

Cazador Feast

The best way to dine at Cazador.
Served to share.

\$110 pp

Duck broth, kawakawa
Baked flatbread, parmesan, spinach
Stuffed fried olives, venison mince, fennel mayo
Venison bresaola, goats cheese, whiskey honey
Duck parfait, red onion marmalade
Tuna crudo, fino crème, salted grapes, black lime, curry leaf +\$14
Smoked beetroot, macadamia, brown butter
Grilled duck hearts, pomegranate, labneh, fermented green chilli
Coal grilled Wapiti venison, cauliflower, sour cherry
Saffron polenta, parmesan, house cured heritage pork pancetta
Grilled green cabbage, koji, parsley, chilli
NZ cheese, crackers, miso & burned apple
Dark chocolate & brandy mousse, candied orange, salted pistachio

*Please let us know if you have any allergies or dietary requirements,
we are happy to help.*

Beverage pairing \$90

