

# THE SUGAR CLUB

On behalf of my Restaurant Manager Stefano and myself,  
I would like to welcome you to the most spectacular dining room in town.

*Peter Gordon*


## A la Carte

Three courses - one per section - incl. snacks, bread and butter - 109


Two courses - main and dessert - incl. snacks, bread and butter - 79

Two courses - entrée and main - incl. snacks, bread and butter - 89

### Entrée

MUSHROOMS   
caperberry, daikon


SMOKED BEETROOT TARTARE    
textures of beetroot, nasturtium, Brazil nut cream



COURGETTE   
sweetcorn, pancetta, burnt tea caviar

ORA KING SALMON  
oyster cream, green apple, yuzu

CRAYFISH LINGUINE  
te anau saffron, pinenuts

SEARED OCTOPUS  
radish, chorizo broth, daikon

RAW DRY AGED BEEF   
nashi pear, egg yolk, nigella seeds


 = Gluten-free  
 = Plant-based


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


## Main

STEAMED KUMARA    
koji rice, toasted sunflower seeds, hazelnut oil

BROCCOLI AND BLACK GARLIC GYOZA   
smoked broccoli purée, spring onion

HAURAKI GULF FISH   
green-lip mussel, tarragon, gai lan


CAMBRIDGE DUCK BREAST   
duck leg sausage, leek, macadamia



HAWKE'S BAY LAMB   
caramelised carrot, radish, buffalo curd

ASHBURTON BEEF  
kimchi-churri, salt-baked fennel

### VEGETABLE SIDES 10

### Dessert

STONEFRUIT   
charred peach, apricot, plum

VALRHONA STRAWBERRY INSPIRATION    
strawberry sorbet, elderflower foam, finger lime

BREAD & BUFFALO  
pomegranate, hibiscus, crystallised pumpkin seeds

CHOCOLATE  
chocolate custard, lemongrass ice cream, kiwifruit

CHEESE  
fruit preserve, oat crackers

## Plant-Based Tasting Menu

159 per person (last order 9.15pm)

Beverage Pairing - 70

### SNACKS

SOURDOUGH BREAD AND EXTRA-VIRGIN OLIVE OIL

NV Quartz Reef Brut (Central Otago, NZ)

### MUSHROOMS

caperberry, daikon

2018 Huia Sauvignon Blanc (Marlborough, NZ)

### SMOKED BEETROOT TARTARE

textures of beetroot, nasturtium, Brazil nut cream

2017 Urlar Pinot Gris (Gladstone, NZ)

### STEAMED KUMARA

koji rice, toasted sunflower seeds, hazelnut oil

Zenkuro 'Sleeping Giant' Junmai Sake (Queenstown, NZ)

### BROCCOLI AND BLACK GARLIC GYOZA

smoked broccoli purée, spring onion

2016 Big Sky Pinot Noir (Martinborough, NZ)

### PREDESSERT

#### STONEFRUIT

charred peach, apricot, plum

2018 Fox 'Ma Chérie' Riesling (Marlborough NZ)

#### VALRHONA STRAWBERRY INSPIRATION

strawberry sorbet, elderflower foam, finger lime

Stonefruit sour

### TREATS

## Tasting Menu

159 per person (last order 9.15pm)

Beverage Pairing - 70

### SNACKS

SOURDOUGH BREAD AND OUR CULTURED BUTTER

NV Quartz Reef Brut (Central Otago, NZ)

### RAW DRY AGED BEEF

nashi pear, egg yolk, nigella seeds

2018 Big Sky Grüner Veltliner (Martinborough, NZ)

### SMOKED BEETROOT TARTARE

textures of beetroot, nasturtium, Brazil nut cream

2017 Urlar Pinot Gris (Gladstone, NZ)

### HOURAKI GULF FISH

green-lip mussel, tarragon, gai lan

2018 Neudorf 'Rosie's Block' Chardonnay (Nelson, NZ)

### HAWKE'S BAY LAMB

caramelised carrot, radish, buffalo curd

2017 Craggy Range 'Te Kahu' Merlot (Hawke's Bay, NZ)

### PREDESSERT

#### STONEFRUIT

charred peach, apricot, plum

2018 Fox 'Ma Chérie' Riesling (Marlborough NZ)

#### CHOCOLATE

chocolate custard, lemongrass ice cream, kiwifruit

Cognac cocktail

### TREATS