

sugaroom

restaurant_bar_lounge



Sugaroom restaurant, bar and lounge 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.

Designed by architect Neil Bradford, the 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 bar area 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 dining service, also a reflection of the restaurants clientele has sharply dressed waitstaff providing an efficient and friendly service to compliment the style of cuisine, with fine dining edge to suit every occasion.

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 seat 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 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.

Lunch & Dinner set menus

\$50 pp for two courses
\$60 pp for three courses
\$77 pp for three course + canapés on arrival

Entrée

(Please select three choices)

- Vine ripened tomato, buffalo mozzarella, olives and vincotto
- Beef carpaccio, parsley, radish, capers and lemon oil
- Salmon gravlax, citrus melange, mint and radicchio
- Caramelised baby leek tartlet, goats curd, lemon thyme

Main

(Please select three choices)

- Grilled ocean trout, green tea noodles, wild mushrooms and wasabi aioli
- Cajun spiced pork cutlet, burghel, spinach and chimichurri
- Chargrilled beef fillet, roasted field mushroom, creamed parsnip and port wine jus
- Roast pumpkin, pea and parmesan risotto

Dessert

(Please select three choices)

- Chocolate pave with crème anglaise, frosted pistachios and pistachio ice cream
- Baked date and custard tart
- Vanilla bean panna cotta w spiced cherries and clove shortbread
- Selection of international cheeses with shaved apple and lavosh

Optional extra @ 9.50 pp (ideal to share as entrees)

Sugaroom snack plate:
oysters, white anchovies, labna, bresaola, peppers, marinated artichokes and grissini

Cocktail Party Functions

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

\$29 pp

(please select five choices)

\$36 pp

(please select seven choices)

\$44 pp

(please select nine choices)

Cold Canapés

- baby bocconcini, beetroot, blood orange salad, lemon vinaigrette ☐
- cherry tomato, Persian fetta and basil bruschetta ☐
- grilled haloumi, olives and capsicum brochette ☐
- oysters – natural/lime ☐ oysters – chilli granita ☐ oysters – eschallot, cabernet dressing ☐
- seared tuna, pickled cucumber and wakame salad ☐
- braised baby octopus, black olives on ciabatta ☐
- bbq duck, shallot and hoi-sin pancake ☐
- cajun lamb, smoked eggplant and coriander crostini ☐
- jamon serrano e melone ☐

Hot Canapés

- caponata filloettes with goats curd ☐
- leek chive and gruyere tartlet ☐
- vietnamese prawn gow gee, sesame dressing ☐
- tempura king prawns with ponzo ☐
- szechuan squid with wasabi aioli ☐
- 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 ☐
- saffron seafood risotto with mussels and scallops ☐
- fish goujons, shoestrings, lemon and housemade tartare ☐
- jumbo eggplant curry with wild rice ☐

Sweet canapés @ \$4 each

- chocolate dipped strawberries ☐
- mini lemon meringue pie ☐
- double chocolate truffles ☐
- caramelised banana and coconut trifle ☐

Cocktails on arrival @ \$10 each

- mojito ☐ pimms no.1 ☐ classic champagne cocktail ☐ amaretto sour ☐

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 priced at \$50, \$60 and \$77 are available to all group bookings greater than 15 guests. Cocktail and canapé menus are also available for groups of 50 or more up to 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 charged 'on consumption'. 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 function bookings.

Cancellation & Fees

Final numbers must be provided 24 hours prior to the reservation. A cancellation fee of \$30 pp will be charged after this time. **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. A 10% surcharge applies on public holidays. **A 10% service/gratuuity charge applies to all group bookings.** All payments are to be finalised on the date of the function.

Deposits for functions in December are NON REFUNDABLE

Sugaroom accepts cash and all major credit cards. Please note a 3% merchant service fee applies to amex and diners 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 between 12pm and 11.30pm. Bar closes at @11.00pm.

Restaurant group booking confirmation

Thank you for choosing to dine at Sugaroom restaurant _ bar _ lounge. 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 numbers must be provided 24 hours prior to the reservation. A cancellation fee of \$30 pp will be charged after this time. **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. A 10% surcharge applies on public holidays. **A 10% service/gratuity charge applies to all group bookings.** All payments are to be finalised on the date of the function.
Deposits for 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)

Menu selection

(Please attach food and beverage choices)

2 course \$50 pp 3 course \$60 pp 3 course + canapés \$77
canapés x 5 @ \$29pp x 7 @36pp x 9 @ \$44pp
cocktails on arrival @ \$10pp
beverage package: beverages on consumption
comments / special requirements:

.....
.....

Credit card details

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

visa mastercard bankcard american express (+3%) diners (+ 3%)

name of cardholder.....

credit card number:.....

expiry date:

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

signature:.....

**We look forward to welcoming you and your guests to
Sugaroom restaurant _ bar _ lounge.**