

Cazador Feast

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

\$99 pp

Duck broth, kawakawa
Baked flat bread, parmesan, spinach
Scamorza croqueta, charcoal mayonnaise
House cured koji lonzo
Duck parfait, red onion marmalade
Kingfish crudo, fino crème, salted grapes, black lime, curry leaf +\$12
Sherry glazed oyster & lion's mane mushrooms, Champagne cream
Chicken liver, oloroso, celeriac, dukkah, pickled shallot
Coal grilled Wapiti venison, parsnip, anchovy
Zucchini, mint ranch, pine nuts
Broccolini, almond, chilli, tahini
NZ cheese, crackers, miso & burned apple
Dark chocolate & brandy mousse, candied orange, toasted pistachio

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

Beverage pairing \$75

