



## SNACKS AND NIBBLES

### House Marinated Spanish Olives

Hojiblanca, aged balsamic with crispy focaccia 10

### Marcona Almonds

Smoked salt 10

### Spanner Crab Cakes (2pc)

Kimchi mayo 11

### Wood-Grilled Eggplant & Tahini Dip

Confit garlic, basil, grilled flat bread 12

### Freshly Shucked Rock Oysters

(Ask your waiter for variety)

Sherry & shallot mignonette 6 each  
 Add Siberian Imperial Caviar 12 each  
 Buttermilk battered 6 each

### Siberian Imperial Caviar Service

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

**Bump + vodka shot** 30      **20g** 90      **50g** 210

### Yellowfin Tuna

Pickled daikon, umeboshi, golden sesame, shiso, Botswana ponzu 31

### Hand Cut Ceviche

Finger lime, avocado, wasabi, cultured buttermilk, coriander oil 30

### Crispy Fried Salt and Pepper Squid

Lemon and confit garlic aioli 17



## LIGHT MEALS AND MAINS

### Rock Lobster Roll

Tempura lobster, pickled cucumber & wasabi mayo on a potato roll 28

### Botswana Burger

Double dry aged smash patty, aged cheddar, butter lettuce, tomato 22

### BFC – Botswana Fried Chicken

Buttermilk marinated free-range chicken thighs, southern spices, spiced chicken gravy, horseradish slaw 22

### Wagyu Sirloin Steak Sandwich

Black Opal Wagyu sirloin, wood grilled sourdough, caramelised onions, house BBQ sauce, crispy onion 43

### Grilled Tuna Steak

Lemon and chive butter, rocket salad, holi blanco, aged balsamic 40

### Char-Grilled CopperTree Sirloin

Housemade mustards, grilled lemon 40

### Casarecce Pasta

Basil pesto, wilted peppery leaves, Reggiano 37

### Wagyu Katsu Sandwich

Fried Wagyu sirloin katsu sando, caramelised onion, Tonkatsu sauce 28

### Shoestring Potato Fries

Chipotle mayo 10

### Darling Mills Farm Mixed Leaf Salad

Citrus dressing and soft herbs 10



## BOTSWANA SIGNATURE CHARCUTERIE

Served with Ploik bakery breads, house pickles, beer fermented mustard & Guindillas

Iberico Jamon	50g	48
Botswana Wagyu Biltong	80g	22
Romeo's Smoked Mortadella	50g	12
Botswana Free Range Pork Rilette	100g	16
Blackmores Wagyu Bresaola	50g	22
Pino's Dolce Vita Salumi	80g	12
Tasting Board	small	40
	large	80

## AUSTRALIAN CHEESE PLATE

A selection of artisanal cheeses from around Australia. Served with Blue Mountains honeycomb, quince paste, fresh grapes, hand rolled lavosh

Three cheese selection	30
additonal selections	8 each

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

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