

Deluxe Tasting Menu

170 per person (last order 9.15pm)

Beverage Pairing - 80

KIA ORA

snacks, bread and butter

TOMATOES AND GREEN STRAWBERRIES
stracciatella, cured cucumber, lemongrass, koji water

NV Koyama Methode Traditionelle Riesling -

North Canterbury, NZ

HARAKEKE AND KAWAKAWA CURED DEER

gooseberry, cherry blossom, beetroot, pomegranate

2012 TW Tietjen and Witters Verdelho - Gisborne, NZ

MARKET FISH

avocado mole, kohlrabi, lemon verbena

2017 Urlar Pinot Gris - Wairarapa, NZ

CAMBRIDGE DUCK

black garlic, oyster mushroom, ume reduction

2018 Big Sky 'Te Muna Rd' Pinot Noir - Martinborough, NZ

COASTAL LAMB

shiitake, Jerusalem artichoke, bone marrow

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

PRE-DESSERT

DEER MILK AND WAIHEKE HONEY ICE-CREAM

preserved berries, olive oil crumb

2019 Pegasus Bay 'Finale' Sauvignon Blanc -

North Canterbury, NZ

TREATS

THE
SUGAR
CLUB