

Botswana Butchery

A newly opened rendezvous for the “in” crowd of all ages, on the lakefront at *Queenstown*. Housed in a redeveloped cottage between the oldest house in the town- *Williams House*, home of *Vesta café*; and *Eichardts Private Hotel Lakefront Cottages*, this restaurant is a newer, larger brother of *Botswana Butchery, Wanaka*

Bouncing ambience with flamboyant bottle back-lit bars on two levels, a private *Garden Room* and ring of intimate dining rooms for 2 on the upper level are the features here –together with a plush décor in a bizarre mix of velvet-covered chairs, blazing winter fires, chandeliers and butcher’s cleavers.

More of an upmarket bar with an extensive gourmet menu, than fine wine and dine, *Botswana Butchery* is a party place focused on top-quality meats, fish and produce; and a complex range of steak options. It has been packed to the rafters since opening mid-year, evidently filling a need for meat lovers and offering an upmarket “scene” to this party town.

Do not despair, non-meat eaters – there are plenty of other choices.

Menu entrees include:

Carpaccio of Grain Fed Wakanui with Petit Salad, Parmesan Shavings, Chive Essence, Balsamic Reduction, \$16.50; Cow’s Milk Feta Parcel with Roasted Beetroot & Pickled Red Onion, \$15.50; Tempura Battered Prawn Cutlets with Cauliflower, Curry Puree & Pancetta Crisp, \$18.50; and Westcoast Crayfish Springroll, with Coriander, Tamarind Aioli & Petit Salad, \$18.50.

Mains: Braised Shoulder of Cardrona Merino Lamb, with Carrot, Celeriac Galette, Creamed Silverbeet & Rosemary Jus, \$27.50 OR Wood-grilled West Coast Crayfish with Steamed Sticky Ginger Rice, Sautéed Bok Choy & Sherry Vinegar Jus, \$49.50 OR Roasted Confit of Duck Leg with Puy Lentil and Shitake Mushrooms, Buttered Spinach & Thyme Jus, \$27.50 OR Tart Tartin of Celeriac, Leek and Potato with Marinated Mediterranean Vegetables, Lime and Herb Mascarpone & Celery Pesto, \$26.50 OR Cured Roasted Pork Belly with Caramelised Braeburn (local apples), Confit Garlic Mash, Grilled Scallions & Thyme Jus, \$27.50.

Plus an extensive menu of varied cuts and weights of meats, such as: *200 gram Prime Steer Eye Fillet \$30*, with a choice of sauces such as *Béarnaise, Thyme and Rippon Pinot Noir & Blue Cheese, Shallot and Chive Butter for an extra \$2.00 per sauce*. There is also: *200 gram Botswana Burger, \$17.00; and 200 gram Fair Game Fiordland Venison, \$26.00.*

The same menu offers a choice of vegetables and side salads.

There’s an extensive wine list of local and imported wines, with top price of \$595.00 for a magnum of the local *2006 Gibbston Valley Reserve Pinot Noir*; plus *2000 Faiveley Clos des Corton Grand Cru Burgundy, \$540.00; 2003 Felton Road Pinot Noir, \$320.00. 2006 Valli Pinot Noir is a good choice at \$82.00; and amongst the Whites, 2006 Rockburn Unoaked Chardonnay \$41.00*

Round off the evening with a cognac or cocktail in the buzzy atmosphere of the Upstairs Bar.

Open daily from 12pm

17 Marine Parade, Queenstown

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