

Urban *Sugar*

BEACH CLUB

OPEN DAILY FROM 11:00AM UNTIL 10:00PM









FRESH SELECTIONS

- TASMANIAN OYSTERS**   **75**
half dozen, grilled with lemon and sherry vinegar
- VIETNAMESE RICE PAPER ROLLS**   **25**
Grilled pork, prawns, spring onion, nouc mam
- HEARTS OF ROMAINE**   **30**
Romaine lettuce, shaved Grana Padano, pancetta, anchovy, poached egg
- CHICKEN WRAP**   **30**
Grilled chicken, avocado, tomato, cucumber, smoked chili chutney







LOCAL TASTES

- CHICKEN KARI CHASER**   **40**
Chicken with dates and tamarind reduction, coconut and cumin chutney, pickled onion, coriander
- LOVO CHICKEN BURGER**   **35**
Pulled lovo chicken, palusami, tomato chutney, onion jam, bacon, grilled pineapple, on a steamed charcoal bun, served with bistro fries
- OKRA AND PUMPKIN BURRITOS**    **35**
Cardamom rice, kachumber, mint yogurt, grilled paneer, lemon pickle, fresh roti
- BUFFALO FIERY CAULIFLOWER**    **35**
Lentil tacos with chipotle sauce

KEY

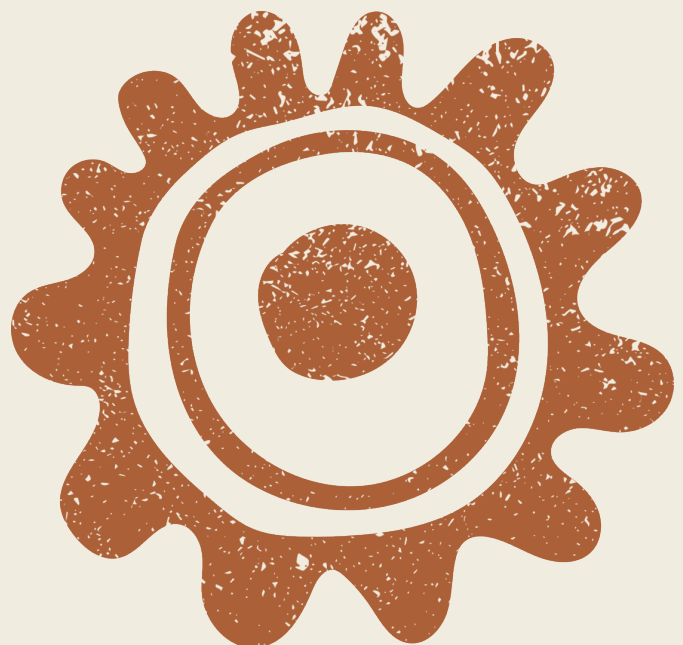
-  Vegetarian
-  Gluten Free
-  Contains Egg
-  Dairy Free
-  Contains Gluten
-  Contains Dairy
-  Contains Seafood
-  Contains Nuts

WOOD-FIRED PIZZAS

- CLASSIC MARGHERITA**   **40**
Italian tomato, extra virgin olive oil, basil leaves, mozzarella
- SEAFOOD**   **45**
Prawns, scallops, calamari, mussels, salsa verde, mozzarella
- HAWAIIAN**   **45**
Tomato sauce, smoked ham, grilled pineapple
- VEGETARIAN**   **45**
Oven-roasted pumpkin, braised red peppers, thai basil, feta cheese, sunflower seeds
- CALZONE**    **48**
Pepperoni, mozzarella, napoli sauce
- Smoked ham, mozzarella, mushrooms, black olives** **48**

PIZZA ADD ONS


- GRILLED CHICKEN**   **10**
- DOUBLE SMOKED HAM**   **15**
- SALAMI**   **15**
- PEPPERONI**   **15**
- MUSHROOMS**    **10**
- PRAWNS**   **15**




GRILLED SKEWERS

FROM BURNING COCONUT SHELLS

CHICKEN SKEWERS  **45**
Masala dry rub



LAMB SKEWERS  **50**
Garlic, oregano, olive oil, lemon juice



PORK SKEWERS  **45**
Honey, soy, mint, chili

BEEF KAFTA  **45**
Lebanese minced beef kabab, mint yogurt, chopped chili

ORGANIC SKEWERS   **45**
Field mushrooms, red bell peppers, paneer, cherry tomatoes

SAUCES

  
Choose One: Mint Yoghurt, Tomato Sambal, Cucumber Raita, Spiced BBQ, Honey-soy Mirin

**All wraps come with bistro fries, chopped salad, and wood-fired naan bread.*  





CLASSICS

BLACK ANGUS BURGER   **45**
Black angus beef patty, brioche bun, cheddar, pickles, lettuce, tomato, grilled bacon, bistro fries

CLASSIC NACHOS   **40**
Ground spiced beef, sour cream, guacamole, pico de gallo, jalapenos

CHICKEN QUESADILLAS   **35**
Grilled tortillas filled with spiced chicken, Monterey Jack cheese, guacamole, pico de gallo

QUEBEC POUTINE  **30**
French fries, rich gravy, melted cheddar, chili

DALRY FRIES   **30**
French fries, curry sauce, raita

STEAK SANDWICH   **45**
Charred beef tenderloin on grilled ciabatta, bacon, fried egg, slaw, bistro fries

SIDES

BISTRO FRIES   	20
CHARRED CORN   	17
ONION RINGS   	17
SPICED CRISP POTATO SKIN    with sour cream	20

DESSERT

SEASONAL LOCAL FRUITS   **30**
with lime yogurt

HOUSE-MADE GELATO   **25**









SEAFOOD MENU

TUNA  	45
Seared, Fijian papaya salad, coconut and lime dressing	
KOKODA  	45
Raw fish, cucumber, capsicums, coconut cream	
FRESH PRAWNS  	80
Marirose mayo, lime aioli	
KILPATRICK OYSTERS  	75
Grilled bacon, feta, Worcestershire sauce	
FISH AND CHIPS  	45
Tartar sauce, lime	
SMOKED FISH  	50
Wai tomutomu	
SALT AND PEPPER SQUID  	45
Yuzu mayo, fried onions, chilli	
SEAFOOD WRAP  	35
Scallops, Mussels, Fish, cocktail sauce, lettuce	

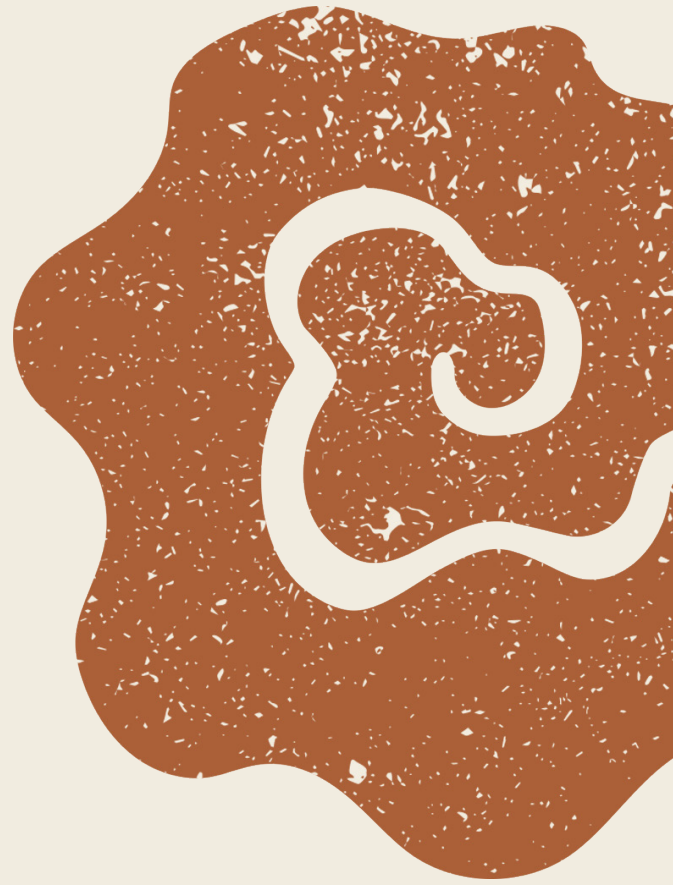
SAUCE SELECTION

Corriander Gravy, Kasundi, Jimbaran Sambal, South Indian Rubs

SEAFOOD MARKET

SMOKED RED SNAPPER 	120
CRISPY WHITE SNAPPER 	120
CHILLI CRABS 	70
STEAMED PRAWNS 	80
GRILLED LOBSTER 	140
OCTOPUS 	70
SQUID 	50
SCALLOPS 	50

Served with a side of salad and fries



SALAD AND VEGETABLES

CLASSIC SALAD  	30
Iceberg lettuce, cucumber, tomato, avocado, Spanish onion	
ROASTED CAULIFLOWER   	35
Raisins, walnuts, paprika, parsley	
BROCCOLI   	30
Toasted almond flakes, crispy shallots, crispy garlic, coriander	
SAUTEED LOCAL SPINACH 	25
SAUTEED BOK CHOY 	25

SIDES

BISTRO FRIES  	20
STEAMED RICE  	10
CUMIN RICE  	10
CRISPY ROOT CROPS  	15

SET MENU

GOOD FOR 4

550

Grilled Lobster
20 pieces Prawn
1kg of Red / White Snapper
6 pieces Crabs
2 portion of Fruit Platter
3 kinds of Sauces

GOOD FOR 6

850

2 Grilled Lobster (700gr)
30 pieces Prawn
1.5kg of Red / White Snapper
8 pieces Crabs
3 portion of Fruit Platter
3 kinds of Sauces

GOOD FOR 8

1200

3 Grilled Lobster(700gr)
40 pieces Prawn
2kg of Red / White Snapper
10 pieces Crabs
Rice, Fries, Lotus Root Crop
3 portion of Fruit Platter
3 kinds of Sauces

GOOD FOR 10

1500

5 Grilled Lobster(700gr)
50 pieces Prawn
2.5kg of Red / White Snapper
12 pieces Crabs
Rice, Fries, Lotus Root Crop
4 portion of Fruit Platter
3 kinds of Sauces



SIGNATURE DRINKS



BELUGA BLISS

\$30.00

Surrender to the allure of this exquisite cocktail crafted for the ultimate Urban Sugar experience.

Papa Salt Gin intertwines with the zesty brightness of Limoncello, while rosemary syrup adds a touch of aromatic elegance. The final flourish of grapefruit introduces a tantalizing twist, creating a refreshing and sophisticated symphony of flavors. Every sip is an invitation to a sun-drenched escape, where sensuality and sophistication dance together.



TROPICAL TEMPTRESS

\$28.00

Indulge yourself here at urban sugar where the sun kisses your skin and the breeze carries the sweet scent of tropical fruits.

This cocktail is a tantalizing mix of zesty lime and refreshing watermelon juice, blended with the lusciousness of frozen strawberries. A splash of club soda adds an effervescent tease, while the rich orange liqueur and smooth Grey Goose Vodka seduce your senses with each luxurious sip. This is more than a drink—it's a passionate escape into paradise.



LUST & LIME

\$32.00

Imagine a steamy, sun-soaked beach where the heat lingers in the air, and the thrill of the unexpected excites your senses.

This bold creation is a seductive fusion of fresh cucumber's cool allure and the fiery kick of jalapeños, balanced perfectly with the tangy brightness of lime juice and the sweet seduction of agave syrup. All of this is elevated by the smoky sophistication of Tequila Añejo, creating a cocktail that teases and tantalizes with every sip, igniting passion and cooling the fire all at once.



SEREIA'S NECTAR

\$32.00

Imagine lounging under a golden sun as a gentle breeze carries the fresh scent of the ocean.

This cocktail is an intoxicating blend of tart lime and juicy grapefruit, kissed by the exotic sweetness of guava. Fresh basil leaves bring a tantalizing herbaceous note, while the smooth elegance of Belvedere Vodka and the orange liqueur of Cointreau seduce your senses with every sip. It's a refreshing and sensual journey, capturing the essence of tropical luxury and indulgence.



FORBIDDEN BLOOM

\$29.00

Lose yourself in the vibrant flavors of an exotic retreat, where the air is warm and sweet with the scent of tropical blooms.

This cocktail is a mesmerizing blend of delicate lychee, the subtle spice of ginger, and the intoxicating floral notes of elderflower. With the luxurious touch of Beluga Celebration Vodka, each sip is a tantalizing dance of flavors—exotic, refreshing, and undeniably alluring. It's a cocktail crafted for those who seek passion and elegance in every sip.



BAD BOY GOOD GIRL

\$34.00

Surrender to the allure of this exquisite cocktail crafted for the ultimate Urban Sugar experience.

Papa Salt Gin intertwines with the zesty brightness of Limoncello, while rosemary syrup adds a touch of aromatic elegance. The final flourish of grapefruit introduces a tantalizing twist, creating a refreshing and sophisticated symphony of flavors. Every sip is an invitation to a sun-drenched escape, where sensuality and sophistication dance together.



VOLCANTO

\$28.00

Inspired by Fiji's Volcanic roots, Volcanta Blends the Fiery and tropical.

Sweet orange juice & banana rum form the base, while grenadine swirls like molten lava. Frozen strawberries cool things down and the bold mix of dark & white bati rum brings it all to life. A perfect fusion of fire and flavor, volcanta captures the wild spirit of fiji in every sip.



LEWA'S KISS!

\$28.00

Reveal the essence of sophistication, a bold blend of Makers Mark Bourbon Whiskey and aromatic rosemary syrup.

The crisp freshness of cucumber and the spicy kick of ginger beer create a symphony of flavors that dance together in perfect harmony. Each sip offers a luxurious and invigorating experience, blending timeless elegance with a touch of modern flair. It's a cocktail crafted for those who appreciate a taste of refinement and a hint of adventure.

THIRSTY?

CHAMPAGNE & SPARKLING

Henkell Trocken Dry Sec Trocken, GER	18 / 95
Henkell Dry-Sec Rose Trocken, GER	18 / 95
Jansz Premium Cuvee Brut Trocken, GER	22 / 150
Domaine Chandon Brut Yarra Valley, AU	170
G.H. Mumm Cordon Rouge Brut Champagne, FR	295
Moet & Chandon Imperial Brut Rose Champagne, FR	370
Ruinart Blanc de Blancs Brut Champagne, FR	590

SAUVIGNON BLANC

Te Henga, Sauvignon Blanc Marlborough NZ	19 / 85
Oxford Landing, Sauvignon Blanc South Australia, AU	16 / 65
Stonefish, Sauvignon Blanc Margaret River, AU	130
Catalina Sounds, Sauvignon Blanc Marlborough NZ	130
Ata Rangī, Sauvignon Blanc Martinborough, NZ	140

SAUVIGNON BLANC - SEMILLON

Vasse Felix Classic Dry White Margaret River, AU	95
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RIESLING

Pewsey Vale Dry Riesling Eden Valley, AU	120
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CHARDONNAY

Oxford Landing, Chardonnay South Australia, AU	16 / 65
Vasse Felix 'Filius', Chardonnay Margaret River, AU	120

PINOT GRIS / GRIGIO

Oxford Landing, Pinot Grigio South Australia, AU	16 / 65
Te Henga, Pinot Grigio Marlborough, NZ	19 / 85
Take It To The Grave, Pinot Grigio Tumbarumba, AU	100
Petalum, Pinot Gris Adelaide Hills, AU	120

ROSE

Chateau Miraval 'Studio by Miraval' Rose IGP Mediterranee, FR	19/ 110
Chateau Miraval Rose Côtes de Provence, FR	32 / 150
Miraval Rosé, AOC Côtes de Provence, Millésime, BTG	155
Chateau Minuty Cotes de Provence 'M de Minuty' Rose Côtes de Provence, FR	180
Take It To The Grave Rose Barossa Valley, AU	100
Chateau d'Esclans Cotes de Provence Whispering Angel Rose Côtes de Provence, FR	240
Miraval Rose Magnum (1.5L) Côtes de Provence, FR	290
Jéroboam Château Miraval Rosé (3L) Côtes de Provence, FR	640

PINOT NOIR

Te Henga, Pinot Noir Marlborough, NZ	19 / 85
Take It To The Grave, Pinot Noir South Australia, AU	100
Babich Wines, Pinot Noir Marlborough, NZ	110

CABERNET SAUVIGNON

Luis Felipe Edwards, Cabernet Sauvignon Santiago, Chile	16 / 65
The Cigar, Yalumba Cabernet Sauvignon Coonawarra, AU	155

SHIRAZ

Oxford Landing, Shiraz South Australia, AU	16 / 65
Vasse Felix Estate, Shiraz Margaret River, AU	95
Stonefish, Shiraz Margaret River, AU	110

RED VARIETALS

Wine Gringo Grenache Nouveau South Australia, AU	210
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SPIRITS

SINGLE MALT WHISKEY

The Balvenie 12YO Triple Cask	22
Dalwhinnie 15YO	20

BLENDED & OTHER WHISKEY

Canadian Club	12
Makers Mark	13
Ballentine's	14
Jameson Irish	14
Jack Daniels	16
Southern Comfort	16

RUM

Sailor Jerry Spiced Rum	14
Ratu Dark Rum	14
Ratu Spiced Rum	15

VODKA

VulaViti Pure Fijian Vodka	12
Beluga Transatlantic	12
Beluga Celebration	12
Beluga Noble Vodka	14
Grey Goose Original Vodka	15
Belvedere Vodka	16
Meili Vodka by Jason Momoa	18

GIN

Blue Turtle Gin	12
Bombay Sapphire	12
Suntory Roku Japanese Craft Gin	14
Hendricks	15
Four Pillars Bloody Shiraz	16
Papa Salt Coastal Gin	16

TEQUILA

Jose Cuervo Especial Reposado Gold	12
Patron Silver	12
Patron Reposado	15
Patron Anejo	16
Casamigos Blanco	20
Casamigos Reposado	20
Casamigos Anejo	24
Casamigos Mezcal	24

DRAUGHT BEER

Fiji Gold	12
Fiji Bitter	12

BEERS & RTDS

Vonu Original Btl	14
Vonu Ultra Low Carb Can	13
Corona Extra Can	16
Heineken Beer Can	16
Pals Vodka, Hawkes Bay Lime & Soda Can	14
Pals Vodka, Mango, Pineapple & Soda Can	14
Pals Vodka Red Peach, Yuzu & Soda Can	14
Ashai Zero Btl	14
Gordon's Premium Pink Gin & Soda Can	16
Peroni Nastro Azzurro Btl	15

SOFT DRINKS

Coke	7
Coke Zero	7
Sprite	7
Fanta	7

MINERAL WATER

Fiji Water 500ml	5
Fiji Water 1 liter	10
Santa Victoria 1 liter	25



