

A dimly lit restaurant interior featuring a checkered floor and tufted chairs. The scene is set in a private dining area with a black and white checkered tile floor. In the foreground, a black tufted chair and a yellow tufted chair are visible. The background shows a dark, modern interior with a piano and some glassware on a table. The lighting is dramatic, with strong highlights and deep shadows.

# Botswana Butchery

PRIVATE DINING & EVENTS



## **Botswana Butchery Sydney**

Opened in December 2021 at 25 Martin Place Sydney, Botswana Butchery brings a taste of Australia's and New Zealand's best produce and wine to the dining capitals of Australia. The ethos of 'fun dining' is key to Botswana Butchery, which is plush and wonderfully distinctive but also welcoming. Botswana Butchery is all about relaxed dining in a premium atmosphere.



## MEET OUR CULINARY DIRECTOR

Botswana Butchery's kitchens fall under the guidance of one of Australia's most celebrated Chefs, Angel Fernandez.

Migrating from Chile in 1985, Angel Fernandez's style of cooking is strongly influenced by his Chilean heritage. He commenced his career in 1989, as an apprentice under Neil Perry for 3.5 years. This was followed by a year at Rocket in Potts Point cooking their much-acclaimed modern Middle Eastern cuisine. At 25, Angel took up the position of Executive Chef at Catalina, which became a two hatted restaurant within the first two years of his 10-year tenure. Just as Angel was set to take up a new position in Moscow, Neil Perry came calling again and snapped him up as Senior Sous Chef.

In 2013 Angel co-opened Cipro Pizza al Taglio which quickly became a cult foodie favourite in Sydney.

2018 saw Angel move to New York as Culinary Director at Dante, where during his tenure the much-loved all-day bar/restaurant was awarded number 1 in the World's 50 Best Bars awards in 2019.

Upon moving back to Melbourne, Angel was quickly secured as Culinary Director for Good Group Hospitality and our expanding portfolio of brands in Australia.



## SEATED MENUS

### SET MENU

Set menu options are a 3 course choice selection. Guests can select from a variety of dishes which are individually plated. These menus are available for groups of 20 guests or under.

### CHEF'S SELECTION MENU

Chef's selection options are a 4 course banquet menu. This menu is served sharing style, with all dishes placed down the middle of the table. These menus are available for groups of 10 guests or more.

## SET MENU ONE

\$120pp

### TO START

#### Sourdough

*Chickpea miso butter*

### ENTRÉE

#### Caramelised Pork Belly

*Grilled squid, harissa, spiced pear, black garlic*

#### Hiramasa Kingfish

*Eggplant caviar, smoked salmon roe, burnt orange*

#### Beef Tartare

*Smoked egg yolk, potato crisp*

### MAIN

#### 300g Cape Grim Sirloin MB3+

*Served pink, whole- grain mustard, slow roasted garlic*

#### Grilled King Salmon

*Fennel, radishes, miso macadamia butter*

#### Harissa Roasted Cauliflower

*Smoked eggplant, labneh, pomegranate, spiced cracker*

### SIDES

Duck fat potatoes, thyme and sea salt

Darling Mills heirloom lettuce and herb salad, chardonnay dressing

Charred greens, goats curd and zhoug

### DESSERT

#### Tonka Bean Crème Brûlée

*Basil, coffee tuile, and mascarpone ice cream*

#### Country Valley Yoghurt Semifreddo

*Poached rhubarb, vanilla anglaise*

#### Cheese Selection

*Served with quince paste, fresh grapes, hand-rolled lavosh*

## SET MENU TWO

\$150pp

### TO START

#### Sourdough

*Chickpea miso butter*

#### Freshly Shucked Sydney Rock Oyster (2pp)

*Sherry vinaigrette, lemon*

### ENTRÉE

#### Caramelised Pork Belly

*Grilled squid, harissa, spiced pear, black garlic*

#### Hiramasa Kingfish

*Eggplant caviar, smoked salmon roe, burnt orange*

#### Beef Tartare

*Smoked egg yolk, potato crisp*

#### Zucchini Tart

*Goats curd, lemon, thyme*

### MAIN

#### 300g Cape Grim Sirloin MB3+

*Served pink, whole- grain mustard, slow roasted garlic*

#### Pan-Roasted Pink Snapper

*Mussel escabeche, croutons, rouille*

#### Dry-Aged Berkshire Pork Cutlet

*Compressed apple, apple puree, charcuterie sauce*

#### 500g Reserve Angus Rib-Eye (+\$48pp)

*Served pink, whole- grain mustard, slow roasted garlic*

### SIDES

Duck fat potatoes, thyme and sea salt

Darling Mills heirloom lettuce and herb salad, chardonnay dressing

Charred greens, goats curd and zhoug

### DESSERT

#### Tonka Bean Crème Brûlée

*Basil, coffee tuile, and mascarpone ice cream*

#### Country Valley Yoghurt Semifreddo

*Poached rhubarb, vanilla anglaise*

#### Cheese Selection

*Served with quince paste, fresh grapes, hand-rolled lavosh*





## CHEF'S SELECTION ONE

\$120pp

### TO START

#### Sourdough

*Chickpea miso butter*

### RAW BAR

#### Freshly Shucked Sydney Rock Oyster

*Sherry vinaigrette, lemon*

#### Hiramasa Kingfish

*Eggplant caviar, smoked salmon roe, burnt orange*

### ENTRÉE

#### Caramelised Pork Belly

*Grilled squid, harissa, spiced pear, black garlic*

#### Beef Tartare

*Smoked egg yolk, potato crisps*

### MAIN

#### Roaring Forties Slow-Roasted Whole Lamb Shoulder

*Mint jelly, aromatic lamb sauce*

#### 300g Cape Grim Sirloin (MB3+)

*Served pink, house-beer mustard*

### SIDES

Duck fat potatoes, thyme and sea salt  
Darling Mills heirloom lettuce and herb salad,  
chardonnay dressing

### DESSERT

#### Tonka Bean Crème Brûlée,

*Basil, coffee tuile, and mascarpone ice cream*

#### Country Valley Yoghurt Semifreddo

*Poached rhubarb, vanilla anglaise*

## CHEF'S SELECTION TWO

\$160pp

### TO START

#### Sourdough

*Chickpea Miso butter*

### RAW BAR

#### Freshly Shucked Sydney Rock Oyster

*Sherry vinaigrette, lemon*

#### Hiramasa Kingfish

*Eggplant caviar, smoked salmon roe, burnt orange*

#### Snapper Ceviche

*Aji amarillo tiger's milk, sweet potato, Andean corn*

### ENTRÉE

#### Caramelised Pork Belly

*Grilled squid, harissa, spiced pear, black garlic*

#### Beef Tartare

*Smoked egg yolk, potato crisps*

### MAIN

500g ABG Bone in Sirloin MB3+

Served pink, House beer mustard

*or upgrade to:*

#### Jack's Creek 1.5kg Bistecca MB2+ Grain-Fed (+\$30pp)

*Served pink, béarnaise sauce*

#### Roaring Forties Slow-Roasted Whole Lamb Shoulder

*Mint jelly, aromatic lamb sauce*

#### Market Fish of the Day

### SIDES

Duck fat potatoes, thyme and sea salt  
Darling Mills heirloom lettuce and herb salad, chardonnay dressing  
Charred greens, goats curd and zhoug

### DESSERT

#### Tonka Bean Crème Brûlée

*Basil, coffee tuile, and mascarpone ice cream*

#### Country Valley Yoghurt Semifreddo

*Poached rhubarb, vanilla anglaise*

#### Cheese Selection

Hand-rolled lavosh, fresh grapes, quince paste

# COCKTAIL STYLE EVENTS

## Canape menu

### Cold canapés:

Freshly Shucked Oysters, apple & cucumber mignonette (GF)  
Smoked King Salmon, labneh, zucchini pickle and brioche (GF)  
Torched Hiramasa Kingfish, smoked eggplant, burnt orange dressing (GF)  
Grilled Watermelon, artisan feta, pita crisp, mint (GF)  
Wagyu Bresaola, lemon ricotta, green asparagus (GF)  
Beef Tataki, ponzu, spring onion, jalapeno (GF)  
Red Snapper Ceviche, coriander, green chilli (GF)  
Crostini, Prosciutto, charred fennel puree

### Hot canapés:

Fishcakes, king crab, scallion, nam jim (GF)  
Prawn Toast, ginger, coriander, calamansi squid ink, aioli  
Confit Duck Arancini, crisp saltbush, tanami fire yoghurt  
Taleggio Croquette, chives, pickled shimeji  
Tempura Vegetable, blood orange ponzu, coriander (V)  
Braised Sovereign Lamb Shoulder Cigar, filo, native mint aioli  
Prosciutto Croquette, semi dried cherry tomato, mountain pepper mayo  
Seared Scallop, finger lime, torched compressed granny smith apple

### Substantial canapés:

Sticky Pork Belly Bites, hoisin, puffed brown rice  
Charred King Salmon Rillettes, sourdough crostini  
Mini Chili Dog, cheese sauce, crispy shallot  
Beef and Olive Empanada 'Mendoza Style'  
BFC - Botswana Fried Chicken Slider, cajun slaw  
Cabbage Skewers, harissa, sheeps labneh

### Dessert canapés:

Lemon Meringue Tart  
Coffee Crème Mouse  
Cherry Pavlova

### Options:

Option 1: \$69.95pp Your selection of 4 cold, 3 hot and 1 substantial canapé  
Option 2: \$89.95pp Your selection of 5 cold, 4 hot and 1 substantial canapés  
Option 3: \$109.95pp Your selection of 6 cold, 5 hot and 2 substantial canapés

*Add additional hot or cold canapes for \$7 each*

*Add substantial canapés for \$12 each*





## **BEVERAGE PACKAGES**

All packages include select bottled beers and soft drinks.

### **Standard Package**

2h / \$75pp | 3h / \$110pp | 4h / \$150pp

Wines advised by Sommelier

### **Deluxe Package**

2h / \$95pp | 3h \$140pp | 4h / \$190pp

Wines advised by Sommelier

### **Upgrade your experience!**

Champagne on arrival - \$19.50pp

Let us know if you have any special requests. Our bar team and sommeliers would be happy to offer a curated menu for your event.

*\*All wines are subject to availability*



# PRIVATE DINING ROOM

## THE GEORGE

Our gold-themed private dining room is located on level nine and is a fully enclosed room adjacent to the main dining area.

Seating up to 12 guests, the sumptuous interiors are perfect for long indulgent lunches, celebratory dinners and any occasion that requires a gold level experience.





## **PRIVATE DINING ROOM**

### **THE MARTIN**

Step into an intimate ambiance, the serene blue tones of our level eight private dining room create a beautifully plush environment for more intimate private dining.

Seating up to 8 guests, The Martin Private Dining Room is an impressive way to entertain your discerning guests.



## LOWER LEVEL DINING ROOM

Perfect for larger groups, this space features views across Martin Place with floor to ceiling windows which can be opened for a true sense of space.

Seating up to 50 guests, exclusive use of this dining room suits a multitude of large gatherings from special birthdays and engagements to corporate celebrations.





Parties large or small, we've got food, drinks, music and atmosphere for you.

This space has the capacity to hold up to 250 guests, exclusive or roped section.

Walk-in anytime or contact our Reservations and Events Team about your functions/events needs.

Click [here](#) for enquiries.





**ENQUIRIES**

**[CLICK HERE TO SUBMIT A REQUEST](#)**

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