

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, goat's cheese, whisky honey

Duck parfait, red onion marmalade

Tuna crudo, fino crème, preserved lemon, black lime, curry leaf +\$14

Smoked beetroot, macadamia, brown butter

Grilled duck hearts, pomegranate, labneh, fermented green chilli

Coal grilled Wapiti venison, mushroom, rosemary jus

Saffron polenta, parmesan, house cured heritage pork pancetta

Grilled green cabbage, koji, parsley, chilli

Deli cheese, apple miso chutney

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

