

THE SUGAR CLUB

Welcome to The Sugar Club

It is an absolute pleasure to have you dining here with us tonight.

*On behalf of the teams both back-of and front-of house,
please sit back and enjoy what we do best - hospitality.*








A credit card and contactless payment surcharge of 1.8% will apply.

3 Course Menu



includes amuse-bouche, bread & butter


120 per person

-  = Plant-based (Vegan)
-  = Contains Seafood
-  = Contains Gluten
-  = Contains Dairy
-  = Contains Nuts

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.

First

ROLLED CABBAGE  
Hazelnut, yuzu, smoked paprika

FARMED KINGFISH 
Daikon, fingerlime, ponzu

PORK JOWL
Five spice, quince, shiitake

Second

CELERIAC CROISSANT 
Olive, coffee, nori

MARKET FISH 
Crayfish bisque, green chilli & carrot purée

LAKE OHAU WAGYU
Black garlic, pickled mustard, parsnip

VEGETABLE SIDES 16

Third

THE PAVLOVA
Feijoa, pear, fromage blanc

THE FONDANT  
Dark chocolate, coconut, almond brittle