



RAW BAR

Freshly Shucked Market Oysters

Served natural

Sherry shallot mignonette, fresh lemon 8.5 each
add White Sturgeon caviar 15 each

Caviar Service

Sourdough toasts, blinis, classic accompaniments

'Gaveri' White Sturgeon 30g 150 50g 255

Bump + Mother of Pearl vodka shot 30

Tuna Cones 8 each

Wasabi, salmon roe, capers, chives

Cold-Smoked King Salmon 34

Seaweed churro, whipped labneh, Avruga

Hiramasa Kingfish 32

Eggplant caviar, smoked salmon roe, burnt orange

Tuna Crudo 35

Avocado, pistachio, citrus dressing

Snapper Ceviche 32

Aji Amarillo Tiger's Milk, sweet potato, Andean corn

SIGNATURE CHARCUTERIE

Served with sourdough croutons, semolina crackers, house pickles, beer-fermented mustard & guindillas

Juan Pedro Domecq Jamón Ibérico de Bellota	50g	65
Mr Cannubi Olive Mortadella	50g	28
Manteca Colora	100g	22
Botswana Duck Liver Pâté	100g	22
De Palma Wagyu Bresaola	50g	28
Korean Chilli Sopressa	50g	30
Tasting Board - a selection of the above		115

Botswana Butchery

ENTRÉES & LIGHT MAINS

Sourdough 9

Smoked house butter

French Onion Soup 30

Sourdough crouton, Emmental

Heirloom Tomato 29

Peach, stracciatella, hazelnut, fresh herbs

Venison Tartare 34

Smoked egg yolk, potato crisps

Tarte Finé 30

Goat's cheese, escalivada, marigold

Caramelised Pork Jowl 32

Grilled squid, spiced pear, toum

NZ West Coast Whitebait Fritter 50

Free range egg, buttered white bread, baby gem lettuce, lemon

'Spanish Style' NZ West Coast Whitebait 50

Red chilli, garlic, aromatic leaf salad, house focaccia

Malloreddus Pasta 38

Cuttlefish, 'nduja, peas

Glazed King Salmon 51

Simmered daikon, beurre noisette emulsion, furikake

Roasted Snapper Fillet 51

Ajo blanco, smoked mussels, roasted peppers

Botswana Burger 26

Beef patty, Gruyère, tomato, burger sauce

Steak Sandwich 48

Westholme Wagyu sirloin, zucchini pickle, tomato, cos, aioli, crispy onions

Pork Cotoletta 32

Fermented garlic mayo, chives, fresh horseradish

Please advise your server of any dietary requirements

** All Credit and Debit Cards incur a processing fee of 1.5%. Discretionary service charge of 10% on groups of 8 or more. 15% surcharge on Public Holidays. 10% surcharge on Sundays.*



FROM THE BUTCHER'S BLOCK

1.4kg	Roaring Forties Slow Roasted Lamb Shoulder	Pasture-fed, Geelong, VIC	125
300g	Roaring Forties Lamb Rack (4 Point)	Pasture-fed, Geelong, VIC	84
250g	Stone Axe Wagyu Oyster Blade (MB9+)	Grain-fed, High Country, VIC	100
300g	Wanderer Sirloin (MB3+)	Pasture & barley-fed, Gippsland, VIC	58
500g	O'Connor Rib-Eye (MB 2-4)	Pasture-fed, Gippsland, VIC	110
500g	Vintage Galiciana Rib-Eye (MB3+)	Grass-fed, Gippsland, VIC	115
180g	Pure Black Angus Beef Eye Fillet (MB 1-2)	Barley-fed, Gippsland, VIC	58
250g	Reserva Vintage Eye Fillet (MB3+)	Grass-fed, Gippsland, VIC	80
300g	O'Connor Sirloin (MB5+)	Pasture-fed, Gippsland, VIC	75
300g	Rangers Valley Wagyu Rump Cap (MB5+)	Grain-fed, Glen Innes, New England, NSW	78
300g	Rangers Valley Wagyu Scotch (MB5+)	Grain-fed, Glen Innes, New England, NSW	140
1.6kg	Rangers Valley Black Onyx Tomahawk (MB5+)	Grain-fed, Glen Innes, New England, NSW	400
300g	Westholme Flank (MB4-5)	Grain-fed, Far North Queensland, QLD	80
350g	Westholme Scotch (MB4-5)	Grain-fed, Far North Queensland, QLD	115

FROM THE OCEAN

Served whole, with Montpellier butter

Fish of the Day MP

Split Prawns MP

Half Shell Scallops MP

Southern Rock Lobster, WA MP

SAUCES AND BUTTERS 6 each

Salsa Verde	Béarnaise	Mushroom sauce
Green Pepper	Café de Paris Butter	Fermented Chilli Hot Sauce
Red Wine and Bone Marrow	Montpellier Butter	Horseradish
	Selection of Mustards	

SALADS 17 each

Seasonal lettuce & herb salad chardonnay dressing

Mignonette salad, garlic croutons, boiled egg, pecorino

Cabbage slaw, mixed grains, apple, herbs, horseradish vinegarette

Beetroot salad, blood orange, watercress, walnuts, fennel

Tomato salad, pickles, red onion, guindillas

SIDES

Shoestring fries, rosemary salt	12	Dutch carrots, tahini, garlic, salsa macha	17
Dauphinoise potatoes & raclette	14	Macaroni & cheese (contains pork)	17
Duck fat potatoes, thyme & sea salt	14	Stewed corn, smoked creme fraiche	17
Broccoli, roman beans, bagna cauda, pangrattato	17		