

# 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.



\$80pp

Boar broth, puha

Baked Persian flatbread, warm cheese, pesto

Cazador deli charcuterie selection, bread, pickles, preserves

Grilled venison heart, white beans, anchovy, almonds

Roasted quail, pistachio stuffing, watercress

Yams, lime, sumac

Rainbow chard, celeriac labneh, sourdough crumb

Dark chocolate & brandy mousse, candied orange, toasted nuts

Local cheese, biscuits & crackers

*\* 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.

