



Botswana Butchery

PRIVATE DINING & EVENTS



Botswana Butchery Melbourne

Located at the 'Paris End' of Flinders Lane, Melbourne, 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 14 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

\$120

TO START

Sourdough
Smoked house butter

ENTRÉE

Hiramasa Kingfish
Eggplant caviar, smoked salmon roe, burnt orange
Venison Tartare
Smoked egg yolk, potato crisps
Caramelised Pork Jowl
Grilled squid, spiced pear, toun

MAIN

Harissa Roasted Cauliflower
Smoked eggplant, labneh, pomegranate, spiced cracker
Roasted Snapper Fillet
Ajo blanco, smoked razor clams, roasted peppers
Wanderer Sirloin (MB3+)
Served pink, Café de Paris butter

SIDES

Duck fat potatoes, thyme & sea salt
Seasonal lettuce & herb salad, chardonnay dressing
Broccoli, roman beans, bagna cauda, pangrattato

DESSERT

Triple Chocolate Bavarois Slice
Praline ice cream, caramelised hazelnuts
Brûlée Cheesecake
Almond biscuit, blueberry compote, white chocolate Chantilly
Cheese Selection
Served with quince paste, fresh grapes, hand-rolled lavosh

SET MENU TWO

\$150

TO START

Sourdough
Smoked house butter
Oysters
Sherry shallot mignonette

ENTRÉE

Hiramasa Kingfish
Eggplant caviar, smoked salmon roe, burnt orange
Venison Tartare
Smoked egg yolk, potato crisps
Caramelised Pork Jowl
Grilled squid, spiced pear, toun
Heirloom Tomato
Peach, stracciatella, hazelnut, herbs

MAIN

Aylesbury Duck
Fresh plum. star anis jus, plum ketchup
Roasted Snapper Fillet
Ajo blanco., smoked razor clams, roasted peppers
Wanderer Sirloin (MB3+)
Served pink, Café de Paris butter

SIDES

Duck fat potatoes, thyme & sea salt
Seasonal lettuce & herb salad, chardonnay dressing
Broccoli, roman beans, bagna cauda, pangrattato

DESSERT

Triple Chocolate Bavarois Slice
Praline ice cream, caramelised hazelnuts
Brûlée Cheesecake
Almond biscuit, blueberry compote, white chocolate Chantilly
Cheese Selection
Served with quince paste, fresh grapes, hand-rolled lavosh





CHEF'S SELECTION MENU ONE

\$120

RAW BAR

Oysters
Sherry shallot mignonette
Hiramasa Kingfish
Eggplant caviar, smoked salmon roe, burnt orange

ENTRÉE

Caramelised Pork Jowl
Grilled squid, spiced pear, toum
Venison Tartare
Smoked egg yolk, potato crisps

MAIN

Lamb Shoulder
Roaring forties slow-roasted whole lamb shoulder, jus
Wanderer Sirloin (MB3+)
Served pink, Café de Paris butter

SIDES

Duck fat potatoes, thyme & sea salt
Seasonal lettuce & herb salad, chardonnay dressing

DESSERT

Triple Chocolate Bavaois Slice
Praline ice cream, caramelised hazelnuts
Brûlée Cheesecake
Almond biscuit, blueberry compote, white chocolate
Chantilly

CHEF'S SELECTION MENU TWO

\$160

RAW BAR

Oysters
Sherry shallot mignonette
Hiramasa Kingfish
Eggplant caviar, smoked salmon roe, burnt orange
Snapper Ceviche
Aji Amarillo Tiger's milk, sweet potato, Andean corn

ENTRÉE

Caramelised Pork Jowl
Grilled squid, spiced pear, toum
Venison Tartare
Smoked egg yolk, potato crisps

MAIN

Lamb Shoulder
Roaring forties slow-roasted whole lamb shoulder, jus
Roasted Snapper Fillet
Ajo blanco, smoked razor clams, roasted peppers
O'Connor Ribeye 500g (MB2/4)
Served pink, béarnaise, and red wine jus

SIDES

Duck fat potatoes, thyme & sea salt
Seasonal lettuce & herb salad, chardonnay dressing
Broccoli, roman beans, bagna cauda, pangrattato

DESSERT

Triple Chocolate Bavaois Slice
Praline ice cream, caramelised hazelnuts
Brûlée Cheesecake
Almond biscuit, blueberry compote, white chocolate Chantilly
Cheese Selection
Served with quince paste, fresh grapes, hand-rolled lavosh

COCKTAIL STYLE EVENTS

Canape menu

Cold canapés:

Freshly Shucked Market Oysters, sherry vinegar shallot mignonette, fresh lemon
Tuna Cones, wasabi, salmon roe, capers, chives
Kingfish, Eggplant caviar, smoked salmon roe, burnt orange
Snapper Ceviche, Aji Amarillo Tiger's Milk, sweet potato, Andean corn
Manteca Colora on crouton, Pink Peppercorn and Chervil
Venison Tartare, smoked egg yolk, potato crisps

Hot canapés:

Smoked King Salmon, seaweed churro, whipped labneh, Avruga
Caramelised Pork Jowl, grilled squid, spiced pear, toum crispy bread
Harissa Roasted Cauliflower, smoked eggplant, labneh, spiced cracker

Substantial canapés:

Confit duck croquette, date puree
Merguez Sausage, almond tarator, herbs
Botswana slider beef patty, Gruyère, tomato, burger sauce
Botswana Fried Chicken
Hanger Steak, Chimichurri

Options:

Option 1: \$85pp Your selection of 3 cold, 3 hot and 1 substantial canapé
Option 2: \$95pp Your selection of 4 cold, 4 hot and 1 substantial canapés
Option 3: \$105pp Your selection of 5 cold, 4 hot and 2 substantial canapés

Add additional hot or cold canapes for \$8 each
Add substantial canapés for \$14 each

*Menus are subject to availability.





BEVERAGE PACKAGES

All packages include select bottled beers and soft drinks.

Standard Package

2h / \$80pp | 3h / \$145pp | 4h / \$170pp

Wines advised by Sommelier

Deluxe Package

2h / \$110pp | 3h \$180pp | 4h / \$210pp

Wines advised by Sommelier

New Zealand Package

2h / \$115pp | 3h / \$190pp | 4h / \$230pp

Wines advised by Sommelier

Victorian Package

2h / \$95pp | 3h \$150pp | 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 FLINDERS

Seating up to 12 guests, The Flinders Private Dining Room offers an exclusive and intimate setting for gatherings. With its stylish decor, personalized service, and comfortable amenities, it creates an environment of luxury and sophistication for a truly special dining experience.





PRIVATE DINING ROOM

THE EXHIBITION

The Exhibition Private Dining Room is an 8-seat room which boasts an exclusive space designed for intimate gatherings and special occasions.

It is perfect for hosting private dinners or celebrations with a small group of friends or colleagues.

The room is elegantly furnished and tastefully decorated, creating a warm and inviting atmosphere.





PRIVATE DINING ROOM

THE COLLINS

Seating up to 16 guests, The Collins Private Dining Room features sumptuous interiors that are perfect for long indulgent lunches, celebratory dinners and any occasion that requires a high level experience.

This space allows for a quieter and more personal dining experience without distractions of the larger restaurant.



PRIVATE DINING ROOMS

FLINDERS AND EXHIBITION COMBINED

Combine two of our private dining rooms, Flinders and Exhibition, for a larger space seating up to 26 guests.



FLINDERS, EXHIBITION & COLLINS COMBINED

Combine all of our private dining rooms, Flinders Exhibition, and Collins for a larger space seating up to 40 guests.

All private dining rooms have modern technology including sound systems for background music TV screens for presentations, ambient lighting for the desired mood, and climate control to ensure a comfortable temperature.





SEMI-EXCLUSIVE LEVEL 3 BAR

Our semi-exclusive Level 3 bar is a sophisticated and stylish space designed for cocktail parties and social gatherings. It is a chic and intimate space with great ambiance, perfect for hosting up to 60 guests.

The bar area is well-appointed with plush seating and sleek, modern furnishings, providing guests with both comfort and style. The dark blue colour scheme sets a mood of elegance and sophistication.





SEMI-EXCLUSIVE **LEVEL 2**

Our semi-exclusive Level 2 dining room is an ideal space for seated lunches and dinners, accommodating up to 50 guests. It combines tasteful décor, attentive service, refined cuisine, and semi exclusive privacy to create a memorable dining experience for both social and business gatherings.





SEMI-EXCLUSIVE **LEVEL 1**

Our semi-exclusive Level 1 dining room is an intimate and exclusive space designed to host seated lunches and dinners for up to 20 guests on 1 long table and up to 28 guests on 3 long tables. This elegant dining room is situated on the first level of the establishment, offering a cozy and welcoming atmosphere.



ENQUIRIES

[CLICK HERE TO SUBMIT A RESQUEST](#)

MELBOURNE@BOTSWANABUTCHERY.COM.AU

66 FLINDERS LN, MELBOURNE VICTORIA 3000