

Tasting Menu

155 per person (last order 9.15pm)

Beverage Pairing - 65

KIA ORA

snacks, bread and butter

TOMATOES AND GREEN STRAWBERRIES

cured cucumber, lemongrass, koji water

2018 Huia Sauvignon Blanc - Marlborough, NZ

HARAKEKE AND KAWAKAWA CURED DEER

gooseberry ketchup, beetroot, saffron cured egg

2019 Brookfields 'Sun-Dried' Malbec - Hawke's Bay, NZ

MARKET FISH

avocado mole, sea kelp butter, lemon verbena

2017 Utlar Pinot Gris - Wairarapa, NZ

COASTAL LAMB

shiitake, black garlic, bone marrow

2016 TW Tietjen and Witters Carménère - Gisborne, NZ

PRE-DESSERT

VALRHONA CHOCOLATE MOUSSE

banana, almond, Bailey's brownie

2015 Churchill's Late Bottled Vintage Port - Douro, PO

TREATS

THE
SUGAR
CLUB