

SUQ is a cultivated cuisine
taking inspiration from
around the world
where the food is creative,
presented with flair
using local and imported products
and fresh, quality ingredients.

Everything on the menu is designed to be shared.
We hope you enjoy.

*Each plate serves 2 people,
we recommend 3-4 share plates
between 2 people*

TO START

Freshly baked organic French sourdough, extra virgin olive oil, balsamic (x2) 4

Japanese edamame with Maldon salt 8

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

Warm Kalamata olives with za'atar and dukkah 8

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

House made Grand Marnier duck liver pate, cornichons, Dijon mustard, quince, truffle oil, beetroot remoulade, toasted fig and nut bread 22

TO SHARE

Smoked ocean trout on betel leaves, sweet and sour fish sauce and dry red shallots 16

Tempura soft shell crab, wild rocket, heirloom tomato, balsamic reduction, extra virgin olive oil 25

Tempura prawns, lime and wasabi mayo 21

Yellow fin tuna sashimi, wasabi and sesame dressing 23

Pan seared Japanese scallops on Nomad chorizo and carrot and ginger custard 22

Prawn hotpot, tomato, Moroccan spices, cream curry with roti 26

Crab and lobster snowball, meringue crumble, coconut, pickled watermelon (x2) 30

Moroccan style confit spatchcock, cous cous, preserved lemon 30

House made Moroccan style lamb rolls, minted yoghurt 16

Egyptian style broad bean falafel, hummus with tahina, tabouli, roti 20

Southern Indian style spicy eggplant, chickpeas, tomato, roti 18

Arancini of wild mushrooms, taleggio, truffle oil, tarragon mayo (x3) 17

SUBSTANTIAL TO SHARE

Local tempura Flathead, smashed chat potato, quince aioli and lime 26

Hot smoked New Zealand salmon house made, wasabi mayo, citrus and herb salad 29

24-hour confit of Berkshire pork belly, cream of parsnip puree, truffle oil, salsa verde 27

Greek style lamb souvlaki, lamb cutlets, Greek salad, tzatziki 34

Green curry beef Malaysian style, pomegranate raita, roti 26

Grilled grain fed Hereford prime sirloin, coriander dressing 39

Pan-seared duck breast, cauliflower puree, passionfruit jus 36

SIDES

Roasted beetroot salad, Gibson Blue cheese, caramelised walnut, pomegranate dressing, balsamic reduction 16

Cairo style corn cob with chilli mayo, aged parmesan and lime (x2) 12

Green beans, sambal, ricotta, candied macadamias 16

Smashed chat potato with quince mayo 9

DESSERT

Orange and Grand Marnier crème brulée with berries 16

Chocolate fondant, vanilla ice cream, crème anglaise (please allow 15 mins) 16

Apple, plum, rhubarb compote, toasted pistachio crumble, gelato 16

Fried banana, caramel sauce, liquorice meringue, macadamia ice cream 16

Cheese plate of Australian and imported cheeses with muscatels, quince, dried fruit (for 2) 26