

SUQ is a cultivated cuisine
taking inspiration from
around the world.

The food is creative, fresh and
prepared daily using
local and imported products
and quality ingredients.

We hope you enjoy!

*The menu is made up of share plates.
Each plate serves two people,
we recommend a mix of 3-4 share plates
between 2 people (not including dessert).
Please ask your waiter for recommendations
for tables larger than two.*

Credit card surcharge of 0.49% applies /
Amex incurs a 1.5% surcharge /
10% surcharge applies on Public Holidays

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
Fried goat's cheese, beetroot, quince and fig jam, fig and almond bread	23
TO SHARE	
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
Japanese style Atlantic salmon marinated in mirin, with furikake, Japanese rice, wasabi, pickled ginger	26
Crab and lobster wrapped in house-cured salmon, gremolata style salsa, extra virgin olive oil and lime	31.5
Tempura prawns, lime, wasabi mayo	21.5
Arancini of wild mushrooms, taleggio, truffle oil, tarragon mayo (3)	18.5
Roasted Portobello mushrooms, pesto, spinach, Florentina cheese, balsamic reduction, rocket	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	24
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, Moroccan spices, tomato, cream curry, roti bread 27

Crispy skin barramundi fillet, parsnip puree, wilted rocket cilantro sauce, extra virgin olive oil 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, mastic sweet potato, raspberry, jus 32

From the paddock

Wagyu beef curry Malaysian style, pomegranate riata, roti bread 28.9

12-hour braised lamb shoulder, ratatouille, muscatel jus, mint 34.5

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

DESSERT

Black sambuca pannacotta, mixed berries

Grand Marnier crème brulée, 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 fruit (for 2 people) 27