

Botswana Butchery

PRIVATE DINING & EVENTS





Botswana Butchery Canberra

The newest addition to the Canberra dining scene, opening in early 2024, Botswana Butchery brings a taste of Australia's and New Zealand's best produce and wine to town. 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
Beef Tartare
Smoked egg yolk, potato crisps
Caramelised Pork Jowl
Grilled squid, spiced pear, toum

MAIN

Harissa Roasted Cauliflower
Smoked eggplant, labneh, pomegranate, spiced cracker
Glazed King Salmon
Simmered daikon, beurre noisette emulsion, furikake
Southern Rangers Sirloin
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

Flourless Chocolate Gateau
Orange marmalade, crème fraiche gelato
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, fresh lemon

ENTRÉE

Hiramasa Kingfish
Eggplant caviar, smoked salmon roe, burnt orange
Beef Tartare
Smoked egg yolk, potato crisps
Caramelised Pork Jowl
Grilled squid, spiced pear, toum
Tart Fine
Goat's cheese, escalivada, marigold

MAIN

Berkshire Pork Cutlet
Compressed apple, apple purée, charcutière sauce
Glazed King Salmon
Simmered daikon, beurre noisette emulsion, furikake
Southern Rangers Sirloin
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

Flourless Chocolate Gateau
Orange marmalade, crème fraiche gelato
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, fresh lemon

Hiramasa Kingfish

Eggplant caviar, smoked salmon roe, burnt orange

ENTRÉE

Caramelised Pork Jowl

Grilled squid, spiced pear, toum

Beef Tartare

Smoked egg yolk, potato crisps

MAIN

White Pyrenees Lamb Shoulder

Slow-roasted whole lamb shoulder, lamb jus

Southern Rangers Sirloin

Served pink, Café de Paris butter

SIDES

Duck fat potatoes, thyme & sea salt

Seasonal lettuce & herb salad, chardonnay dressing

DESSERT

Flourless Chocolate Gateau

Orange marmalade, crème fraiche gelato

Brûlée Cheesecake

Almond biscuit, blueberry compote, white chocolate Chantilly

CHEF'S SELECTION MENU TWO

\$160

RAW BAR

Oysters

Sherry shallot mignonette, fresh lemon

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

Beef Tartare

Smoked egg yolk, potato crisps

MAIN

White Pyrenees Lamb Shoulder

Slow-roasted whole lamb shoulder, lamb jus

Glazed King Salmon

Simmered daikon, beurre noisette emulsion, furikake

Yambinya Station Rib-eye

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

Flourless Chocolate Gateau

Orange marmalade, crème fraiche gelato

Brûlée Cheesecake

Almond biscuit, blueberry compote, white chocolate Chantilly

Cheese Selection

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

Zucchini Tart, goats curd, lemon, thyme

Caramelised Pork Jowl, grilled squid, spiced pear, toum crispy bread

Warm Octopus Salad, potato, aioli, smoked paprika

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





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

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 CABINET

Our gold-themed private dining room is located on the mezzanine level and is a fully enclosed room adjacent to the main dining area.

Seating up to 14 guests, the sumptuous interiors are perfect for long indulgent lunches, celebratory dinners and any occasion that requires a gold level experience.





PRIVATE DINING ROOM

THE CHAMBER 1 & 2

Step into an intimate ambiance characterised by silver accents, contemporary design and a seamless connection between our two adjoining private dining rooms.

Each private room has its own entrance.

This space could be hired as one room or combined to allow more space and capacity.

SEMI-EXCLUSIVE

THE MEZZANINE

The mezzanine, positioned above the main floor, provides a unique vantage point, offering an elevated view of the surroundings.

This space could be hired in conjunction to the private dining rooms, seating up to 50 guests.





SEMI-EXCLUSIVE **THE GROUND**

Expansive floor-to-ceiling windows adorned with elegant drapery that cascade down, allowing natural light to flood the room, enhancing the feeling of spaciousness.

Seating up to 20 guests.





ENQUIRIES

CLICK HERE TO SUBMIT A REQUEST

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