

SUQ RESTAURANT – global fusion of modern share plates

TO START

- Japanese edamame with Maldon salt 8
- Marinated Sicilian green olives, lime zest, extra virgin olive oil 8
- Warm Kalamata olives with za'atar 8
- Fried goat's cheese, beetroot and quince jam with fig, baguettine 23
- House made Grand Marnier duck liver pate, cornichons, Dijon mustard, quince, truffle oil, beetroot remoulade, baguettine 22

TO SHARE

- Tempura prawns, lime, wasabi mayo 22
- Yellow fin tuna sashimi, wasabi, sesame dressing 23
- Pan seared Japanese scallops, Nomad chorizo, carrot and ginger custard 26
- Prawn hotpot, tomato, Moroccan spices, cream curry, roti bread 26
- Crab and lobster snowball, meringue crumble, coconut, pickled watermelon (2) 30
- Pistachio crumbed lamb brains wrapped in pancetta, wilted spinach, lemon myrtle jus 19.5
- House made spiced Illaboo lamb rolls, minted yoghurt (4) 18
- Arancini of wild mushrooms, taleggio, truffle oil, tarragon mayo (3) 18
- Mixed plate of Egyptian style broad bean falafel, hummus, tabouli, baba ghanoush, roti bread 21
- Roasted beetroot, Gibson Blue cheese, walnut, pomegranate, balsamic reduction 16
- Cairo style corn cob, chilli mayo, aged parmesan, lime (x2) 12
- Green beans, sambal, ricotta, macadamia 16
- Smashed chat potato, quince mayo 9

SUBSTANTIAL TO SHARE

- Local tempura Flathead, smashed chat potato, quince aioli, lime 26
- Hot smoked New Zealand salmon house made, citrus and herb salad, mayo 29
- Tarte au lapin – Macleay Valley farm rabbit ragout pie 32
- 12-hour braised lamb souvlaki, lamb cutlets, rosemary chat potatoes, tzatziki 35
- Asian style pork mince, orange custard, Asian salad 24
- Green curry beef Malaysian style, pomegranate riata, roti bread 26
- 300g 14-week hung Black Pinnacle sirloin, mustard cream, wild mushrooms 39
- Canard aux cerises - pan-seared duck breast, cherry, creamed cabbage 36

DESSERT

- House made lemon curd tart, lemon sorbet, 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
- Selection of Hunter Valley gelato and sorbet, coulis and berries 16
- Fried banana, banana pudding, caramel sauce, meringue, vanilla bean gelato 16
- Cheese plate of handcrafted Australian cheeses with muscatels, quince, dried fruit (for 2) 26

SUQ RESTAURANT / FULLY LICENSED / BOOKINGS RECOMMENDED

PH (02)43841542 / www.suqrestaurant.com.au / info@suqrestaurant.com.au

[facebook/suqrestaurantwamberal](https://www.facebook.com/suqrestaurantwamberal) / tag us on instagram