

SUQ

à la carte

WELCOME TO OUR LITTLE RESTAURANT!
WE HOPE YOU WILL FEEL AT HOME & RELAXED HERE.
SUQ IS A FULL SHARE PLATE EXPERIENCE, EACH PLATE SERVES TWO PEOPLE.
THE MENU BELOW IS SUBJECT TO CHANGE AND MAY NOT BE AVAILABLE.
WE TRY TO KEEP OUR PRICES AS REASONABLE AS WE CAN AS THE COST OF FOOD IS CONSTANTLY
CHANGING.

BEGIN

- Japanese edamame with Maldon salt 8
- Sicilian green olives, lime zest, extra virgin olive oil 8
- Warm Kalamata olives with za'atar and balsamic 8
- Premium Oysters natural, French Champagne vinegar and extra virgin olive oil (min order 4 oysters) 4.5ea
- Grand Marnier duck liver pâté, cornichons, Dijon mustard, quince, truffle oil, beetroot remoulade, toasted sourdough 19
- Fried French goat's cheese with beetroot, fig and quince jam and toasted sourdough 22
- Smoked Ocean Trout on betel leaf, sweet lemon and fish sauce, dry red eschalots 15

LIGHTER

- Yellow fin tuna sashimi, wasabi, sesame dressing, pickled ginger 28
- Seared Japanese scallops, Rodrigues chorizo, carrot and ginger custard (4) 28
- Tasmanian lobster, spanner crab mosaic, bell capsicum, lime, balsamic watermelon, fig glaze, micro herbs 32
- Grilled Mediterranean style octopus, burrata, sun dried tomatoes, roasted capsicum, cucumber, wild rocket, lime balsamic reduction 26
- Carpaccio of Wagyu beef, cracked black pepper, gremolata, red shallot, shaved Parmigiano Reggiano, capers, lime, extra virgin olive oil 30
- Tempura prawns, lemon wedge, wasabi mayo (4) 20
- Arancini of wild mushrooms and Taleggio, truffle oil, tarragon mayo (3) 18
- House made spiced Illabo lamb rolls, minted yoghurt (4) 18

SUBSTANTIAL

- Fish of the day MP
- Hot smoked Tasmanian Ocean Trout with pineapple, orange, bean shoots salad, lime aioli, black sesame 34
- Prawn hotpot of Moroccan spices, tomato and cream curry, roti bread 28
- Crispy skin spiced duck breast, cauliflower puree, passionfruit jus 34
- Wagyu beef curry Malaysian style, riata, roti bread 29
- Herb crusted Illabo lamb rump, roasted chat potatoes, wilted spinach, muscatels, jus 40
- 300gr Black label Cape Grim eye fillet, snow peas, dutch carrots, confit eschallots, red wine jus 49
- NZ venison seared rare, sweet potato and cinnamon puree, jus 55

SIDES

- Roasted beetroot, gorgonzola, walnut, pomegranate balsamic reduction 15
- Cairo style corn cob in lime aioli and shredded aged parmesan (2) 11
- Green beans in sambal with ricotta and macadamia 16
- Smashed chat potatoes, quince mayo 9

DESSERTS

- Passionfruit crème brûlée, mixed berry compote 15
- Chocolate fondant, crème anglaise, raspberry sorbet (please allow up to 18 min) 16
- Lemon curd tart, lemon sorbet, berry compote 16
- Fried banana, banana pudding, caramel sauce, vanilla bean gelato 16
- Torta caprese – flourless chocolate cake, double cream, berry compote 16
- Selection of gelato and sorbet, raspberry coulis 16