SUQ
RESTAURANT

Our menu is a complete share plate experience, inspired by France, Italy, North Africa, Japan and The Mediterranean.

The best way to enjoy your evening at Suq is through the ancient tradition of sharing food.
Our kitchen is a small team of Head Chef Michael Guirguis and his assistant Chef preparing and serving everything in house.
We hope you enjoy your dining experience.

Each plate is sufficient for two people giving you the opportunity to enjoy 3-5 plates (not including dessert) from across the menu. For tables of 4 or more we advise one of each preferred dish per couple or please ask your waiter to ensure you have enough for your table if you would like to order a varied selection of dishes.

"*We should look for someone to eat and drink with before looking for something to eat and drink.*" Epicurus

BEGIN

Sicilian green olives, lime zest, extra virgin olive oil 10

Warm Kalamata olives with za'atar and balsamic 10

House made duck liver pâté, cornichons, Dijon mustard, truffle oil, beetroot remoulade, toasted French baguette 26

Fried Spanish goat's cheese with beetroot, fig and quince jam and toasted sourdough 28

LIGHTER

Yellowfin tuna sashimi, wasabi, sesame dressing, pickled ginger 37

Seared Japanese scallops, Rodrigues chorizo, carrot and ginger custard 40

Tasmanian lobster, spanner crab snowballs, lime, balsamic watermelon, fig glaze, micro herbs 49

Tempura prawns, wasabi mayo (4) 24

Arancini of wild mushrooms and Taleggio, truffle oil, tarragon mayo (3) 24

Spiced Illabo lamb spring rolls, minted yoghurt (4) 22

SUBSTANTIAL

Fish of the day MP

Prawn hotpot of Moroccan spices, tomato and cream curry, roti bread 37

Crispy skin spiced duck breast, cauliflower puree, passionfruit jus 44

Fragrant Wagyu beef curry, yogurt, roti bread 38

300gr Riverina Red Gum eye fillet, snow peas, red wine jus 58

12-hour slow cooked lamb shoulder terrine, sweet potato mash, red win jus 44

SIDES

Roasted beetroot, gorgonzola, walnut, pomegranate balsamic reduction 16

Cairo style corn cobs, capsicum mayo, shredded aged parmesan (2) 12

Green beans, sambal salsa, ricotta, macadamia 18

Crispy chat potatoes, Maldon salt 13

WEEKLY SPECIALS ALSO AVAILABLE

DESSERT

Passionfruit crème brulée, mixed berry compote 16
Chocolate fondant, crème anglaise, raspberry sorbet (please allow up to 17 minutes) 18
Banana fritters, Belgian waffle, caramel sauce, vanilla bean gelato 16
Lemon curd tart, lemon sorbet, berry compote 17
Torta Caprese – chocolate and almond flourless cake, cream, berry compote 16
Trio of sorbet, raspberry coulis 17