

Cazador Feast

The best way to enjoy dinner at Cazador.
Let the chefs choose for you and dine your way
through our full range of cuisine, served lavishly to
share.



\$90pp

Quail & fino broth

Baked Persian flat bread, warm cheese, pesto

Cazador deli charcuterie selection, bread, pickles, preserves

Goat sweetbreads, olives, pine nuts, raisins

Coal grilled venison, pistachio, lemon, mint

Puy lentils, tomato, pancetta

Witloof, walnut, apple, sherry vinaigrette

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 \$60pp

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

