

The Sugar Club Menu

HIRAMASA KINGFISH

norì, cucumber, orange, peanuts, wasabi cream

BAKED RICOTTA

figs twice, baby carrots, rocket, smoked paprika almond praline

MUSHROOMS...

parfait, wood ear, shiitake, black garlic, cacao porcini crumbs, ketchup

MACKEREL

smoked beetroot, miso egg yolk, apple, dill, deep-fried egg

SPINY CRAYFISH AND MARLBOROUGH SAFFRON LINGUINE

pinenuts, aged parmigiano reggiano

CREAMED PAUA, KIWI DIP, FRYBREAD

chef Neil's tasty take on three kiwi classics

FIVE SPICED QUAIL

green tomato, duck liver parfait, aubergine, goji, sumac lavosh

SEARED VENISON

chilli lime dressing, pineapple, avocado, tamari sunflower seeds

TEMPURA BLUE PEA INARI

panch phoron spiced tomato pickles, rhubarb, guava

LINE CAUGHT FISH

tempura oyster, mussels, cucumber, dashi

LAKSA WITH SOUTH ISLAND WHITEBAIT

spiced shellfish coconut broth, green tea noodles, crispy shallots, herbs

GOAT TAGINE

goats cheese spinach dumplings, grilled apricot, pistachio crumble, filo

HAWKES BAY LAMB RUMP

smoked pumpkin kumara mash, tomato, bone marrow sauce

Sides

BROCCOLINI, MUSTARD DRESSING 11

DUCK FAT ROASTIES 11

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

Three dishes = \$90

Four dishes = \$108

Five dishes = \$118

Six dishes = \$128

Desserts

STRAWBERRY YUZU MERINGUE

blackcurrant tapioca, candied olives, strawberry basil sorbet

STONEFRUIT BRIOCHE

caramel goats' milk ganache, thyme cream, white peach riesling sorbet

PEANUT BUTTER PARFAIT

moromi miso caramel, sesame, paprika, orange

ORIGINAL BEANS CHOCOLATE CRU VIRUNGA 70%

sticky plums, pickled medjool dates, whipped ganache

CHEESE

oatcakes, hazelnut bread, quince, merlot jelly

Books

Peter Gordon

SAVOUR - Salads for all Seasons (signed hardback) 55.00

Our current menu features two recipes from the book;
asparagus and spiced quails eggs, and miso-baked aubergine.

Natasha MacAller

Vanilla Table 35.00

Chef's Degustation Menu

SNACKS

NV Nino Franco 'Rustico' Valdobbiadene

NV Taittinger Prelude Grand Crus

HIRAMASA KINGFISH

norri, cucumber, orange, peanuts, wasabi cream

2016 Villa Maria Seddon Estate Pinot Gris

2016 Smith and Co Grigio Pinot Gris

LAKSA WITH SOUTH ISLAND WHITEBAIT

spiced shellfish coconut broth, green tea noodles, crispy shallots, herbs

2016 Blackenbrook Gewurztraminer

2013 Schoffit Alsace Gewurztraminer 'Cuvee Caroline'

FIVE SPICED QUAIL

green tomato, duck liver parfait, eggplant, goji, shiitake, sumac lavosh

2014 Pelissero Munfrina Dolcetto d'Alba

2013 Cristom Mount Jefferson Cuvee Pinot Noir

MUSHROOMS...

wood ear, shiitake, black garlic, cacao porcini crumbs, ketchup

Double Whammy

HAWKES BAY LAMB RUMP

smoked pumpkin kumara mash, tomato, bone marrow sauce

2014 Quinta do Crasto, Crasto Superior

2014 Sottimano Pairolo Barbera d'Alba

STRAWBERRY YUZU MERINGUE

blackcurrant tapioca, candied olives, strawberry basil sorbet

2014 Pelissero Moscato D'Asti

Dessert Cocktail

Chef's Degustation Menu \$135 per person

Selected beverage matches \$75 per person

Premium beverage matches \$95 per person

Designed to be enjoyed by the whole table