

# THE SUGAR CLUB

Our bar team have enjoyed creating this cocktail menu,  
designed with something for everyone in mind.  
We firmly believe that a good cocktail can be enjoyed  
at any time of the day, so all you have to do is choose  
which best suits your mood.

Our wine list has been compiled by choosing wines  
that match our food style and flavours,  
sourcing locally produced wines and some firm favourites from  
around the world.

Cheers

*Peter Gordon*

## Brandies

Martell VS <i>Cognac</i>	France	12
Remy Martin VSOP <i>Cognac</i>	France	18
Delamain XO <i>Cognac</i>	France	36
Cordon Bleu Martell XO <i>Cognac</i>	France	40
Hennessy XO <i>Cognac</i>	France	48
Delord VSOP <i>Armagnac</i>	France	12
Chateau Du Breuil <i>Calvados</i>	France	12
Nonino Chardonnay <i>Grappa</i>	Italy	12
Nonino Moscato <i>Grappa</i>	Italy	12
Cantina Del Castello <i>Grappa</i>	Italy	25
Mistral Anejo <i>Pisco</i>	Chile	12

## Coffee and Tea

ALLPRESS COFFEE		5
JACKS HOT CHOCOLATE		5
LIQUEUR COFFEE - Your choice		12
T2 TEA		4
	English breakfast	
	Sencha green	
	Peppermint	
	Chamomile	
	Very berry	
	Darjeeling	
	Earl grey	
	Jasmine	
	Rose	

## Rum & Cachaça

Plantation Dark	Caribbean	10
Plantation White	Barbados	10
Plantation 5y	Barbados	14
Sailor Jerry	Caribbean	14
Kraken dark	Trinidad	14
Matusalem 15y Gran Reserva	Dominican	15
El Dorado 12y	Guyana	16
Pyrat XO Reserve	Caribbean	38
Sagatiba <i>Cachaça</i>	Brazil	10

## Liqueurs

Quick Brown Fox Coffee Liqueur	New Zealand	12
Cointreau	France	12
Grand Marnier	France	12
Chambord	France	12
Chartreuse Green	France	12
Lillet Blanc	France	12
Fernet Branca	Italy	12
Fernet Branca Menta	Italy	12
Frangelico	Italy	12
Amaretto Disaronno	Italy	12
Amaro Montenegro	Italy	12
Campari	Italy	12
Averna	Italy	12
Cynar	Italy	12
Galliano Vanilla	Italy	12
Sambuca Black Galliano	Italy	12
Martini Dry	Italy	12
Baileys	Ireland	12
Cherry Heering	Denmark	12
Limoncello	The Sugar Club	

## Sparkling

### New Zealand

NV Quartz Reef - Central Otago NZ	16	76
NV Cloudy Bay 'Pelorus' Rosé - Marlborough NZ	18	86
NV Kumeu River Cremant - Kumeu NZ		122

### Rest of the World

NV Nino Franco 'Rustico' - Veneto IT	14	65
NV Albert Le Brun - Champagne FR	20	110
NV R de Ruinart - Champagne FR		180
NV Ruinart Rosé - Champagne FR	37	217
NV Ruinart Blanc de Blanc - Champagne FR		217
NV Billecart-Salmon Blanc de Blanc - Champagne FR		267
NV Taittinger 'Prelude' Grands Crus - Champagne FR		199
NV Lelarge-Pugeot 'Tradition' Extra Brut - Champagne FR		162
2011 Perrier-Jouet 'Belle Epoque' - Champagne FR		462
2009 Louis Roederer 'Cristal' - Champagne FR		872
2004 Krug - Champagne FR		942
1998 Dom Pérignon 'P2' - Champagne FR		1302

## Sherry & Port

NV Pedro Ximenez, San Emilio - Jerez SP	14	76
Churchill's 20 years old Tawny - Douro PO	35	260
Graham's 20 years old Tawny - Douro PO	26	295

Glass Bottle  
125ml

Glass Bottle  
60ml

## White

		Glass 150ml	Carafe 400ml	Bottle
<i>Gisborne</i>				
2009 Vinoptima 'Bond Road'	<i>Gewürztraminer</i>			97
2015 Millton 'Riverpoint' 🌿🌸🌿	<i>Gewürztraminer</i>			76
<i>Hawke's Bay</i>				
2017 Te Mata 'Elston' - Havelock Hills	<i>Chardonnay</i>			99
2016 Mills Reef 'Elspeth' - Gimblett Gravels	<i>Chardonnay</i>			84
2018 Tony Bish 'Fat n Sassy'	<i>Chardonnay</i>	14	34	62
2017 Tony Bish 'Skeetfield'	<i>Chardonnay</i>			137
2014 Church Road 'Tom'	<i>Chardonnay</i>			417
2018 Elephant Hill 'Sea' - Te Awanga	<i>Viognier</i>			78
<i>Wairarapa</i>				
2018 Craggy Range 'Te Muna Rd' - Martinborough	<i>Sauvignon Blanc</i>	15	36	64
2017 Big Sky 'Te Muna Rd' - Martinborough	<i>Grüner Veltliner</i>			65
2016 Urlar - Gladstone 🌿🌸🌿	<i>Pinot Gris</i>	15	36	65
<i>Nelson</i>				
2018 Blackenbrook 🌿	<i>Pinot Gris</i>	14	35	62
2017 Blackenbrook 🌿	<i>Gewürztraminer</i>	14	34	70
2017 Neudorf 'Rosie's Block' 🌿🌸	<i>Chardonnay</i>	18	46	80
<i>Marlborough</i>				
2018 Cloudy Bay	<i>Sauvignon Blanc</i>	20	47	87
2014 Cloudy Bay 'Te Koko'	<i>Sauvignon Blanc</i>			127
2017 Huia - Wairau 🌿🌸	<i>Sauvignon Blanc</i>	14	34	61
2014 Foxes Island 'Sur Lie' - Awatere	<i>Sauvignon Blanc</i>			61
2011 Staete Landt 'Rudi' Dry - Wairau	<i>Riesling</i>			68
2012 Foxes Island Dry - Awatere	<i>Riesling</i>			94
2016 Smith and Co. 'Grigio'	<i>Pinot Gris</i>			67
2015 Astrolabe 'Wrekin Vineyard' - Wairau 🌿	<i>Chenin Blanc</i>			68
2017 Lawson's Dry Hills 🌿	<i>Gewürztraminer</i>			74
2015 Seresin 'Reserve' - Wairau 🌿🌸🌿	<i>Chardonnay</i>			104
2014 Hans Herzog - Wairau 🌿🌸	<i>Viognier</i>			137

## Scotch

Monkey Shoulder	Scotland	12
Johnnie Walker Black Label	Scotland	12
Glenmorangie 10y	Highland	14
Talisker 10y	Skye	15
Caol Ila 12y	Islay	15
Arran 10y	Arran	17
Laphroaig 10y	Islay	18
Chivas Regal 18y	Scotland	20
Oban 14y	Highland	22
Balvenie 12y	Speyside	22
Dalmore 12y	Highlands	23
Lagavulin 16y	Islay	24
Glenfiddich 15y	Speyside	24
Highland Park 12y	Highland	25
Mackinlay's Shackleton	Scotland	38
Balvenie 17y	Speyside	40

## American

Maker's Mark	Kentucky	12
Wild Turkey Rye	Kentucky	12
Woodford Reserve	Kentucky	15
Four Roses	Kentucky	16
Michter's Rye	Kentucky	16
Jack Daniel's Single Barrel	Tennessee	18
Buffalo Trace	Kentucky	18
Willett Pot Still Reserve	Kentucky	20
Willett Rye Family Estate	Kentucky	25

## World

Jameson's	Ireland	12
Glendalough Single Grain	Ireland	12
Thomson Wood Smoke	New Zealand	18
Glendalough 7y	Ireland	18
Nikka Pure Malt Black	Japan	43
Nikka From The Barrel	Japan	45
Hakushu 12y	Japan	50
Yamazaki 12y	Japan	76
Hibiki 17y	Japan	130

## Vodka

Sipsmith	England	12
42 Below	New Zealand	12
Absolut	Sweden	12
Żubrówka	Poland	12
Ketel one	Netherlands	13
Belvedere	Poland	15
Grey Goose	France	15
Grey Goose Citron	France	15
Purity	Sweden	15
The Reid	New Zealand	15
Absolut Elyx	Sweden	16
Ciroc	France	16

## Gin

Tanqueray	England	10
Scapegrace Silver	New Zealand	12
Beefeater 24	England	12
Fords	England	13
Roku	Japan	13
Sipsmith	England	14
St. George Terroir	California	15
Tanqueray 10	England	15
Hendricks	Scotland	15
Sipsmith VJOP	England	15
Gin Mare	Spain	15
Ink Gin	Australia	15
Four Pillars Shiraz	Australia	15
The Source	New Zealand	18
Scapegrace Gold	New Zealand	19
Monkey 47	Germany	26

choice of East Imperial Classic or Grapefruit tonic

## Tequila & Mezcal

El Jimador Blanco	Mexico	10
Altos Olmeca Plata	Mexico	12
Jose Cuervo 1800 Añejo	Mexico	14
Patron Reposado	Mexico	15
Gracias A Dios Joven Mezcal	Mexico	17
Gracias A Dios Reposado	Mexico	17
Derrumbes Joven Mezcal	Mexico	18
Herradura Añejo	Mexico	19
Avion Silver	Mexico	20

## North Canterbury

2016 Pegasus Bay	White Blend	77
<i>Sauvignon Blanc/Semillon</i>		
2016 Pegasus Bay 'Vergence White'	White Blend	79
<i>Semillon/Chardonnay/Muscat/ Gewürztraminer</i>		
2009 Pyramid Valley 'Lion's Tooth' 🍷🌿🌙	Chardonnay	362

## Central Otago

2017 Amisfield Dry - Mount Pisa	Riesling	16	38	68
2014 Misha's Vineyard 'Limelight' - Bendigo	Riesling	16	38	68
2017 Te Kano - Bannockburn 🍷	Pinot Gris			65
2017 Te Kano 'Blanc de Noir' - Bannockburn 🍷	Pinot Noir	15	36	65

## Rest of the World

2015 Suavia 'Monte Carbonare' Soave - Veneto IT	Garganega	76
2017 Jim Barry - Clare Valley AU	Assyrtiko	78

## Orange

2016 Mammoth 'Spectacular Rustgill' - Nelson NZ 🍷🌿🌙	Pinot Gris	13	32	60
2016 Amisfield 'Burn' - Central Otago NZ 🍷 375ml	Pinot Gris	34	71	

## Rosé

2018 Elephant Hill - Hawke's Bay	Tempranillo	74		
2018 Blackenbrook - Nelson NZ 🍷	Pinot Noir	60		
2018 Te Kano - Central Otago NZ 🍷	Pinot Noir	65		
2018 Amisfield - Central Otago NZ	Pinot Noir	17	43	75
2017 A Tribute to Grace - Santa Barbara US	Grenache	20	48	86

## Red

Glass 150ml Carafe 400ml Bottle

### Auckland

2014 Man O' War 'Ironclad' - Waiheke Island *Red Blend* 25 60 110  
*Cabernet Franc/Merlot/Cabernet Sauvignon/Malbec/Petit Verdot*

### Hawke's Bay

2018 Theory & Practice *Merlot* 13 30 54  
 2016 Craggy Range 'Te Kahu' - Gimblett Gravels *Red Blend* 15 37 67  
*Merlot/Cabernet Sauvignon/Cabernet Franc/Malbec*  
 2010 Unison 'Classic Blend' - Gimblett Gravels *Red Blend* 95  
*Merlot/Cabernet Sauvignon/Syrah*  
 2014 Church Road 'Tom' *Red Blend* 547  
*Merlot/Cab. Sauvignon*  
 2017 Te Mata 'Coleraine' - Havelock Hills *Red Blend* 317  
*Merlot/Cabernet Sauvignon*  
 2013 Unison - Gimblett Gravels *Syrah* 108  
 2017 Unison 'Rocky' - Gimblett Gravels *Syrah* 85  
 2014 Te Mata 'Bullnose' - Havelock Hills *Syrah* 235

### Wairarapa

2015 Big Sky 'Te Muna Rd' - Martinborough *Pinot Noir* 21 53 94  
 2012 Dry River - Martinborough *Pinot Noir* 275  
 2010 Dry River 'Lovat' - Martinborough *Syrah* 210

### Nelson

2015 Neudorf 'Moutere' *Pinot Noir* 161

### Marlborough

2017 Seresin 'Leah' - Wairau *Pinot Noir* 84  
 2014 Huia - Wairau *Pinot Noir* 90  
 2015 Greywacke - Southern Valleys *Pinot Noir* 101  
 2012 Foxes Island - Awatere *Pinot Noir* 85  
 2015 Staete Landt 'Arie' - Wairau *Syrah* 23 56 100

## Bar Food

HERBED OLIVES

8

SALT & VINEGAR 'PRINGLES'

7

PALE ALE BREAD AND BUTTER  
 PER SLICE

2

'PRINGLES' WITH KIWI ONION DIP

10

TARAMASALATA WITH PEARL BARLEY WAFER

12

CHARCUTERIE, PICKLES AND MUSTARD

24

CHEESE AND HOMEMADE CRACKERS

25 - 45 - 65

*We take all reasonable efforts to accommodate for allergies, please inform your waitperson*

## Beer and Cider

Menabrea Lager 4.8%	Italy	12
Garage Project 'Bliss' Lager 4.5%	New Zealand	12
Garage Project 'Hops on Pointe' Pilsner 6.7%	New Zealand	12
Sawmill XPA 4.9%	New Zealand	12
Garage Project 'White Noise' White ale 4.4%	New Zealand	12
8 Wired 'Hippy Berliner' Sour Hoppy ale 4.0%	New Zealand	12
Garage Project 'Hāpi daze' Pale ale 4.6%	New Zealand	12
Croucher Lowrider IPA 2.5%	New Zealand	10
Yeastie Boys Pot Kettle Black 6.0%	New Zealand	12
Hallertau Cider 5.0%	New Zealand	10

## Soft Drinks

MOCKTAILS		9
	Spice hibiscus - citrus - soda	
	Juniper - yuzu - cucumber - tonic	
FRESHLY SQUEEZED JUICE		8
	Apple	
	Pineapple	
JUICES		5
	Orange	
	Tomato	
	Cranberry	
MIXERS		5
	Ginger beer	
	Ginger ale	
	Lemonade	
	Coca Cola	
	Diet coke	
	East Imperial Burma tonic	
	East Imperial Grapefruit tonic	
	Fever Tree soda	

## North Canterbury

2016 Greystone 🌿☼	Pinot Noir	23	56	96
2016 Black Estate 'Home Block' 🌿☼	Pinot Noir			94
2016 Pegasus Bay	Pinot Noir			122

## Central Otago

2016 Quartz Reef 'Bendigo' 🌿☼☾	Pinot Noir			112
2017 Two Paddocks ☼	Pinot Noir	26	67	117
2008 Pyramid Valley 'Calvert' - Bannockburn 🌿☼☾	Pinot Noir			145
2016 Burn Cottage 'B.C. Vineyard' - Cromwell 🌿☼☾	Pinot Noir			152
2011 Mount Edward 🌿☼	Pinot Noir			167

## Rest of the World

2016 Land of Saints - Santa Barbara US	Pinot Noir			99
2014 Cristom 'Mt. Jefferson Cuvée' - Oregon US	Pinot Noir			132
2009 Hospices De Beaune, Beaune 1er Cru Cuvée H. & L. Bétault - Burgundy FR	Pinot Noir			452
2013 Goldenits 'Heideboden' - Burgenland AT 🌿	Zweigelt			107
2014 A Tribute to Grace - California US 'Santa Barbara Highlands'	Grenache			197
2004 Penfolds 'Grange' - South Australia AU	Shiraz			1,352
2014 Yalumba 'The Cigar' - Coonawarra AU 🌿	Cab. Sauvignon			92
2000 Ch. Lafon-Rochet Saint-Estephe - Bordeaux FR Cabernet Sauvignon/Merlot/Cabernet Franc	Red Blend			567
2005 Ch. Giscours Margaux - Bordeaux FR Cabernet Sauvignon/Merlot/Cabernet Franc/Petit Verdot	Red Blend			877

## Sticky

				Glass Bottle 75ml 375ml
2015 De la Terre Late Harvest - Hawke's Bay	Viognier			65
2014 Stanley Estates Noble Harvest - Marlborough	Sauvignon Blanc	14		60
2018 Fromm 'Beerenauslese' - Marlborough NZ	Riesling			71
2014 Pegasus Bay 'Finale' - N. Canterbury	Sauvignon Blanc	22		100
2016 Bellbird Spring Muté 'L'Alouette' - N. Canterb.☼	Sauvignon Blanc			80

# NATIVE COCKTAILS

## NATIVE OUR STORIES

A collaborative menu, carefully curated by The Sugar Club team, it's our journey on what New Zealand means to us. "Native" pulls together stories and experiences that shape how we think, how we treat and indeed, how we portray New Zealand. Nature is executed with respect and thought towards how we can savour our Land to the best of our ability. We will be delighted to share with you the wider narrative behind each of our creations.

Please enjoy our liquid portrayal of New Zealand

# PASTURE

## **BLOOD OF THE GRAOULLY** *by Markhus* (Chubby, Vibrant & Fiery)

*The Graouilly is the pagan mythical dragon of Metz. He was known for punishing naughty children and labelled as an all-round bad dragon. We wanted to paint him in a different light: the blood of the Graouilly mixes the idea of his fiery nature, with his slightly sweeter side. After much research we found out he was a sucker for anything to do with plums, we put this alongside some indigenous horopito for fire and shazam.*

*Delicious Graouilly Blood!*

Massenez eau de vie de mirabelle - yellow plums - Black Doris & horopito syrup - lemon -  
egg white

**20**

## **NAU MAI FIX** *by Alex* (Green, Fragrant, Fresh)

*Nau Mai Fix is a welcome to New Zealand. It derives from the first thing that Alex had to drink when she landed in New Zealand. Her nana prepared soothing kawakawa tea which relaxed and rejuvenated her after hours of travel. We wanted to recreate this experience so it could be enjoyed over and over.*

Seedlip Garden - homestyle lemonade - kawakawa & spearmint tea

**Non alcoholic - 12**

**Alcoholic with El Jimador tequila - 20**



## PLATEAU

**TIKITERE** *by Brennen*  
(Savoury, Warming, Toasty)

*From Banff to Rotorua, the Tikitere is straight out of hells gate! Focusing on local produce high in sulphur content, we have concocted a drink that represents the creation of our land. A combination of cauliflower and soy helps to drive a truly unique deep dive into what we feel could only be described as the flavour of volcanic activity.*

"Cauli-nac" - whole dandelion tea - miso - citrus - cauliflower pumice

20

**AORAKI** *by Johan*  
(Clean, Refined, Elegant)

*Based on the Arowhenua tribe story, Aoraki follows the conversion of man to mountain. We take botanicals from the local Tekapo basin, spirit from Central Otago and a chilling menthol to represent the cold blast of altitude, recognising the pure beauty of the region and the beliefs behind its creation.*

Source gin - Tekapo vermouth - mint

20

**PICO DEL INDIO** *by Adel*  
(Tall, Bright, Herbal)

*Pico del Indio is somewhat of a "saviour tea", to reign true to Adel's experience, we have blended a house yerba tea that mimics the one he had to calm his nerves after climbing to the high-altitude city of La Paz. Pisco and fresh citrus help to finish and balance this cleansing and refreshing highball.*

Mistral pisco - lime - basecamp yerba soda

20

## ROOTS

Spurred by the starting point of all life, we take an in-depth look into how we portray our roots, what they mean to us and their importance in our culture.

## COASTAL

The Kiwi summer playground, this section plays to the more remote parts of our coasts, from flora and fauna to personal journeys. We look to showcase a taste of our rich childhood that we often take a little too for granted.

## PLATEAU

We are surrounded by 53 volcanic cones in Auckland, in this section we pay homage to them with situations built on our personal experiences, history and native myths.

## PASTURE

Fresh, wild and green, we focus on the nectar and bounty we pull from our surroundings, how we interact with them and what keeps them alive.

## ROOTS

**PIT WINE** *by Stefano*  
(Funky, Buttery, Umami)

*Pitt wine capture the smoke, char and earthiness that is definitely Hāngī. We looked to recreate the traditional technique in liquid form using a balance of elements such as fermented corn, tequila and charred cob syrup.*

Hāngī corn wine - smoked cobs - Plata tequila - Gracias a Dios joven mezcal

**20**

**HEART OF OAK** *by Danielle*  
(Bright, Floral, Sparkling)

*Heart of Oak takes on the character of an ancient New Zealand oak tree (circa 1824) and the folklore that surrounds it, we combine acorn spiked scotch, local cider and pine resin to create a light, but intriguing spritz.*

acorn Scotch - cider - resin gin - soda

**20**

**KAMOTE** *by Maria*  
(Fresh, Tropical & Rich)

*The Kamote tells a tale of family and tradition, we take on the idea of the childhood favourite "Halo-halo" and transform it into a unique pacific potion championing flavours of coconut & humble kumara.*

coconut rum - kumara coulis - creole bitters - lemon

**20**

## COASTAL

**BANKS BAY** *by Pete*  
(Green, Lush, Refreshing)

*Banks Bay pays tribute to the first sightings of New Zealand and its rich coastal flora. Joseph Banks was to be the first botanist to document our native plant life and, like the local Māori, was intrigued by the many uses of harakeke flax. Banks Bay uses of native flax as the heart that helps us further understand why the harakeke is often known as the base of Māori cuisine and medicine.*

St. George Terroir gin - harakeke cordial - lemon - apricot

**20**

**BLACKWALL COLLINS** *by Josh*  
(Floral, Bitter, Quenching)

*The Blackwall Collins is an ode to the historic Cutty Sark, the tea clipper that had many lives from wool delivery to travelling the spice route, also known as one of the quickest clippers of its time. This drink pulls together a tea combination at the centre that helps to showcase what would have been carted on the Cutty's deck.*

Seedlip Grove - 2nd use trade tea - black walnut - East Imperial tonic

**Non alcoholic - 12**

**Alcoholic with Scapegrace gin - 20**

**RAIN** *by Jade*  
(Sweet, Rich, Dry Finish)

*To capture the essence of rain, the aroma and the effect on our Nature, we analyse the chemical reaction of rain quenching our earth. The natural chemical created is found in many of our musty mosses & resins. To showcase this flavour, we have built this into a whisky and based a classic "Rob Roy" around it.*

Geosmin whisky - amber - sweet vermouth - cacao

**20**