



Valentine's Day Menu

210 - includes a glass of 2017 Huia Blanc de Blancs on arrival

To start

Kumara sourdough and burnt butter *GD*

Piha kelp cured kingfish, wasabi cream, Lebanese cucumber, cultured buttermilk *SD*

Entree

Taupo aged beef tartare, smoked fat, egg nog gel, soy jelly *G*

Sea

Market fish, glazed bokchoy, sugar snap, preserved lemon, yuzu reduction *D*

Land

Cambridge duck, beetroot, fermented corn, oyster mushroom *D*

Coast

Coastal lamb, braised leek, allium crumb, lamb bone reduction *D*

Predessert

Dessert

Rose & raspberry mousse, dark chocolate sorbet, berry meringue *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*