

Cazador Feast

The best way to dine at Cazador.
Served to share.

\$99 pp

Duck broth, kawakawa
Baked flat bread, parmesan, spinach
Stuffed fried olives, wagyu mince
House made truffled capicola
Duck parfait, red onion marmalade
Tuna crudo, fino crème, salted grapes, black lime, curry leaf +\$12
Artichoke, lardo, brown butter, artichoke crisp
Venison heart, tahini, mint, nigella
Coal grilled Wapiti venison, anchovy, rosemary jus
Beetroot gratin, pumpkin seed, pumpkin oil
Cavolo nero, chilli, labneh
NZ cheese, crackers, miso & burned apple
Dark chocolate & brandy mousse, candied orange, salted pistachio

** Please let us know if you have any allergies or dietary requirements, we are happy to help.*

Beverage pairing \$75

