



NYE Menu

210 per person - includes a glass of Champagne on arrival

To start

Kumara sourdough and burnt butter *GD*
Tomato, stracciatella, cucumber, strawberries *D*

Entree

Cured wild deer, kawakawa, gooseberry, cherry blossom,
pomegranate *D*

Sea

Market fish, kohlrabi, avocado, asparagus, wakame *SD*

Land 1.0

Cambridge duck, celeriac, black garlic, oyster mushroom *D*

Land 2.0

Coastal lamb, Jerusalem artichoke, broccolini, bone
marrow *D*

Predessert

Summer citrus *PB*

Dessert

Deer milk and Waiheke Honey ice-cream, preserved
berries, mandarin *GD*

Treats

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.

*PB = Plant-based, V = Vegetarian, S = contains Seafood,
G = contains Gluten, D = contains Dairy, N = contains Nuts*