Sugaroom restaurant and wine bar is one of Sydney's chic dining hot spots – Situated on the waterfront at Jacksons Landing, Pyrmont, in the old CSR sugar refinery site. Sugaroom is surrounded with tranquil parkland and overlooks the harbour across to Balmain. This location, combined with fresh produce and professional service makes Sugaroom a popular choice for any dining experience.

Sugaroom's interior has been created to invoke a warm and inviting atmosphere with crisp white linen adorning candle lit tables amid spacious seating design. High ceilings, industrial finishes and an open plan kitchen embrace the buildings refinery heritage and keep your senses involved, whilst the black leather and chocolate cushioned wine bar is the perfect retreat to indulge in champagne, cocktails and delicious bar treats.

Featuring simple, stylish modern Australian cuisine, Sugaroom's menu design combines fresh vegetarian and seafood produce, providing popular choices for the locals and enticing discerning diners from further afield.

The wine list reflects the menus diverse influences and embraces both regional favourites and fresh trends of the new world, resulting in an approachable, affordable selection. The cocktail list provides simple fruit driven Sugaroom originals, with an array of classics ideal to laze away the day watching the sunset over the glassy waters of the inner harbour.

With 100/150 capacity Sugaroom is the perfect venue for any occasion. Whether you're looking for a take away coffee, quick business lunch, romantic dinner for two, engagement, wedding, corporate conference or cocktail party for the entire office, Sugaroom will deliver.

Come and enjoy a relaxed dining experience with classic food, elegant wines, stunning harbour side location and welcoming service with a smile.

Located at the historical CSR sugar refinery site on the waterfront at the end of Harris street, Pyrmont.
2/1 Harris Street, Pyrmont
Sydney NSW 2009
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sugaroom
restaurant_bar_lounge

A selection of set menus of two, three, or three courses plus canapés on arrival are available to all group bookings **up to 50 guests***.

Sit down menu packages **(choice or alternate selections)** and cocktail canapé style packages are available for groups **of over 50 *** and exclusive venue hire functions.

Lunch & Dinner set menus

alternate serve (select two)
choice (select three)

$55 pp for two courses
$70 pp for three courses
$82 pp for three course + canapés on arrival

Entrée

beetroot cured ocean trout, cucumber and mint salad, chilli oil
shorcrust tarte a l'onion, whitlof, blue cheese crème fraiche
chicken liver pate, cumquat marmalade, toasted brioche
beef carpaccio, shaved pecorino, oregano, extra virgin olive oil

Main

olive and sage gnocchi, persian feta, chard, lemon juice
seared ocean trout, fennel fondant, green cauliflower, radish salad
caramelised pork belly, baby bok choy, crispy shallots
chargrilled beef fillet, potato gratin, prawn stuffed zucchini flower, red wine jus

Dessert

chocolate crème brulee, raspberry marshmallow, macerated strawberries
passionfruit pavlova, chantilly cream, fairy floss
pear tarte tatin, caramel sauce, honeycomb ice cream
selection of international cheeses, shaved apple, crispbread

Alternative options (ideal to share instead of entrees)

Sugaroom tasting plate
(one between two guests)

cured ocean trout, mozzarella salad, crumbed sardines, oysters,
chicken liver pate, sesame flatbread

***Prices quoted above are for groups of under 50 (choice of three)**
and groups of over 50 (alternate serve)

***please see group booking confirmation form for all pricing guides**

Cocktail Party Functions

Our canapés are priced per person.
We allow an average of 2 pieces of each canapé per person.

$35 pp
(please select five choices)
$45 pp
(please select seven choices)
$55 pp
(please select nine choices)

Cold Canapés

baby bocconcini, beetroot, blood orange salad, lemon vinaigrette □
vine ripened tomato, pecorino and basil bruschetta □
sticky soy and star anise beef salad, betel leaf and peanuts □
sesame crusted tuna, celery, cucumber and chilli salad □
braised baby octopus, black olives on ciabatta □
bbq duck, shitake and hoi-sin rice paper roll □
cumin lamb, smoked eggplant and mint flatbread □
jamon serrano e melone □

oysters:natural/lime □ oysters: eschallot, cabernet dressing **$3.9 each** □
king prawns with lemon and dill remoulade **$3.9 each** □

Hot Canapés

eschallot tarte tartin , woodside goats curd, chervil □
grilled polenta, ratatouille and smoked tomato □
artichoke, olive and rosemary petit tartlet □
vietnamese prawn gow gee, sesame dressing □
squid, shallot and daikon salad, chilli jam□
seared scallop, white bean puree, pancetta □
dukkah crusted chicken with mint raita □
prosciutto wrapped asparagus, chive hollandaise □
beef and shiraz petit pie with tomato fondant □
raviolo of confit duck with sour cherry □

Substantial Canapés @ $5.50 each

lamb tagine with mograbhi and coriander yoghurt□
crispy pork belly, enoki, coriander and green tea noodles □
fish goujons, shoestrings, lemon and housemade tartare □
housemade gnocchi, pesto, shaved parmesan □

Sweet canapés

chocolate dipped strawberries □
mini lemon meringue pie □
passionfruit kisses □

Cocktails on arrival @ $10 each

caipiroska □ lynchberg lemonade □ classic champagne cocktail □ negroni □

Restaurant terms and conditions

Booking confirmation

To secure your group booking, please complete the booking confirmation form, providing signed credit card authorisation. Your booking will only be confirmed once we have received this form and called to confirm. Please return confirmation forms by fax to (02) 9571 4855 or email: info@sugaroom.com.au

Food and beverage packages

A selection of set menus of two, three, and three course plus canapés on arrival are available to all group bookings **up to 50 guests**.

Sit down menu packages (choice or alternate selections) and cocktail canapé style packages are also available for groups **of over 50 *** and exclusive venue hire functions.

Set menus may be altered to accommodate dietary requirements given prior notice. Please note menus are subject to seasonal change and product availability. Please let us know of any serious food allergies.

Beverages are served 'on consumption', or as a package price. Pre ordering of wine is recommended to guarantee sufficient stock is available and to avoid disappointment. We will also be happy to match wines and advise on beverages to suit both your guests and menu choice. Sugaroom is a fully licensed restaurant. **BYO is not permitted for group bookings**.

Cancellation & fees

Final guest numbers must be provided 48 hours prior to the reservation. This will be the minimum number of guests charged. **A non refundable 50% deposit of the minimum spend is required for all exclusive venue hire functions**. A deposit of $30pp is required for all other group bookings. Function cancellations within two (2) weeks will not be entitled to a refund of the deposit amount. **A 10% service/gratuity charge applies to all group bookings**. All payments are to be finalised on the date of the function.
Deposits for all functions in December are NON REFUNDABLE

Sugaroom accepts cash and all major credit cards.

Responsible service of alcohol

Clients are asked to be responsible and assist with ensuring the orderly behaviour of their guests whilst dining at Sugaroom. Management reserves the right to refuse entry and enforce related RSA and licensing practices.

Smoking is only permitted in the outside bar area. Guests are asked to consider our neighbours and keep noise to a minimum whilst outside, and on leaving the premises.

Due to licensing restrictions, outside trading ceases at 10.30pm. Alcohol can only be provided between12pm and 11.30pm. The bar closes at @11.00pm.

* please see group booking confirmation form for all pricing guides

Restaurant group booking confirmation form

Thank you for choosing to dine at Sugaroom restaurant & wine bar. This form secures your group booking. Please complete and return via fax to (02) 9571 4855 or email: **info@sugaroom.com.au**

Cancellation & Fees

Final guest numbers must be provided 48 hours prior to the reservation. This will be the minimum number of guests charged. **A non refundable 50% deposit of the minimum spend is required for all exclusive venue hire functions**. A deposit of $30pp is required for all other group bookings. Function cancellations within two (2) weeks will not be entitled to a refund of the deposit amount. **A 10% service/gratuity charge applies to all group bookings**. All payments are to be finalised on the date of the function.
Deposits for all functions in December are NON REFUNDABLE

Reservation details

date of booking: ……
arrival time: ……..
name of booking: ……..
number of guests: ……
contact number: ……...……..
email address:……..
minimum spend (if applicable) ……....

where did you find us? word of mouth □ google □ website direct □ V2 events □
a-list guide □ modern wedding magazine □ eatability □ urbanspoon □
facebook □ de groots best restaurants □ other □.....

Menu selection

(Please attach food and beverage choices)

Groups under 50 (- 50)

(choice of 3) 2 course $55pp□ 3 course $70 pp □ 3 course + canapés $82 □

Groups over 50 (+50)

(alternate serve) 2 course $55pp □ 3 course $70pp □ 3 course + canapés $82pp □

(choice of 3) 2 course $60pp □ 3 course $75 pp □ 3 course + canapés $87pp □
+ complimentary tea & coffee □ **OR** side dishes (mixed leaf salad & shoestring fries □

canapé packages x 5 @$35pp □ x 7 @$45pp □ x 9 @ $55pp □

cocktails on arrival @ $10each (one hour only)□ substantial canapés @ $5.50 each □

beverage package: 4 ½ hr @ $60pp □ 5hr @ $65pp □ **OR** 'on consumption' □

tea and coffee @ $5pp □ side dishes (salad and fries) @$10 each □

comments / special requirements:

……

Credit card details

I authorise Sugaroom to debit my card $_____ as a deposit for the above booking

visa □ mastercard □ bankcard □ american express □ diners □

name of cardholder…..……

credit card number:……

expiry date: ……

I have read and understand the terms and conditions as outlined in this function pack

signature:……

sugaroom

Wine List

&

Cocktail Menu

sparkling wine & champagne

nv pol roger epernay, France	19	125
nv jansz pipers brook, TAS	13	54
nv the duchess hunter valley, NSW	10	38
nv louis bouillot rose burgundy, France	14	58
nv grant burge blanc de noirs barossa, SA		68
nv zonin prosecco fruili, Italy		41
'00 pol roger vintage epernay, France		210
'06 majella sparkling shiraz coonawarra, SA		78

riesling

'10 forest hill "springvale" great southern, WA		45
'10 jim barry "lavender hill" (sweet) clare valley, SA	10	39
'10 neudorf brightwater nelson, NZ	13	53
'06 pewsey vale "the contours" eden valley, SA		58

pinot gris & grigio & blanc

'09 alois lageder pinot grigio magré, Italy		65
'11 vinaceous "sirenya" pinot grigio adelaide hills, SA	10	39
'10 monte campo pinot grigio veneto, Italy		42
'11astrolabe "kekerengu"pinot gris marlborough, NZ		60
'09 king estate pinot gris oregon, USA	13	52
'08 hugel pinot blanc alsace, France		48

rose

'10 rogers and rufus barossa, SA		39
'09 terradora rosanovae campania, Italy	11	45

sauvignon blanc, blends & Semillon

'10 nautilus marlborough, NZ	13	52
'10 neudorf nelson, NZ		55
'11 alan mckorkindale marlborough, NZ		46
'09 poggiotondo bianco tuscany, Italy		41
'10 rosily ssb margaret river, WA	11	46
'11 west cape howe ssb denmark, WA		38
'04 allandale semillon hunter valley, NSW		52
'10 torbreck "woodcutters" semillon barrossa, valley, SA	10	41

chardonnay

'06 geoff merrill reserve mclaren vale, SA		49
'08 dalwhinnie moonambel, VIC		78
'10 heggies eden valley, SA		55
'10 neudorf nelson, NZ		68
'09 vasse felix "heytesbury" margaret river, WA		95
'09 allandale hunter valley, NSW	10	39

pinot noir

'10 kooyong "massale" mornington peninsula, VIC		59
'10 dalrymple pipers river, TAS		62
'09 neudorf "tom's block" nelson, NZ		73
'09 peregrine central otago, NZ		95
'10 palliser pencarrow martinborough, NZ	11	45
'06 toolangi "estate" yarra valley, VIC		82
'09 county line sonoma coast, california, USA		89
'08 ata rangi martinborough, NZ		145

cabernet & merlot

'09 hayshed hill margaret river, WA		48
'08 journeys end coonawarra, SA		54
'10 o'leary walker clare valley, SA	11	46
'07 yalumba "the menzies" coonawarra, SA		89
'06 francis coppola black label "claret" california, USA		78
'09 grant burge hillcot merlot barossa, SA	10	42
'10 west cape howe cab/merlot denmark, WA		38
'09 joseph moda cab/merlot mclaren vale, SA		130

shiraz

'09 langmeil "valley floor" barossa river, SA	13	56
'08 dunsborough hills margaret river, WA		38
'09 three ponds hunter, NSW		45
'10 maxwell "silver hammer" mclaren vale, SA		41
'06 yalumba octavius "old vine" barossa, SA		175

red blends

'10 vinaceous red right hand shiraz, grenache, tempranillo mcLaren vale, SA		46
'09 perrin & fils cote du rhone rhone, France		55
'10 majella "the musician" cabernet sauvignon, shiraz coonawarra, SA	10	42
'10 teusner "joshua" shiraz, grenache, mataro barossa, SA		53
'06 yalumba "the signature" cabernet sauvignon, shiraz barossa, SA		89
'08 david sterza "ripasso" valpolicella ripasso fumane, Italy		78
'08 piccini rosso sangiovese, cabernet merlot tuscany, Italy	10	39
'08 rocca delle macie "rubizzo" chianti tuscany, Italy		45
'08 a.retief cabernet sauvignon, petit verdot, malbec hilltops, NSW		48

varietals

'10 pulenta "la flor" malbec mendoza, Argentina		42
'10 running with bulls tempranillo barossa, SA		39
'07 damilano nebbiolo piedmonte, Italy		79
'09 yalumba "bushvine" grenache barossa, SA	10	39