



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

Japanese edamame with Maldon salt 9

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

Warm Kalamata olives with za'atar and balsamic 10

Premium Sydney Rock oysters, Atlantic salmon roe, lime, extra virgin olive oil or Natural (min order 4 oysters) MP

House made duck liver pâté, cornichons, Dijon mustard, truffle oil, beetroot remoulade, toasted French baguette 29

Fried Spanish goat's cheese with beetroot, fig and quince jam and toasted sourdough 29

LIGHTER

Yellowfin tuna sashimi, wasabi, sesame dressing, pickled ginger 36

Seared Japanese scallops, Rodrigues chorizo, carrot and ginger custard (4) 39

Tasmanian lobster, spanner crab snowballs, lime, balsamic watermelon, fig glaze, micro herbs 42

Tempura prawns, wasabi mayo (4) 21

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 35

Crispy skin spiced duck breast, cauliflower puree, passionfruit jus 43

Fragrant Wagyu beef curry, riata, roti bread 37

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

12-hour slow cooked lamb shoulder, sweet potato mash, red win jus 43

SIDES

Roasted beetroot, gorgonzola, walnut, pomegranate balsamic reduction 15

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

Green beans, sambal salsa, ricotta, macadamia 16

Crispy chat potatoes, chilli capsicum mayo 12

DESSERT

Passionfruit crème brûlée, mixed berry compote 15

Chocolate fondant, crème anglaise, raspberry sorbet
(please allow up to 17 minutes) 16

Banana fritters, Belgian waffle, caramel sauce, vanilla bean gelato 16

Lemon curd tart, lemon sorbet, berry compote 16

Torta Caprese – chocolate and almond flourless cake, cream, berry compote 15

Trio of sorbet, raspberry coulis 16