

# Cazador Feast

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

\$110 pp

Duck broth, kawakawa  
Baked flat bread, 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 +\$12*  
Smoked beetroot, macadamia, Brown butter  
Grilled duck hearts, pomegranate, labneh, fermented green chilli  
Coal grilled Wapiti venison, burned spring onion, pistachio salsa  
Saffron polenta, parmesan, house cured heritage pork pancetta  
Charred zucchini, caraway, nigella  
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 \$80

