

The Sugar Club

On behalf of my Head Chef Neil, Sous Chef Naga, Managers Philip, Ann, Ana and Sacha and the rest of our team, I'd like to welcome you to the most spectacular dining room in town.

Our menu is made up of entrée sized dishes, encouraging you to order and taste a wider range of flavours and ingredients than you might otherwise experience.

Three dishes are the equivalent of a 'traditional' starter and main course, so I'd suggest you order three (or more) and follow them with one of our fabulous desserts.

Cheers

Peter Gordon

LUNCH MENU

Two dishes = \$56

Three dishes = \$70

Four dishes = \$84

Five dishes = \$98

Prices are based on dishes per person, not per table.

Desserts can make up one or more of your dishes.

Alternatively we offer a 7 course Chef's Degustation Menu, designed to be enjoyed by the whole table. The Chef's Degustation Menu is \$125 per person and we recommend adding our selected wine matches for an additional \$75 per person.

R 18 for the service of alcohol. Host Responsibility limits apply

Chef's Vegetarian Degustation Menu

SNACKS

2012 Man O'War Tulia Blanc de Blancs

SESAME MISO-BAKED AUBERGINE

medjool dates, feta, tahini yoghurt, crispy buckwheat, mango dressing

*2014 Bernard Fouquet Domaine des Aubuisieres 'Cuvee de Silex'
Vouvray*

SAFFRON LINGUINI

herb dressing, broccolini, pinenuts, aged parmigiano reggiano

2011 Foxes Island Dry Riesling

ROAST HEIRLOOM CARROTS

liquorice cauliflower, hazelnut crumb, upland cress

2015 Blackenbrook Pinot Gris

MINTED PEA PAKORA

pineapple, avocado, tamari sunflower seeds

2013 Huia Pinot Noir

TEMPURA CHICKPEA PUMPKIN INARI

papaya, green beans, persimmon, salted coconut

2012 Domaine Rolet Arbois Poulsard

GRAN OLAR

pear sorbet, chestnut, persimmon, grains, seeds

2015 De La Terre Late Harvest Viognier

Chef's Vegetarian Menu

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papaya, green beans, persimmon, salted coconut

Sides

BROCCOLINI, ROAST CAULIFLOWER, MUSTARD DRESSING 10

Desserts

GRAN OLAR

pear sorbet, chestnut, persimmon, grains, seeds

PEANUT BUTTER PARFAIT

moromi miso caramel, sesame, paprika, orange

ORIGINAL BEANS CRU VIRUNGA 70% CHOCOLATE

tamarillo, tonka bean, hokey pokey, white chocolate snow

CHEESE

oatcakes, hazelnut bread, quince, merlot jelly

Books

Peter Gordon

Savour - Salads for all Season (signed hardback) 55.00

Natasha MacAller

Vanilla Table 35.00