

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
18 month heritage pork koji coppa
Duck parfait, red onion marmalade
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, miso 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

