

Welcome to The Sugar Club

On behalf of my Head Chef Neil, Sous Chef Nico, Restaurant Manager Lawrence and the rest of our team, I'd like to welcome you to the most spectacular dining room in town.

Our lunch 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 of these dishes is the equivalent of a starter and main course, so I'd suggest you order three (or more) and follow them with one of our delicious desserts.

Cheers

Peter Gordon

LUNCH MENU

Two dishes = \$56

Three dishes = \$70

Four dishes = \$84

Five dishes = \$98

Desserts can make up one or more of your dishes.
Prices are based on dishes per person, not per table.

Small plates

ROAST PUMPKIN AND TOMATO SOUP

pumpkin seed oil, sage, black garlic, cumin bread sticks

COCONUT LAKSA

green tea noodles, smoked kahawai, salmon caviar, fish dumpling

KUMARA MISO TORTELLINI

pickled beetroot, toasted karengo, mustard fruits

SPINY CRAYFISH AND OTAGO SAFFRON LINGUINE

pinenuts, aged parmigiano reggiano

SEARED PACIFIC TUNA

prawn consommé, apple 'sponge', cucumber, nam jim dressing, coriander, quinoa

JUNIPER CURED VENISON

golden beetroot, apples, goji berries, hazelnuts, sherry vinegar jelly

GRILLED WHANGAMATA SCALLOPS

cauliflower, macadamia shrimp sambal

INARI POCKET TEMPURA

dahl, ginger roast pumpkin, green beans, minted quince yoghurt

WILD PAUA

8-hour slow cooked, smoked mash, creamed paua on toast, capers

DAY-BOAT FISH

clams, coconut, tofu, ginger carrots, kale, aromatic curry paste

CRISPY PORK BELLY

solomon's gold and pepita mole, tamarillo, tamarind caramel, cabbage

MERINO SILERE ALPINE LAMB RACK

puffed rice, almonds, chickpea potato curry

PEKIN DUCK

chilli jam, squid dumplings, cashews, mango, bok choy,
lemongrass coconut dressing

BEEF PESTO

Peter Gordon's Sugar Club classic, circa 1987

Sides

MIXED LEAVES, CHERRY TOMATOES, RED ONION 9

BEANS, MACADAMIA NUTS, MUSTARD DRESSING 9

WATERMELON, FETA, BASIL, LEMON OIL,
PUMPKIN SEEDS 9

KUMARA MISO MASH 9

DUCK FAT ROASTIES 9

Dessert

BISCUITS AND CHOCOLATES

NEW ZEALAND CHEESES

oatcakes, walnut bread - fig whiskey chutney, celery,
poached tamarillo, blackcurrant jelly

MOCHI MATCHA LYCHEE

vanilla semifreddo, mandarin, grapefruit, black doris plum, cassava
doughnuts

DARK CHOCOLATE AND CARAMEL GATEAUX

cocoa bubbles, orange sorbet, burnt orange powder, candied
oranges

SNOW BEAUTY BABA

nigori sake, caramelised winter nelis, passionfruit,
opaline, vanilla mascarpone

KAFFIR LIME CUSTARD TART

candied quince, pineapple, coconut

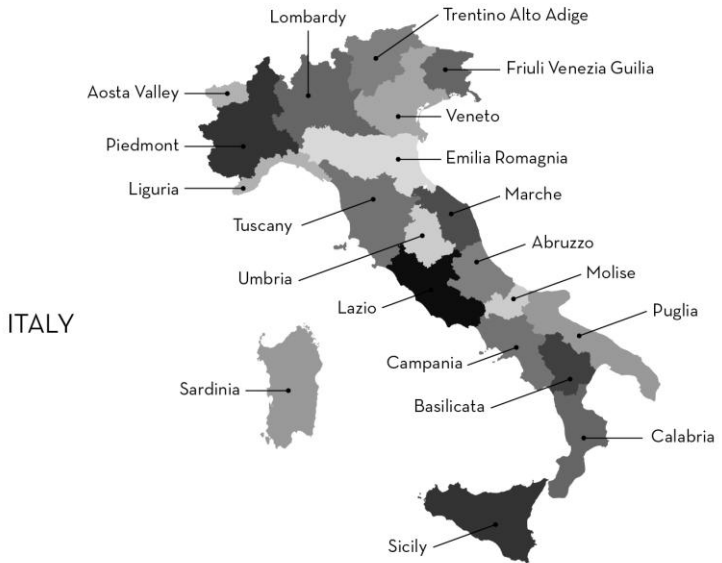
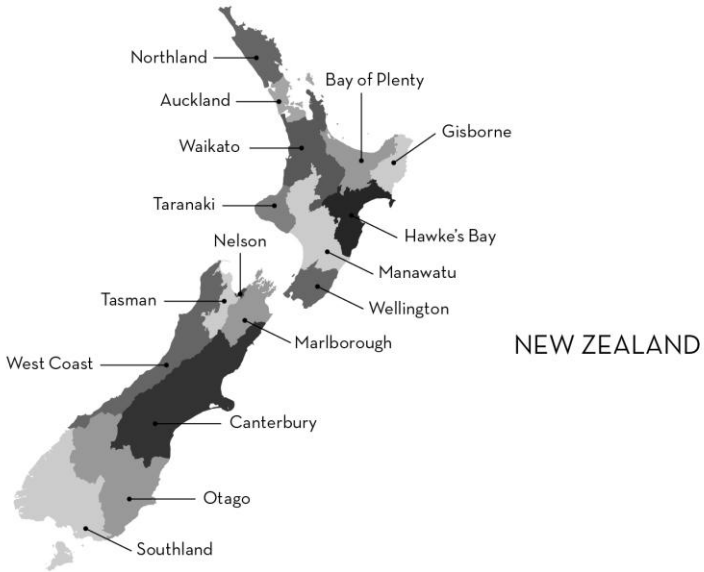
FEIJOA CHEESECAKE

feijoa sorbet, shortbread, meringues, blackberry compote, apple

SORBET TERRINE AND ICE CREAM SELECTION

seasonal fruits, cointreau orange tuile

Wine Regions



Port

			Glass 60 ml	Bottle 750 ml
NV	Mazuran's Old Tawny	Henderson	27	280
2007	Churchill's LBV	Douro	14	146
NV	Graham's 20 year old Tawny	Douro	30	320
NV	Penfolds Grandfather	Adelaide	31	340
NV	Warres 'Otima' 10 year old Tawny (500ml Bottle)	Douro	21	155
NV	Churchills 20 year old (500 ml bottle)	Douro	32	235

Grappa and Digestives

			Glass 30 ml
Hans Herzog Montepulciano Grappa	Marlborough		19
Antinori 'Tignanello' Grappa	Tuscany		13
Nonino Il Chardonnay Grappa	Friuli		13
Nonino Il Merlot Grappa	Friuli		13
Nonino Il Moscato Grappa	Friuli		13
Nonino Il Prosecco Grappa	Friuli		17
Nonino Cru Piccolit Grappa	Friuli		17
Deinlein 'Braeburn' Eau de Vie	New Zealand		9
Deinlein 'Williams Pear' Eau de Vie	New Zealand		9
Deinlein 'Framboise' Eau de Vie	New Zealand		9
Deinlein 'Damson Plum' Eau de Vie	New Zealand		9
Fernet-Branca	Italy		9
Santa Marta Limoncello	Italy		10

Dessert and Fortified wines

			Glass 125 ml	Bottle 750 ml
2009	Rivetto Dal 1902 Moscato d'Asti <i>This delicious delicate sparkling wine goes fabulously well with our desserts</i>	Piemonte	12	60
			Glass 75 ml	Bottle 375 ml
2010	Destiny Bay 'Dulce Suavi' Cabernet Sauvignon	Waiheke		103
2010	Bilancia, 'La Collina' Viognier Tardi	Hawke's Bay	15	65
2012	Villa Maria Reserve Noble Riesling	Marlborough		67
2011	Pasquale 'Plump' Pinot Gris	North Otago	14	60
2008	Anselmi 'I Capitelli' Recioto di Soave	Veneto	21	95
2012	Pegasus Bay 'Aria' Riesling (750ml bottle)	Waipara	11	82
2005	Millton 'Essencia' Chardonnay (750ml bottle)	Gisborne		185