

# 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
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	
	Green Rose	
	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
Diplomatico Reserva Exclusiva	Venezuelan	14
Wray & Nephew White	Jamaica	14
Havana Club 7y	Cuban	14
Matusalem 15y Gran Reserva	Dominican	15
El Dorado 12y	Guyana	16
El Dorado 15y	Guyana	20
Appleton Estate 21y	Jamaican	24
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
Grande Absente Absinth 69%	France	18
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
Baileys	Ireland	12
Cherry Heering	Denmark	12

## Sparkling

### New Zealand

NV Quartz Reef - Central Otago NZ	16	81
NV Cloudy Bay 'Pelorus' - Marlborough NZ		95
NV Cloudy Bay 'Pelorus' Rosé - Marlborough NZ	18	86
NV Kumeu River Cremant - Auckland NZ		122

### Rest of the World

NV Nino Franco 'Rustico' Prosecco - Veneto IT	15	76
NV R de Ruinart - Champagne FR	30	180
NV Ruinart Rosé - Champagne FR		217
NV Ruinart Blanc de Blanc - Champagne FR		215
NV Billecart-Salmon Blanc de Blanc - Champagne FR		267
NV Lelarge-Pugeot 'Tradition' Extra Brut - Champagne FR		162
2011 Perrier-Jouet 'Belle Epoque' - Champagne FR		460
2009 Dom Pérignon - Champagne FR		450
2008 Dom Pérignon - Champagne FR		500
2009 Louis Roederer 'Cristal' - Champagne FR		700
2004 Krug - Champagne FR		940
1998 Dom Pérignon 'P2' - Champagne FR		1300

## Sherry & Port styles

NV Pedro Ximenez, San Emilio - Jerez SP	14	76
NV Bellbird Spring 'Sous Voile' - N. Canterbury NZ	15	100
Churchill's 10 years old Tawny - Douro PO	22	170

Glass Bottle  
125ml

Glass Bottle  
60ml

## White

### Gisborne

		Glass 150ml	Carafe 400ml	Bottle
2009 Vinoptima 'Bond Road'	<i>Gewürztraminer</i>			97
2015 Millton 'Riverpoint' 🌿🌿🌿	<i>Gewürztraminer</i>			76

### Hawke's Bay

2018 Te Mata 'Elston' - Havelock Hills	<i>Chardonnay</i>			99
2017 Mills Reef 'Elspeth' - Gimblett Gravels	<i>Chardonnay</i>			84
2018 Tony Bish 'Fat & Sassy' - Bridge Pa Triangle	<i>Chardonnay</i>	14	34	62
2017 Tony Bish 'Skeetfield Vineyard'	<i>Chardonnay</i>			137
2014 Church Road 'Tom'	<i>Chardonnay</i>			417
2018 Elephant Hill 'Sea' - Te Awanga	<i>Viognier</i>			78

### Marlborough

2019 Cloudy Bay - Wairau	<i>Sauvignon Blanc</i>	22	54	94
2015 Cloudy Bay 'Te Koko' - Wairau	<i>Sauvignon Blanc</i>			127
2018 Huia - Wairau 🌿🌿	<i>Sauvignon Blanc</i>	14	34	61
2014 Foxes Island 'Sur Lie' - Awatere	<i>Sauvignon Blanc</i>			61
2012 Foxes Island Dry - Awatere	<i>Riesling</i>			94
2016 Stanley Estate - Awatere	<i>Albariño</i>			55
2017 Astrolabe 'Wrekin Vineyard' - S. Valleys 🌿	<i>Chenin Blanc</i>	15	38	68
2017 Lawson's Dry Hills	<i>Gewürztraminer</i>			65
2016 Lawson's Dry Hills 'Pioneer' 🌿	<i>Gewürztraminer</i>			74
2016 Cloudy Bay - Wairau	<i>Chardonnay</i>			94
2017 Lawson's Dry Hills 'Ranu' 🌿	<i>White Blend</i>			75
<i>Riesling/Pinot Gris/Gewürztraminer</i>				

## Scotch

Monkey Shoulder	Blend	12
Johnnie Walker Black Label	Blend	12
Glenmorangie 10y	Highland	14
Talisker 10y	Skye	15
Arran 10y	Arran	17
Ardberg 10y	Islay	17
Laphroaig 10y	Islay	18
Glenkinchie 12y	Lowland	18
Oban 14y	Highland	22
Balvenie 12y	Speyside	22
Dalmore 12y	Highland	23
Glenmorangie 18y	Highland	23
Lagavulin 16y	Islay	24
Glenfiddich 15y	Speyside	24
Highland Park 12y	Highland	25
Mackinlay's Shackelton	Blend	38
Balvenie 17y	Speyside	40
Macallan Fine Oak 12y	Speyside	44
Macallan Fine Oak 18y	Speyside	128

## 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 55.8%	Kentucky	25

## World

Glendalough Single Grain	Ireland	12
Connemara	Ireland	16
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
Stolichnaya premium	Russia	12
Żubrówka	Poland	12
Ketel one	Netherlands	13
Belvedere	Poland	15
Grey Goose	France	15
Grey Goose Citron	France	15
The Reid	New Zealand	15
Absolut Elyx	Sweden	16
Ciroc	France	16

## Gin

Tanqueray	England	12
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
Four Pillars Navy Strengh 58.80%	Australia	15
Four Pillars Shiraz	Australia	15
The Source	New Zealand	18
Ki No Bi Kyoto dry	Japan	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
Jose Cuervo 1800 Añejo	Mexico	14
Jose Cuervo 1800 Coconut	Mexico	16
Patron Reposado	Mexico	15
Jose Cuervo Silver Tradicional	Mexico	16
Gracias A Dios Reposado	Mexico	17
Derrumbes Joven Mezcal	Mexico	18
Herradura Añejo	Mexico	19
Avion Silver	Mexico	20

## Wairarapa

2019 Craggy Range 'Te Muna Rd' - Martinborough	<i>Sauvignon Blanc</i>	16	41	72
2018 Big Sky 'Te Muna Rd' - Martinborough	<i>Grüner Veltliner</i>	15	37	65
2017 Urlar - Gladstone	<i>Pinot Gris</i>	16	41	90

## Nelson

2019 Blackenbrook 🍷	<i>Pinot Gris</i>	14	35	62
2018 Neudorf 'Rosie's Block' 🍷🌿	<i>Chardonnay</i>	21	53	85

## North Canterbury

2016 Pegasus Bay - Waipara	<i>White Blend</i>			77
<i>Sauvignon Blanc/Semillon</i>				
2016 Pegasus Bay 'Vergence White' - Waipara	<i>White Blend</i>			79
<i>Semillon/Chardonnay/Muscat/Gewürztraminer</i>				
2017 The Boneline - Waipara	<i>Chardonnay</i>			65
2009 Pyramid Valley 'Lion's Tooth' 🍷🌿🌿	<i>Chardonnay</i>			360

## Central Otago

2015 Misha's Vineyard 'Limelight' - Bendigo	<i>Riesling</i>	17	44	77
2018 Te Kano 'Blanc de Noir' - Bannockburn 🍷	<i>Pinot Noir</i>	15	36	65

## Rest of the World

2017 Jim Barry - Clare Valley AU	<i>Assyrtiko</i>			80
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## Rosé

2018 Elephant Hill - Hawke's Bay	<i>Tempranillo</i>	18	43	74
2018 Blackenbrook - Nelson NZ 🍷	<i>Pinot Noir</i>	14	35	60
2018 Two Paddocks - Central Otago 🌿	<i>Pinot Noir</i>			80

## Red

### Auckland

		Glass 150ml	Carafe 400ml	Bottle
201 Man O' War 'Ironclad' - Waiheke Island	<i>Red Blend</i>	25	60	110
<i>Cabernet Franc/Merlot/Petit Verdot/Cabernet Sauvignon/Malbec</i>				

### Hawke's Bay

2018 Theory & Practice - Bridge Pa Triangle	<i>Merlot</i>	13	30	54
2017 Craggy Range 'Te Kahu' - Gimblett Gravels	<i>Red Blend</i>	15	37	67
<i>Merlot/Cabernet Sauvignon/Cabernet Franc/Malbec</i>				
2014 Church Road 'Tom'	<i>Red Blend</i>			480
<i>Merlot/Cabernet Sauvignon</i>				
2017 Te Mata 'Coleraine' - Havelock Hills	<i>Red Blend</i>			317
<i>Merlot/Cabernet Sauvignon</i>				
2010 Unison Classic	<i>Red Blend</i>			95
<i>Merlot/Cabernet Sauvignon/Syrah</i>				
2013 Unison - Gimblett Gravels	<i>Syrah</i>			108
2014 Te Mata 'Bullnose' - Havelock Hills	<i>Syrah</i>			235
2016 Craggy Range 'Le Sol' - Gimblett Gravels	<i>Syrah</i>			310

### Wairarapa

2016 Big Sky 'Te Muna Rd' - Martinborough	<i>Pinot Noir</i>	22	54	105
2010 Escarpment 'Kiwa' - Martinborough	<i>Pinot Noir</i>			180

### Marlborough

2012 Foxes Island - Awatere	<i>Pinot Noir</i>			85
2016 Cloudy Bay - Wairau	<i>Pinot Noir</i>	27	67	115
2016 Nautilus 'Southern Valleys'	<i>Pinot Noir</i>			98

## Bar Food

### HERBED OLIVES

8

### BEEF TENDON AND HORSERADISH - until 10pm

12

### PAPRIKA CHICKPEAS AND TAHINI YOGHURT - until 10pm

8

### CRUMPET WITH CHOICE OF PROSCIUTTO OR TARAMASALATA - until 10pm

12

### HOMEMADE SOURDOUGH BREAD AND CULTURED BUTTER

PER SLICE

2

### CHARCUTERIE, PICKLES AND MUSTARD

24

### CHEESE AND OAT CRACKERS

25 - 45 - 65

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

## Beer and Cider

### Tap

Liberty 'Halo' Pilsner 5.4% New Zealand 12

### Bottled & Canned

Garage Project 'Bliss' Lager 4.5% New Zealand 12  
 Garage Project 'Hops on Pointe' Pilsner 6.7% New Zealand 12  
 Sawmill Pilsner 4.8% New Zealand 12  
 Sawmill XPA 4.9% 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  
 Garage Project 'Fugazi' Hoppy session ale 2.2% New Zealand 12  
 Sparks Brewing Extra Stout New Zealand 12  
 Zeffer Crisp Apple Cider 5.0% New Zealand 10

## Soft Drinks

### Mocktails

Blackberry - Elderflower - ginger beer 9  
 Juniper - Mandarin - tonic 9

### Juices

Freshly Squeezed Apple 8  
 Freshly Squeezed Pineapple 8  
 Orange 5  
 Tomato 5  
 Cranberry

### Mixers

Ginger beer 5  
 Ginger ale 5  
 Lemonade 5  
 Coca Cola 5  
 Diet coke 5  
 East Imperial Burma tonic 5  
 East Imperial Grapefruit tonic 5  
 Fever Tree soda 5  
 Coaqua pure coconut water 9

## North Canterbury

2016 Greystone - Omihangi 2016 Pegasus Bay - Waipara  
 2017 The Boneline 'Amphitheatre' - Waipara  
 2013 Pyramid Valley 'Earth Smoke' 2016 Pinot Noir 96  
 Pinot Noir 135  
 Cabernet Franc 82  
 Pinot Noir 340

## Central Otago

2018 Two Paddocks 2017 Quartz Reef Estate - Bendigo  
 2016 Burn Cottage 'B.C. Vineyard' - Cromwell  
 2016 Cloudy Bay 'Te Wāhi' Pinot Noir 25 62 120  
 Pinot Noir 112  
 Pinot Noir 155  
 Pinot Noir 230

## Rest of the World

2016 Land of Saints - Santa Barbara US Pinot Noir 99  
 2014 Cristom 'Mt. Jefferson Cuvée' - Oregon US Pinot Noir 132  
 2013 Goldenits 'Heideboden' - Burgenland AT Zweigelt 107  
 2014 A Tribute to Grace - California US Grenache 197  
 'Santa Barbara Highlands'  
 2004 Penfolds 'Grange' - South Australia AU Shiraz 1,350  
 2005 Ch. Giscours Margaux - Bordeaux FR Red Blend 877  
 Cabernet Sauvignon/Merlot/Cabernet Franc/Petit Verdot

## Sticky

2018 Fromm 'Beerenauslese' - Marlborough NZ Riesling 17 71  
 2014 Pegasus Bay 'Finale' - N. Canterbury Sauvignon Blanc 22 100  
 2016 Bellbird Spring Muté 'L'Alouette' - N. Canterb. Sauvignon Blanc 80

Glass Bottle

75ml 375ml

# 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

# WEEKLY CLASSIC SELECTION

These are our favourites cocktails at the moment.  
All other classics are available upon request, please ask your waiter or bar team.

## CLOVER CLUB

Tanqueray gin, fresh raspberries, lemon, sugar, chickpea brine

20

## ROB ROY

Johnnie Walker Black scotch, Sweet vermouth, bitters

20

## MOSCOW MULE

Stolichnaya premium vodka, lime, ginger beer

20

## CAIPIRINHA

Sagatiba cachaça, fresh lime, sugar

20

## CAMPARI SPRITZ

Prosecco, Campari, soda water

20



## 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.

### BLOOD OF THE GRAOULLY

(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!*

Stolichnaya premium vodka - dark plum puree - horopito syrup - lemon - chickpea brine

20

### NAU MAI FIX

(Zesty, Fragrant, Fresh)

*Nau Mai Fix is a welcome to New Zealand. It derives from the vast variety of produce and herbs that grew in her nana's garden when she arrived in New Zealand. A drink her nana prepared which was fresh and lively. We wanted to recreate this experience so it could be enjoyed over and over.*

El Jimador tequila - pomelo - sage - pink grapefruit - rosemary & Himalayan salt

20

## 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.

### AORAKI

(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.*

Tanqueray gin - Misha limelight riesling - honey passion fruit cordial - menthol

20

### PICO DEL INDIO

(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 - lemon - yerba tea cordial - mint - Fernet Branca - chickpea brine

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.

### HĀNGĪ PIT

(Spicy, Full, Delicate)

*This cocktail captures 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 dry habanero, tequila and charred cob syrup.*

Habanero tequila - corn cordial - lime - saline - mezcal mist - chickpea brine

20

### FAIRY TALE

(Bright, Silky, Pink)

*The idea comes from Danni's childhood, when she used to pick blackberries with her grandma in her garden. Travelling she discovered how coconut can make amazing diverse flavours. Merging her origins with the experience around the world resulted in a magic potion that is Fairy Tale.*

Stolichnaya premium vodka - violette liqueur - coconut milk - blackberry

20

### KAMOTE

(Fresh, Tropical & Rich)

*The Kamote tells a tale of Maria's family and their tradition, we take on the idea of the childhood favourite "Halo-halo" from the Philippines and transform it into a unique pacific potion with championing flavours of humble kumara.*

Coconut rum - kumara coulis - Peychaud bitters - lemon - pineapple juice

20

## 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

### BANKS BAY

(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 native flax as the heart to help us further understand why the harakeke is often known as the base of Māori cuisine and medicine.*

Tanqueray gin - harakeke cordial - lemon - apricot - mint - chickpea brine

20

### PACIFISTA

(Bountiful, Crunchy, Cheerful)

*The Pacifista is inspired by some of the main produce you can get in Mei's homeland, Vietnam. With the combination of coconut, mango and the warm kick of dark rum, this is the typical cocktail you would like to have laying on a beautiful white sandy beach. It incarnates the idea of a perfect holiday.*

Plantation dark rum - mango - coconut milk - caramel/chestnut coulis

20

### RAIN

(Short, 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 - sweet vermouth - cacao bitter

20