

# Cazador

Three course express menu

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menu  
\$60

House made charcuterie bites

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

Game terrine  
Rabbit rillettes, duck fat  
Poussin parfait, red onion marmalade  
Venison bresaola, parmesan  
Boar salami, fennel  
Shoulder prosciutto, paprika  
Venison sausage, sauerkraut

Main course — choose one

Grilled venison, leek ash, heritage tomato, turnip  
Grilled gurnard, asparagus, cracked bulghur wheat, burned lemon  
Roasted, pickled and sautéed zucchini, buffalo curd, mint, citrus

Served with

Roasted beets, labneh  
Potato & dill gratin  
Wilted greens, anchovy crumb, lemon,

Dessert

Dark chocolate & brandy mousse, candied orange, toasted nuts

