

The Sugar Club Bar

Our bar team have worked tirelessly to create the current menu; a bespoke selection designed with something for everyone in mind.

In our Classic selection we have taken the best examples of time tested recipes (El Presidente is my personal favourite), focused on ingredients and kept them pure and simple. The Contemporary selection is where we get to be playful and whimsical - inspired by personal connections such as a favourite perfume (Tokyo Café) or an historical reference to a concubine (Odalisque). These are modern, fairly simple in construction, with few ingredients and an emphasis on showcasing a harmony of flavours. In both selections, we have made many of the syrups, infusions and cordials, working with our chefs to create some flavours unique to The Sugar Club.

We believe that a good cocktail can be enjoyed at any time of the day. None of these are intended strictly as a pre-dinner or a post-dessert tippie, so all you have to do is choose which best suits your mood.

Cheers

Peter Gordon

thank you for coming

Contemporary

AUTUMN MIST

cachaça - persimmon - peach - watermelon - lemon

TOKYO CAFÉ

bubbles - raspberry - chambord - tolu tincture

PUMP UP

dark rum - sherry - spiced liqueur - cinnamon - pumpkin

ROSE LUKUM

gin - rose wine - red rose syrup - lime

FUEGO

chilli gin - pineapple - cucumber - lychee - passionfruit

L.A.B. TINI

lemongrass vodka - apple - basil - lemon

Coffee and Tea

COFFEE ROASTED BY 'EIGHTHIRTY'

ESPRESSO AND MILK

5

espresso - macchiato - flat white - cappuccino - caffè latte

MOCHACHINO

6

with unsweetened Valrhona Venezuelan 70%

HOT CHOCOLATE

7

with Valrhona 55%

TEA

4

english breakfast - darjeeling - orange pekoe - earl grey -
sencha green - jasmine - chamomile - very berry -
peppermint - rose

all teas are brewed at the bar - if you would like the second
steeping for green tea please let your waiter know

Spirits

COGNAC

Martell VS
Remy Martin VSOP
Delamain XO
Hennessy XO

ARMAGNAC

Delord VSOP

CALVADOS

Château du Breuil VSOP

GRAPPA

Nonino Chardonnay
Nonino Moscato
Nonino Cru Picolit
Ditta Bortolo Nardini Grappa Riserva

TEQUILA

El Jimador Blanco
Patron Reposado
Arette Reposado
Herradura Añejo
Jose Cuervo 1800 Añejo

LIQUEUR

a select range

THE FINISH

beeswax - citrus 12
tart fruits - honey 18
vanilla - floral 24
custard - caramel 24

leather - earthy 12

brown sugar - light oak 12

chocolate - almond 12
thyme - vanilla - rose 12
muscatel - fig - quince 20
toast - sweet honey 12

FLAVOURS

earthy - vegetal - lime 12
sandalwood - pepper 15
citrus - honey - flowers 15
oak - cocoa - cinnamon 15
caramel - vanilla oak 15

VANILLA SKY

vanilla vodka - galliano - grapes - vanilla syrup - lemon

SUGAR DAISY

tequila - triple sec - strawberry - mango puree - lemon

MAIDEN'S TOWER

gin - raspberry - chambord - kumquat liquor - lemon

FIG OLD FASHIONED

bourbon - fig and orange jam - bitters

TOM PALM

london dry gin - lemon - lime - palm sugar - soda

MARTA'S PEAR

cognac - pear liqueur - pistachio syrup - lemon

GEISHA'S TEAR

sake - lychee - vodka - chamomile foam - lemon

spirits served at 30ml

contemporary cocktails \$20

Classic

OLD CUBAN	20	SCOTCH	AROMAS	
Stolen dark rum - prosecco - peach-mint		Strathisla '12 year'	green fruit - hay	15
MAKER'S PRIDE	20	Caol Ila '12 year'	sea breeze - light citrus	15
bourbon - lemon - orange - cinnamon syrup		Laphroaig '10 year'	peat smoke- barley	15
STOLEN KISS	20	Monkey Shoulder	malt - toasted oat	15
Stolen Spiced Rum- amaretto- almond syrup- lime		Auchentoshan 'Three Wood'	sherry - toffee - stewed fruit	18
BELLINI	20	Oban '14 year'	dry fruits - sherry	18
prosecco - peach liqueur - peach		Chivas Regal '18 year'	honey comb - sauternes	24
BOBBY BURNS 'EMBURY'	24	Macckinlays Shackleton	muscovado - ginger - pineapple	38
scotch - sweet vermouth - drambuie - peychaud's		Johnnie Walker 'Blue Label'	polished oak - smoked chocolate	38
<i>Chivas Regal '18 year'</i>				
EL PRESIDENTE	24	BOURBON		
rum - sweet vermouth - triple sec - pomegranate		Maker's Mark	spiced honey - toasted oak	12
<i>Havana Club Maestros</i>		Woodford Reserve	leather - vanilla - light smoke	12
		Booker's	intense oak - coffee	18
		Jack Daniel's single barrel	oak - caramel - vanilla	18
		Willett Rye Bourbon	white oak- vanilla	18
		RYE WHISKEY		
		Rittenhouse	cedar wood - rye bread	12
		Sazerac	allspice - sweet lemon	18
		IRISH WHISKEY		
		Jameson	cut grass - marmalade	12

spirits served at 30ml

Spirits

VODKA	DISTILLED FROM	
Sipsmith	barley	12
Broken Shed	whey	12
Grey Goose	wheat	15
Blue Duck	grain whey	15
Purity	winter wheat	15

GIN	BOTANICALS	
Sipsmith	classic	12
Beefeater '24'	sencha green tea	15
Tanqueray 10	grapefruit - chamomile	15
Hendricks	cucumber - rose	15
Marconi 46	pine-coriander	15
Mare	rosemary - basil	15
Rogue Society	classic	15

RUM	FLAVOURS	
Sagatiba cachaça	banana leaf - nutty	10
Stolen White	tropical fruit - cocoa	10
Stolen Gold	cinnamon - spice	10
Stolen Dark	honey - dark caramel	10
Stolen Spiced	coffee - charred oak	10
Pyrat 'XO Reserve'	demerara - citrus	12
El Dorado '12 year'	molasses - oak - fruit	12
Havana Club 'Maestros'	tobacco - toffee	18

Soft

COOLERS AND FIZZES	9
passionfruit - apple	
stem ginger - sencha green	
pineapple - almond	
raspberry - lavender	
lychee - lemongrass	

FRESHLY SQUEEZED	8
orange	
pineapple	

birch tree water	6
birch tree water carbonated	6
birch tree and elderflower water	6

JUICE	5
apple	
cranberry	

FEVER TREE	5
ginger ale	
ginger beer	
tonic	
lemonade	
soda	

COCA-COLA AND DIET COKE	5.50
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Beer and Cider

McLEOD'S GREAT MIGRATION IPA	500ml	19
McLEOD'S PARADISE PALE ALE	330ml	12
McLEOD'S LONGBOARDER LAGER	330ml	12
GALBRAITH'S BOHEMIAN PILSNER	330ml	12
GALBRAITH'S REDEMPTION 2.5% pale ale	330ml	9
HALLERTAU CIDER	330ml	10

Bar Food

SALTED STEAMED EDAMAME	7
WARM HERBED OLIVES	9
HIRAMASA KINGFISH wasabi meringue, furikake	9
MINTED PEA PAKORA buffalo yoghurt	9
PUMPKIN AND CHICKPEA INARI persimmon relish	9
BEEF CHEEK CROQUETTE tamarind caramel	9
FREEDOM FARMS PORK RENDANG puffed rice, peanuts	9
CREAMED PAUA, KIWI DIP, FRYBREAD	22
CHEESE oatcakes, walnut bread, quince, merlot jelly	20