

Cazador Feast

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



\$99 pp

Duck broth, kawakawa

Baked flat bread, parmesan, spinach

Truffle croquette, truffle manchego, fennel

House cured heritage pork coppa

Duck parfait, red onion marmalade

Tuna crudo, fino crème, salted grapes, black lime, curry leaf +\$12

Charred celeriac, whey glaze, celeriac labneh

Chicken liver, lardo, creme fraiche, sesame dukkah, pickled shallots

Coal grilled Wapiti venison, parsnip, anchovy

Smoked kumara mash, kumara skins, almond, za'atar

Broccolini, pumpkin seed, 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

