



Valentine's Day Plant-based Menu

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

To start

Kumara sourdough and olive oil *PB G*

Summer cherry tomato, cucumber, lemongrass water, cucumber & strawberry sorbet *PB*

Entrée

Kasundi ravioli, wasabi, steamed turnips, shiitake broth *PB*

Garden

Quinoa and buckwheat, butternut, courgette, coconut cream *PB*

Farm

Hay-baked leek, confit cauliflower, macadamia cream, onion crumb *PB N*

Nature

Teriyaki eggplant, glazed tofu, yuba emulsion, corn, nori *PB*

Predessert

Dessert

Yuzu chocolate cream, rhubarb compote and granita *PB*

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