

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

SUMMER GREEN STRAWBERRIES

compressed cherry tomatoes, mozzarella cream, elderflower water

GRAIN RISOTTO


mushroom dashi, lacto-fermented carrot purée, baby carrots

CRAYFISH LINGUINE

te anau saffron, pinenuts, parmesan

RAW BEEF

pear, shiso leaf, wasabi

 = Gluten-free
 = Plant-based

Main

CAULIFLOWER

cultured macadamia miso, burnt leek and onion

FISH

yoghurt whey, asparagus, broccolini, cherry blossom

DUCK CURED IN PIHA KELP

baby beetroot and black garlic purée, beetroot jus

LAMB

celeriac, silverbeet, Valrhona reduction

VEGETABLE SIDES 10

Dessert

PASSIONFRUIT SORBET

orange, green

CHOCOLATE

dark & white, rhubarb kombucha, hibiscus

CHEESE

fruit preserve, oat crackers

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

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

SUMMER GREEN STRAWBERRIES

compressed cherry tomato, almond oil, elderflower water
2017 Greystone Riesling - North Canterbury, NZ

GRAIN RISOTTO

mushroom dashi, lacto-fermented carrot purée, baby carrots
2016 Lawson's Dry Hills 'Pioneer' Gewürztraminer - Marlborough, NZ

CAULIFLOWER

cultured macadamia miso, burnt leek and onion
2018 Neudorf 'Rosie's Block' Chardonnay - Nelson, NZ

PREDESSERT

PASSIONFRUIT SORBET

orange, green tomato, vegan meringue
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

RAW BEEF

pear, shiso leaf, wasabi
2019 Blackenbrook Pinot Gris - Nelson, NZ

FISH

yoghurt whey, asparagus, broccolini, cherry blossom
2018 Huia Sauvignon Blanc - Marlborough, NZ

LAMB

celeriac, silverbeet, Valrhona reduction
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