

SUQ RESTAURANT DINNER MENU – GLOBALLY INSPIRED SHARE PLATES

Each plate serves 2 people

TO START

Freshly baked baguettine, extra virgin olive oil (2) 5

Japanese edamame with Maldon salt 8

Marinated Sicilian green olives, lime zest, extra virgin olive oil 8

Warm Kalamata olives with za'atar 8

Tasmanian salmon on betel leaf, red shallots, lime, sesame 17

Fried goat's cheese, beetroot, quince and fig jam, fig and almond bread 23

TO SHARE

House made Grand Marnier duck liver pâté, cornichons, Dijon mustard, quince, truffle oil, beetroot remoulade, baguettine 22

Yellow fin tuna sashimi, wasabi, sesame dressing, pickled ginger 25

Crab and lobster wrapped in house-cured salmon, gremolata style salsa, extra virgin olive oil and lime 31.5

Tempura prawns, lime, wasabi mayo 20

Arancini of wild mushrooms, taleggio, truffle oil, tarragon mayo (3) 18.5

House made spiced Illabo lamb rolls, minted yoghurt (4) 18.5

Pan seared Japanese scallops, chorizo, carrot and ginger custard 27

Tokyo style chicken, mixed green salad, lime mayo 22

SIDES

Roasted beetroot, Gibson Blue cheese, walnut, pomegranate balsamic reduction 16

Cairo style corn cob in peanut and sweet chilli mayo, aged parmesan (2) 12

Green beans, sambal, ricotta, macadamia 16

Smashed chat potato, quince mayo 9

MAINS TO SHARE

From the earth

Mixed plate of Egyptian style broad bean falafel, hummus, tabouli, baba ghanoush, roti bread 26

From the sea

Local tempura flathead, smashed chat potato, quince aioli, lime 26

Prawn hotpot, tomato, Moroccan spices, cream curry, roti bread 25

Crispy skin barramundi fillet, parsnip puree, wilted rocket, cilantro sauce, extra virgin olive oil 34

Sous-vide of Atlantic salmon, Asian style salad, pineapple, coriander, parsley, lime mayo 34

From the farm

10-hour confit of Berkshire pork belly, star anise, fennel, truffle, potato and cauliflower puree 30

8-hour confit duck Maryland, lardons of mushrooms, speck and truffle oil, jus 32

From the paddock

Wagyu beef curry Malaysian style, pomegranate riata, roti bread 26

12-hour braised lamb shoulder, ratatouille, muscatel jus, mint 34

300gr Black label Cape Grim sirloin, café de Paris butter, wilted spinach 38

Cape Grim eye fillet, snow peas, baby carrots, red wine jus 46

DESSERT

Black sambuca pannacotta, mixed berries 16

Orange and Grand Marnier crème brûlée, mixed berry compote 16

Chocolate fondant, vanilla bean gelato, crème anglaise (please allow up to 17 minutes) 16

Fried banana, banana pudding, caramel sauce, meringue, gelato 16

Trio of gelato and sorbet, raspberry coulis, berries 16

Cheese plate of handcrafted Australian and imported cheeses with muscatels, quince, dried 27