

# Cazador Feast

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

\$99 pp

Duck broth, kawakawa  
Baked flat bread, parmesan, spinach  
Scamorza croqueta, charcoal mayonnaise  
House cured venison bresaola  
Duck parfait, red onion marmalade  
*Yellowfin crudo, fino crème, salted grapes, black lime, curry leaf +\$12*  
Charred celeriac, whey glaze, celeriac labneh  
Chicken liver, lardo, creme fraiche, sesame dukkah, pickled shallots  
Coal grilled Wapiti venison, parsnip, anchovy  
Smoked kumara mash, kumara skins, almond, za'atar  
Broccolini, almond, chilli, tahini  
NZ cheese, crackers, miso & burned apple  
Dark chocolate & brandy mousse, candied orange, toasted pistachio

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

Beverage pairing \$75

