

THE SUGAR CLUB



SkyCity is proud to be a Toitū Carbonzero certified organisation

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

SLOW-COOKED EGGPLANT  

charred sweetcorn, cucumber, gooseberry and tomato water

PUMPKIN 


pickled witlof, pepitas, chilli oil

GOLDEN KUMARA GNOCCHI   

swiss brown mushroom, comte reduction, pine nuts

VENISON CRUDO

puffed quinoa, egg yolk gel, smoked beef fat

 = Plant-based (Vegan)

 = Contains Gluten

 = Contains Dairy

 = Contains Nuts

The Sugar Club will take all reasonable efforts to accommodate guests' dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.


Main

JERUSALEM ARTICHOKE 

celeriac, sage, cauliflower

BUCKWHEAT AND BARLEY PORRIDGE  


oyster mushroom, coconut, kale

FISH 

celeriac, buttermilk foam, courgette

DUCK CURED IN PIHA KELP 

baby beetroot and black garlic purée, beetroot jus

DRY-AGED BEEF FILLET 

corn custard, charred leek and onion, shiitake

VEGETABLE SIDES 10

Dessert

PASSIONFRUIT SORBET 




lime, green tomato, vegan meringue

ALMOND SEMIFREDDO  

roasted pineapple, lychee, nasturtium flower

CHOCOLATE  

chilli, feijoa, blondie cake

CHEESE   

fruit preserve, oat crackers

Plant-Based Tasting Menu

115 per person (last order 9.15pm)

Beverage Pairing - 65

SNACKS

AMUSE-BOUCHE

SOURDOUGH BREAD AND EXTRA-VIRGIN OLIVE OIL

NV Quartz Reef Methode Traditionelle - Central Otago, NZ

SLOW-COOKED EGGPLANT

charred sweetcorn, cucumber, gooseberry and tomato water

2018 Greystone Riesling - North Canterbury, NZ

BUCKWHEAT AND BARLEY PORRIDGE

oyster mushroom, coconut, kale

2017 Lawson's Dry Hills 'Ranu' White Blend - Marlborough, NZ

JERUSALEM ARTICHOKE

celeriac, sage, cauliflower

2020 Organised Chaos Gamay - Hawke's Bay, NZ

PRE-DESSERT

PASSIONFRUIT SORBET

lime, green tomato, vegan meringue

2018 Fox 'Ma Chérie' Riesling - Marlborough, NZ

TREATS

Tasting Menu

145 per person (last order 9.15pm)

Beverage Pairing - 65

SNACKS

AMUSE-BOUCHE

SOURDOUGH BREAD AND LEMON CULTURED BUTTER

NV Koyama Methode Traditionelle Riesling - North Canterbury, NZ

VENISON CRUDO

puffed quinoa, egg yolk gel, smoked beef fat

2012 TW Tietjen and Witters Verdelho - Gisborne, NZ

FISH

celeriac, buttermilk foam, courgette

2018 Huia Sauvignon Blanc - Marlborough, NZ

DRY-AGED BEEF FILLET

corn custard, charred leek and onion, shiitake broth

2018 The Landing 'Boathouse' Vino Rosso -
Bay of Islands, NZ

PRE-DESSERT

CHOCOLATE

chilli, feijoa, blondie cake

2017 Pegasus Bay 'Finale' Sauvignon Blanc - North Canterbury, NZ

TREATS