

SET MENU FOR GROUPS OF 8 OR MORE
ONE SHARE PLATE per TWO PEOPLE

OPTION 1 \$85PP

Yellowfin tuna sashimi, furikake, pickled ginger, wasabi

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

Japanese scallops, carrot and ginger custard, chorizo (4)

Crispy skin spiced duck breast, cauliflower puree, passionfruit jus

Prawn hotpot of Moroccan spices in cream and tomato confit, roti bread

OR

Fragrant wagyu beef curry, yogurt, pomegranate, roti bread

OPTION 2 \$95PP

Yellowfin tuna sashimi, lime and sesame dressing, furikake, pickled ginger, wasabi

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

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

Crispy skin spiced duck breast, cauliflower puree, passionfruit jus

300gr Riverina Red Gum eye fillet medium rare, pomme puree, snow peas, red wine jus

OPTION OF DESSERTS TO SHARE OR INDIVIDUAL CAN BE ADDED ON REQUEST

SET MENUS CAN BE DISCUSSED WITH CHEF MICHAEL FOR ALTERNATIVES

TERMS & CONDITIONS:

To make a reservation please phone (02)4306 0859 or email info@suqrestaurant.com.au

MAKING A BOOKING FOR YOUR FUNCTION

Set Menus are required for tables of 8 or more due to the rising costs of operation and staff shortages. To make a reservation please contact us no later than 10 days prior to your desired booking date or earlier to ensure availability. On Fridays and Saturdays, a deposit of 20% of the total amount of your Set Menu is required no later than 5 days prior to your booking. This can be paid either through direct deposit, with credit card over the phone or in person at SUQ.

A minimum of \$80pp (not including drinks) applies on Friday and Saturday nights and daily throughout December and January.

NOTE: Suq Restaurant reserves the right to charge full cost for unattended guests where the seating has been reserved for them. Please let us know 10 hours in advance if they cannot attend.

BOOKING THE RESTAURANT FOR YOUR PRIVATE FUNCTION

Please enquire directly to reserve the restaurant for your private function. Conditions apply.

SEATING AND DIETARY REQUIREMENTS

Please advise at least 24 hours in advance of your booking if your guests have dietary requirements. Items can be added but your set menu cannot be reduced once your guests are seated.

To reserve your seats, a guaranteed number of guests attending is required 48 hours prior to the function. Please inform us of any special dietary requests. We will do our best to accommodate your needs.