

Cazador Feast

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

\$99 pp

Duck broth, kawakawa
Baked flat bread, parmesan, spinach
Stuffed fried Sicilian olives, venison mince, fennel mayo, rosemary salt
House cured heritage pork coppa
Duck parfait, red onion marmalade
Tuna crudo, fino crème, salted grapes, black lime, curry leaf +\$12
Smoked beetroot, whipped goats cheese, pine nuts
Grilled duck hearts, pomegranate, labneh, fermented green chilli
Coal grilled Wapiti venison, burned spring onion, pistachio salsa
Saffron polenta, parmesan, house cured heritage pork pancetta
Charred zucchini, caraway, nigella
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

