

# 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 cured heritage pork pancetta  
Duck parfait, red onion marmalade  
*Tuna crudo, fino crème, salted grapes, black lime, curry leaf +\$12*  
Coal fired celeriac, whey, pancetta, celeriac labneh  
Venison heart, tahini, mint, nigella  
Coal grilled Wapiti venison, anchovy, rosemary jus  
Smoked kumara, cumin, almond  
Grilled cabbage, koji butter  
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

