

THE
SUGAR
CLUB

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

SMOKED BEETROOT  

textures of beetroot, nasturtium, brazil nut cream

JERUSALEM ARTICHOKES  



yams, brussels sprouts, mushroom

CRAYFISH LINGUINE

te anau saffron, pinenuts, parmesan

DUCK BREAST 

black doris plum, sichuan, black beans

 = Gluten-free
 = Plant-based

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

Main

KUMARA  

koji, sunflower seeds, hazelnut oil

FISH 

coconut broth, clams, aromatics

VENISON 

celeriac, venison pudding, onion foam

LAMB

silverbeet, raita, smoked chickpeas

VEGETABLE SIDES 10

Dessert

CITRUS 

mandarin, blood orange curd, chilli caramel

CHOCOLATE 

dark & white, rhubarb kombucha, hibiscus

CHEESE

fruit preserve, oat crackers

Plant-Based Tasting Menu

129 per person (last order 9.15pm)

Beverage Pairing - 60

SNACKS

AMUSE-BOUCHE

SOURDOUGH BREAD AND EXTRA-VIRGIN OLIVE OIL
NV Quartz Reef Methode Traditionelle - Central Otago, NZ

SMOKED BEETROOT

textures of beetroot, nasturtium, brazil nut cream
2018 Two Paddocks Pinot Noir - Central Otago, NZ

JERUSALEM ARTICHOKE

yams, brussels sprouts, mushroom
Zenkuro 'Sleeping Giant' Junmaishu - Queenstown NZ

KUMARA

koji, sunflower seeds, hazelnut oil
2016 Lawson's Dry Hills 'Pioneer' Gewürztraminer - Marlborough, NZ

PREDESSERT

CITRUS

mandarin, blood orange curd, chilli caramel
2018 Fox 'Ma Chérie' Riesling - Marlborough, NZ

TREATS

Tasting Menu

139 per person (last order 9.15pm)

Beverage Pairing - 60

SNACKS

AMUSE-BOUCHE

SOURDOUGH BREAD AND OUR CULTURED BUTTER
NV Cloudy Bay 'Pelorus' Rosé Methode Traditionelle - Marlborough NZ

DUCK BREAST

black doris plum, sichuan, black beans
2018 Theory & Practice Merlot - Hawke's Bay, NZ

FISH

coconut broth, clams, aromatics
2018 Tony Bish 'Fat & Sassy' Chardonnay - Hawke's Bay, NZ

VENISON

celeriac, venison pudding, onion foam
2013 The Hay Paddock 'The Novelist' Syrah - Waiheke Island, NZ

PREDESSERT

CHOCOLATE

dark & white, rhubarb kombucha, hibiscus
2017 Pegasus Bay 'Finale' Sauvignon Blanc - North Canterbury, NZ

TREATS