



GLOBAL FUSION OF MODERN SHARE PLATES

SET MENU FOR GROUPS OF 10 OR MORE

**\$55 per person
(1 share plate per 2 people)**

Freshly baked French Olive Sourdough, extra virgin olive oil, balsamic

Arancini of wild mushrooms, taleggio, truffle oil and tarragon mayo

Tempura Prawns with wasabi mayo

Tempura Flathead Fillets, smashed chat potatoes, quince aioli and lime

Green Curry Beef Malaysian Style, pomegranate riata and roti

To make a reservation please phone (02)4384 1542 or email info@sugrestaurant.com.au

CONFIRMATION OF BOOKING: To reserve your booking please contact us no later than 10 days prior to your desired booking date. Your booking is not confirmed until a deposit of 20% of the total amount is received no later than 7 days prior to your booking. We will send you an invoice and confirmation. This can be paid either through direct deposit or in person at SUQ by cash or eftpos.

Suq Restaurant reserves the right to charge full cost for unattended guests on Friday and Saturday nights where the seating has been reserved for them.

BOOKING THE RESTAURANT FOR YOUR PRIVATE FUNCTION To reserve the restaurant for your function mid week during the periods of October to May a fee of \$200 applies. For Fridays and Saturdays a fee of \$500 applies. (Less than 50 pax).

To ensure your needs are met and to reserve your seats, a guaranteed number of guests attending is required at least 3 days prior to the function.

Please confirm 3 days prior to the booking date any special requests, eg dietary requirements (gluten free etc).