

# Cazador Feast

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

\$95pp

Quail & fino broth  
Baked Persian flatbread, warm cheese, pesto  
Cazador deli charcuterie selection, bread, pickles, preserves  
Charred celeriac, celeriac labneh, lonzo, buckwheat  
Pan fried quail hearts, pomegranate molasses, parsley, pine nuts  
Coal grilled venison, pistachio, lemon, mint  
Bulghur, date, mint, walnut  
Organic greens, anchovy, labneh, chilli  
Local cheese, biscuits & crackers  
Dark chocolate & brandy mousse, candied orange, toasted nuts

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

Beverage pairing \$70pp

A selection of classic beverages to complement this menu, beginning with sherry before a beer or wine pairing and dessert wine or port.

