

A la carte

Pre-dinner bite \$12

Buckwheat blini, gin cured Mt Cook Aoraki alpine salmon,
crayfish mayonnaise

+Sturia vintage caviar \$12

+Gosset Grande Reserve Champagne Brut NV \$28

Appetisers \$11

Nan-e-Bakshi - baked Persian flat bread, warm cheese, herb pesto

Babaganoush - aubergine, tomato, pita bread, za'atar

Vishnofka - chilled house made sour cherry brandy infusion

- ideal to start or between courses.

Sardine conservas, sourdough, lemon, pickle \$18

Cazador deli charcuterie selection small \$32 / large \$64

Goat & black pepper salami

Heritage pork coppa

Game terrine, fruit, nuts

Duck parfait, red onion marmalade

Served with house made pickles, preserves, bread & crackers



Entrées \$21

Venison black pudding, apple, walnut, smoked rye
Grilled octopus, celeriac, bone marrow, parsley
Witloof, mature Gouda, walnut, apple, sherry vinaigrette
(+ house cured heritage guanciale \$3)

Mains \$38

Smoked quail, shiitake & oyster mushrooms, truffle, cress
Roasted butternut, mole negro, burned spring onion, lime
Grilled venison, coal fired cabbage, apple, juniper, lardo
Braised hare, saffron fazoleti, pancetta, cavolo nero, pecorino
Line caught fish of the day

Vegetable sides \$10.5

Crispy potatoes, fennel mayonnaise
Radicchio, endive, sherry vinaigrette, dukkah
Wilted greens, yoghurt, quinoa crumb, lemon oil



Dessert

\$18

Caramelised pear, walnut biscuit, calvados custard, nougat
Dark chocolate & brandy mousse, candied orange, toasted nuts
Ice cream - choose from baklava gelato, dark chocolate,
or raspberry sorbet, served with a fennel torta

Cheese \$38

A selection of Cazador Deli cheeses with biscuits, crackers,
fruit & nuts

After dinner drinks

Dessert sherry tasting flight	\$30
Chapoutier Muscat de Beaume de Venise Provence '20	\$16
Graham's 10y Tawny Port	\$14
Mirabelle yellow plum Eau de Vie	\$15
Noix de la Saint Jean walnut liqueur	\$13
Cardrona 'Growing Wings' Single Malt (NZ)	\$26
Hidalgo Brandy de Jeres Gran Reserva	\$17
Château du Breuil Calvados	\$14

