



Valentine's Day

\$90PP

6 COURSES OF SHARE PLATES

ON ARRIVAL

Glass of NV Wills Domain sparkling Rosé, Margaret River WA
w/ Amuse Bouche

FIRST

French style duck liver pâté, beetroot remoulade,
cornichons, toasted sourdough

SECOND

Tuna sashimi, wasabi, sesame dressing, pickled ginger

THIRD

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

FOURTH


Hot smoked Atlantic Ocean Trout, pineapple, orange,
bean shoots, lime aioli, black sesame

FIFTH

Crispy skin duck breast, cauliflower and cardamom
puree, passionfruit jus

DESSERT

Selection of sorbets with berry coulis



Bookings essential (02)4306 0859
or book online
www.suqrestaurant.com.au

