

The Sugar Club Experience

Please note without prior notice this menu cannot cater to allergies of coconut, soy, and allium

175 per person (last order 9.15pm)

Beverage Pairing - 95

KIA ORA

Amuse-bouche

FARMED KINGFISH

Daikon, fingerlime, ponzu

2022 Sheild Albariño - Nelson, NZ

QUAIL WELLINGTON

Cumin, sesame, chard

2013 Foxes Island Pinot Noir - Marlborough, NZ

PORK JOWL

Five spice, quince, shiitake

2021 RedMetal Syrah - Hawke's Bay, NZ

DRY AGED DUCK

Bombay duck, beetroot, radicchio

2021 Decibel Malbec - Hawke's Bay, NZ

OUR DAILY BREAD

Smoked butter

LAKE OHAU WAGYU

Black garlic, pickled mustard, parsnip

2020 Paritua 'Red' Blend - Hawke's Bay, NZ

PRE-DESSERT

THE PAVLOVA

Feijoa, pear, fromage blanc

2016 Bellbird Spring 'Muté L'alouette' Fortified Wine - North Canterbury, NZ

MĀ TE WĀ

THE
SUGAR
CLUB