

# 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, with whole game  
cuts served lavishly to share.



\$80pp

Duck broth, herb oil  
Persian baked flat bread, warm cheese, pesto  
House made charcuterie selection  
Char grilled venison heart, tahini, salsa verde  
Roasted saddle of hare, orange, thyme  
Beetroot, dill, capers, vermouth  
Mizuna, raddish, chervil  
Smoked kumara mash  
Dark chocolate & brandy mousse, candied orange, toasted nuts  
Mahoe blue & biscuits

*\* Please let us know if you have any allergies, or if you would prefer to avoid offal*

Beverage pairing, \$55pp

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

