)	Milly Hill, Armidale, NSW	52
300g	CopperTree Farm Friesian Stud Sirloin	Pasture Fed, Budderoo, NSW	40
300g	Reserve Angus Scotch Fillet (mb3)	Pasture Fed, Cape Grim, TAS	69
300g	Brooklyn Valley Sirloin (mb3)	Pasture Fed, Gippsland, VIC	50
250g	Bass Strait Angus Tenderloin	Pasture Fed, Gippsland, VIC	65
200g	Black Opal F1 Wagyu Flank (mb5+)	400 Day Grain Fed, Grampians, VIC	40
350g	Heritage Full Blood Wagyu Scotch Fillet (mb5)	Grain Fed, N/E, NSW	128
250g	Black Opal F1 Wagyu Rump Cap, (mb6)	400 day Grain Fed, Grampians, VIC	46
500g	Reserve Angus 4 Week Dry-aged Rib-eye	Pasture Fed, Cape Grim, TAS	101
500g	CopperTree Farm dry-aged Friesian stud Rib-eye	Pasture Fed, Budderoo, NSW	98
1 Kg	Pure Black Dry-aged Angus T-Bone	Pasture/ Barley Fed, Gippsland, VIC	190
1.6kg	Jacks Creek Wagyu Tomahawk (mb5+)	400 Day Grain Fed, Tamworth, NSW	356

A limited selection of exclusive cuts from some of Australia's most premium producers

FROM THE OCEAN

200g	NZ Ōra King Salmon Fillet	44
Whole	Market Fish	M/P
200g	Yellowfin Tuna	39

SAUCES & BUTTERS 4 each

House Beer Mustard	Thyme & Pinot Jus	Lemon & Chive Butter
Lovage Chimmi Churri	Horseradish Crème Fraîche	Truffle & Bone Marrow Butter
Green Peppercorn & Eschalot	Café de Paris Butter Sauce	Trio of Mustards
Whole Roasted Garlic		

SALADS

Darling Mills heirloom lettuce & herb salad, chardonnay dressing	10
Botswana slaw, cabbage, carrot, apple, horseradish	15
Cracked Freekah, pickled zucchini, sheep curd, date dressing	15
Escarole, endives, soft boiled egg, mustard, croutons	15
Peruvian gold potato salad, pancetta, spring onion, gherkin, herbs	15

SIDES

Shoestring fries, kombu salt	10	Battered onion rings	15
Potato purée, gribenes, gravy	12	Charred brassicas, goat curd, zhoug	15
Garlic roasted Kipfler potatoes	15	Roman beans, almond tarator, espelette	15
Baby corn, roasted garlic, pecorino	15	Grilled Maxim mushrooms, garlic & parsley butter	15
Duck fat potatoes, thyme & sea salt	15	Macaroni and cheese	15



DESSERT

Valrhona Chocolate Tartlet 19

Melting Valrhona dark chocolate tartlet, Kirsch preserved Tasmanian cherries, malted milk ice cream

Tonka Bean Crème Brûlée 18

Tonka bean scented crème brûlée, scorched strawberries, brioche and beurre noisette ice cream

Local Mango Parfait 18

Fresh local mango frozen parfait, green peppercorn syrup, pain d'épices biscuit, durian ice cream

Peach Pavlova 19

Poached peach, torched meringue, yuzu curd, whipped ricotta Chantilly

Affogato 16

Vanilla ice cream, espresso coffee, macadamia, white chocolate cookie

AUSTRALIAN CHEESE PLATE

A selection of artisanal cheeses from around Australia

3 cheeses 30, then each additional cheese 8 each

Monforte , Section28	Cow milk	Adelaide Hills, SA
Pyengana Clothbound Cheddar , Pyengana Dairy	Cow milk	Pyengana, TAS
La Luna Ring , Holy Goat	Goat milk	Sutton Grange, VIC
Oak Blue , Berrys Creek	Cow milk	Gippsland, VIC
Torndirrup Appenzelle , Dellendale Creamery	Cow milk	Denmark, WA
Riverine Blue , Berrys Creek	Buffalo Milk	Gippsland, VIC
Monte Rosso Taleggio , Section28	Cow milk	Adelaide Hills, SA
Tin Tin , Kris Lloyd	Buffalo milk	Adelaide Hills, SA
Capricorn , Woodside	Goat milk	Adelaide Hills, SA

Served with Blue Mountains honeycomb, quince paste, fresh grapes, hand rolled lavosh

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Discretionary service charge of 10% on groups of 8 or more. 15% surcharge on Public Holidays.*