

**sugaroom**  
restaurant & wine bar

spring - summer menu 2011

chef - nick clarke

sugaroom accepts cash and all major credit cards  
sugaroom does not increase prices on sundays or public holidays  
please notify staff of any food allergies  
sugaroom is fully licensed and does not allow BYO beverages

## entrees

market oysters, natural with fresh lemon	4 each
tomato, pickled red onion, mozzarella and pancetta salad, basil pistou	21
shortcrust tarte a l'onion, whitlof, blue cheese crème fraiche	18
chicken liver pate, cumquat marmalade, toasted brioche	18
rosemary and parmesan crusted sardines, puttanesca salad	21
beef carpaccio, shaved pecorino, oregano, extra virgin olive oil	20
beetroot cured ocean trout, cucumber and mint salad, chilli	23
tasting plate for two: cured ocean trout, oysters, crumbed sardines, chicken liver pate, mozzarella salad, sesame flatbread	33

## main

olive and sage gnocchi, persian feta, chard, lemon	28
housemade linguine, blue swimmer crab, parsley, chilli, confit garlic	34
scallop, snowpea and lemon risotto	34
prosciutto wrapped chicken breast, red pepper, marjoram quinoa, cumin butter	35
pan roasted dory, fennel fondant, broccolini, radish salad	35
crispy skinned barramundi, lotus root, tempura aubergine, lemongrass broth	37
caramelised pork belly, baby bok choy, crispy shallots	35
hereford prime beef fillet, potato gratin, prawn stuffed zucchini flower, red wine jus	39

## sides

baby cos, red pepper, manchego salad	10	garlic and rosemary chats	10
shoestring fries	10	steamed chinese broccoli, ginger and soy	10
whitlof, chard, cherry tomato salad	10	freshly baked bread	1.5 pp

## desserts

lemon curd tart, roasted macadamias, honey cream		16
passionfruit pavlova, chantilly cream, fairy floss		
chocolate crème brulee, raspberry marshmallow, macerated strawberries		
pear & cinnamon tarte tatin, caramel sauce, honeycomb ice cream		
selection of seasonal sorbets with biscotti		
cheese, served with shaved apple, quince paste and crispbread	one choice	16
	two choices	23
	three choices	28

## dessert wine

2010 vasse felix 'cane cut' semillon, margaret river, WA	14	49
2008 longview 'epitome' late harvest riesling, adelaide hills, SA	12	42
2010 a relief botrytis grenache, hilltops, NSW	14	48
2010 tower estate moscato, hunter valley, NSW (500ml sparkling)		52

## fortified wine

yalumba museum reserve muscat, SA		14
penfolds grandfather, SA		23
galway pipe tawny port, SA		12

## hot beverages

loose leaf tea	5						
english breakfast, earl grey, chamomile, madagascan vanilla, lemongrass & ginger, organic peppermint, jasmine china green							
espresso coffee	5	petit fours	6	frangelico affogato	14	limoncello	11

more digestif on next page.....

## *cognac*

hennessy v.s	12
courvoisier v.s.o.p	16
hennessy x.o	24

## *single malts*

ardbeg 10 year old – Islay	12
glenkinchie 10 year old – Lowlands	14
glenfiddich 12 year old – Speyside	12
highland park 12 year old – Orkney	13
the macallan 12 year old – Speyside	12
oban 14 year old - Highlands	15
dalwhinnie 15 year old – Highlands	16

## *digestif*

disaronno amaretto	11
frangelico and lime	
drambuie	
cointreau	
grand marnier	
galliano (vanilla)	
dom benedictine	
baileys	
tia maria	
kahlua	
schnapps (apple, peach, butterscotch)	
sambucca (opal nera, opal bianca)	