



# Fun dining lakeside

*Botswana Butchery, on the shores of Queenstown's Lake Wakatipu, champions fine produce with a twist on time-honoured classics.*

In Queenstown's historic Archer's Cottage looking out over Lake Wakatipu where you'll see TSS Earnslaw under steam backdropped by impressive mountain ranges, Botswana Butchery has become a dining institution in the alpine town.

From its private 1,800-bottle cellar to the seasonally changing menu. Botswana Butchery is a must-book dining destination for visitors and loyal locals.

The extensive menu remains consistent with the long-standing concept originally created by the owners when Botswana Butchery originally opened in Wānaka in 2007. Embracing the art of great food

crafted to perfection, in comfortable stylish surroundings. The menu has stayed true to its origins since opening in Queenstown in 2008, with current executive chef Warwick Taylor who has put his stamp on the menu and been with the group since 2018.

After a career in international 5-star hotels in Southern Africa and Europe, and operating two of his own restaurants just outside Cape Town, Taylor and his family were drawn to the New Zealand lifestyle, settling in Queenstown.

The town's natural beauty and vibrant pulse has confirmed they made the right move, says Taylor who has stamped his mark on Botswana Butchery where despite the luxurious menu, he describes the feel as "fun dining, not fine dining".

"We're fortunate to have guests from all over the world, which gives us freedom in our range and style of dishes. Our focus is on quality seasonal produce, cooked from scratch using simple methods and done well, and having a solid team of great chefs is always a head start on this."

"While our Butcher's Block offering, featuring grilled and slow-cooked beef, our signature 1.2kg lamb shoulder, veal and venison is really popular, Botswana Butchery's menu is designed for everybody and features the South Island's fantastic seafood for balance and choice."

Food that shines on its own merit and origin excites Taylor, as does the changing of the seasons and what this brings to the table.

"Knowing the farmer that supplies our lamb, chatting to the man growing our herbs, or bumping into the wonderful lady that grows our asparagus is always time well-spent, and food that holds history, tradition, and provenance is to be valued.

"The integrity of ingredients should be retained in the kitchen - enhance but don't overwhelm. As winter turns to spring then summer, the wine and food becomes lighter, and fresh raw seafood is always a highlight during these warmer months.

"This fresh tuna dish, with a spiced citrus acid pick-up, creamy avocado, and crisp fresh cos should be matched with a late afternoon's sunshine - happy days."



## RECIPE

### *Tuna tiradito, baby cos, avocado, corn and sesame seed salad*

#### SERVES 4

Good quality, fresh tuna is a must for this - make friends with your fishmonger. Tuna should be shiny, firm to the touch, deep red or pink colour and have a mild ocean-like smell.

#### TIRADITO DRESSING

- 1 cup lime juice
- 1 red chilli
- 1 teaspoon grated fresh ginger
- 3 tablespoons aji Amarillo paste - substitute with Lee Kum Kee Chilli garlic sauce (with either, use more or less according to the "punch" you like)
- 1 1/2 cups olive oil
- 1 cup coriander leaves and stems
- Sea salt to taste

- Place all - except olive oil - into a blender and blend until fine. Slowly add the olive oil to emulsify.
- Taste and season. There will be dressing leftover - delicious - store refrigerated.

#### TUNA

- 300g fresh tuna
- Slice the tuna into slivers similar to sashimi.

#### SALAD

- 2 heads crispy cos leaves
- 1 cob corn
- 1 avocado
- 8 cherry tomatoes
- 1 tablespoon black and white sesame seeds
- Sea salt
- Olive oil
- Wash lettuce well.
- Baste the corn with some olive oil and salt and sear in a hot pan, chill, then shave the kernels from the cob.
- Wipe pan, then sear the tomatoes to release a bit of sweetness.
- Peel and slice the avocado just before serving.
- Toast the sesame seeds in the oven on a small tray.
- Place all the salad ingredients and the tuna onto a platter with lashings of the tiradito dressing, sprinkle with sesame seeds, and season with a touch of sea salt.

[botswanabutchery.nz/queenstown](http://botswanabutchery.nz/queenstown)

