

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

House cured heritage pork coppa

Duck parfait, red onion marmalade

Tuna crudo, fino crème, salted grapes, black lime, curry leaf +\$12

Smoked beetroot, whipped goats cheese, pine nuts

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

Persian Mess, meringue, goat's curd, pomegranate, rhubarb, pistachio

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

Beverage pairing \$80

