



RAW BAR

Freshly Shucked Market Oysters

Natural or buttermilk battered

Sherry vinegar shallot mignonette, fresh lemon 8.50 each

Add White Sturgeon caviar 15 each

Caviar Service

Sourdough toasts, blinis, classic accompaniments

'Giaveri' White Sturgeon 30g 150 50g 255

Bump + vodka shot 30

Tuna Cones 8each

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 32

Whipped cod roe, citrus dressing, bottarga

Snapper Ceviche 32

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

Prawn Cocktail 42

Avocado mousse, iceberg, Old Bay mayo

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



ENTRÉES & LIGHT MAINS

Sourdough 9

Smoked house butter

Soup of the Day 29

French Onion Soup 30

Sourdough crouton, Emmental

Grilled Watermelon 29

Heirloom tomatoes, curds, tomato jelly, black olive oil

Venison Tartare 34

Smoked egg yolk, potato crisps

Zucchini Tart 30

Goats curd, lemon, thyme

Caramelised Pork Jowl 32

Grilled squid, spiced pear, toum

Malloreddus Pasta 38

Cuttlefish, nduja, peas

Grilled King Salmon 51

Braised fennel, radishes, miso macadamia butter

Roasted Snapper Fillet 51

Mussel escabeche, croutons, rouille

Botswana Burger 26

Double patty, Gruyère, tomato, burger sauce

Steak Sandwich 48

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

BFC – Botswana Fried Chicken 37

Free-range chicken, southern spices, potato purée, chicken gravy, horseradish slaw

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	55
250g	Reserva Vintage Eye Fillet (MB3+)	Grass-fed, Gippsland, VIC	77
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	340
300g	Westholme Flank (MB4-5)	Grain-fed, Far North Queensland, QLD	80
350g	Westholme Scotch (MB4/5+)	Grain-fed, Far North Queensland, QLD	115

ADD Split Prawns 19 Half Shell Scallops MP Half Lobster MP

FROM THE OCEAN

Served whole, with Montpellier butter

King George Whiting, Corner's Inlet **MP**

Murray Cod, Riverina, NSW **MP**

Live Southern Rock Lobster, WA **MP**

SALADS 17 each

Seasonal lettuce & herb salad chardonnay dressing

Botswana slaw, cabbage, carrot, apple, horseradish

Cucumbers, radish, tomato, lemon, herbs, kafir dressing

Cos, frisée, soft-boiled egg, mustard dressing, croutons

Potato salad, peas, carrots, olives, gherkins, mayo

SAUCES AND BUTTERS 6 each

Salsa Verde

Béarnaise

Mushroom sauce

Green Pepper Sauce

Café de Paris Butter

Fermented Chilli Hot Sauce

Red Wine and Bone Marrow

Montpellier Butter

Horseradish

Selection of Mustards

SIDES

Shoestring fries, rosemary salt	12	Buttermilk crumbed onion rings	17
Potato purée, chicken crackling, gravy	14	Broccolini, anchovy, chilli, sunflower seeds	17
Duck fat potatoes, thyme & sea salt	14	Spicy buffalo cauliflower, blue cheese, lovage	17
Macaroni & cheese (contains pork)	17	Corn, roasted garlic, pecorino	17
Roasted heirloom carrots, ricotta salata, hazelnut, sage brown butter	17		