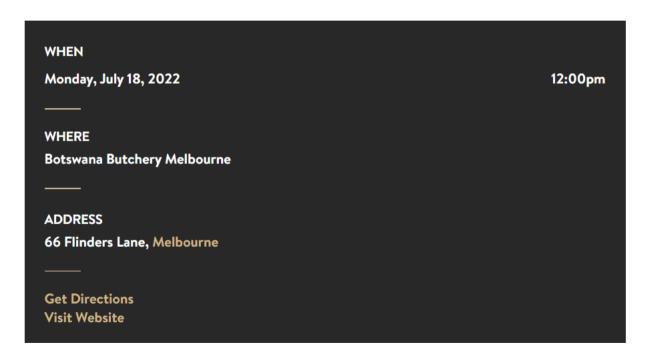
CONCRETE PLAYGROUND



International Caviar Day at Botswana Butchery

Feast on these one-day specials and enjoy one of the world's fanciest ingredients without breaking the bank.



Got a taste for the finer things, but your bank account doesn't feel quite the same way? Luckily, you can satisfy the former without totally draining the latter, when Botswana Butchery celebrates International Caviar Day on Monday, July 18.

The New Zealand restaurant group's new Flinders Lane outpost is dishing up a budget-friendly taste of the high life, in honour of one of the world's fanciest ingredients. Roll in from 12pm and you can enjoy bumps of Giaveri white sturgeon caviar straight off the back of your hand, for just \$5 a pop. Plus, you can team the gourmet seafood snack with a specially-priced drink match — \$10 will get you a bump and a vodka shot, while a chic pairing of caviar and a glass of Perrier Jouet comes in at \$15.

If you're feeling extra fancy, the restaurant's usual caviar service will also be on offer, with two styles of Giaveri caviar served by the 30-gram or 50-gram tin, and matched with rice crisps, blinis, chopped egg and other classic accompaniments.

Restaurant bookings can be made online, though there'll be walk-ins available too.