

Cazador

Three course express menu

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For groups of eight or more
\$65

House made charcuterie bites

A selection of house made charcuterie served to share
with pickles, preserves, bread and crackers

Boar Salami
Venison bresaola
Smoked hock terrine
Poussin parfait, red onion marmalade

Main course - choose one

Char grilled venison fillet, savoy cabbage, pancetta,
Jerusalem artichokes
Char grilled piper, smashed chickpeas, parsley, lemon, pimentón
Roasted pumpkin, lemon, sumac, yoghurt sauce, chickpeas

Served with

Crispy potatoes, fennel mayonnaise
Leaf salad, sherry vinaigrette, cashew dukkah
Market greens, anchovy, chilli oil

Dessert - choose one

Dark chocolate & brandy mousse, candied orange, toasted nuts
Quince & almond tart, cinnamon, vanilla ice cream

