

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

Tomato water, cucumber

Baked Persian flat bread, warm cheese, pesto

House made charcuterie, bread, pickles, preserves

Pan fried poussin hearts, boar belly bacon, tahini, yoghurt

Roasted hare saddle, almond, bread crumbs, hare jus

Turnip, radish, tarragon

Plums, cress, kokihi spinach

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.

