

Suq is a cultivated cuisine from around the world where the food is creative, presented with flair using local products and fresh ingredients. Everything on the menu is to be shared.

We recommend 3-4 share plates between 2 people

TO START

Freshly baked Organic French sourdough, extra virgin olive oil, balsamic 4 (x2)

Organic olive sourdough, extra virgin olive oil, balsamic 4 (x2)

Fig and almond bread 5 (x1)

Japanese edamama with Maldon salt 8

Marinated Sicilian green olives, lime zest, extra virgin olive oil 8

Warm Kalamata olives with za'atar and dukkah 8

Fried goat's cheese, fig jam with fig and almond bread 23

House made Grand Marnier Duck liver pate, cornichons, Dijon mustard, quince, truffle oil and beetroot remoulade with toasted fig and almond bread 21

TO SHARE

Smoked Ocean Trout on betel leaves, sweet and sour fish sauce and dry red shallots 16

Soft shell crab, radicchio, feta, fattoush, lemon, sumac and extra virgin olive oil 22

Tempura prawns, lime and wasabi mayo 21

Premium Large Sydney Rock Oysters natural with Spanish sherry vinegar 4.5 ea+

Yellow fin tuna sashimi, wasabi and sesame dressing 23

Prawn hotpot, tomato, Moroccan spices, cream curry with roti 26

Crab and Lobster snowball, meringue crumble, pickled paw paw (x2) 30

Pan seared Japanese Scallops on Nomad chorizo and carrot and ginger custard 22

Tagine of Moroccan Quail on cous cous and marinated vegetables 22

Moroccan lamb skewers, lamb cutlets and house made tomato relish (2 of each) 27

Arancini of wild mushrooms, Taleggio, truffle oil, tarragon mayo (x3) 16

Eggplant, zucchini and capsicum timbale with tomato fondant and basil (served hot) 18.5

Broad bean falafel, coriander, tabouli and tahina 18.5

SIDES

Roasted beetroot salad, Gibson blue cheese, caramelised walnut, pomegranate dressing, balsamic reduction 16

Cairo corn cob with chilli mayo, aged parmesan and lime (x2) 12

Green beans, sambal, ricotta, candied macadamias 16

Smashed chat potatoes with quince mayo 8

SUBSTANTIAL TO SHARE

Local tempura Flathead, smashed potato, quince aioli and lime 26

Hot smoked New Zealand Smoked Salmon house made on wasabi mayo and Vietnamese herb salad 29

Pan fried Barramundi, parsnip puree, fresh lime and extra virgin olive oil 29

24 hour confit of Berkshire Pork belly, black lentils, truffle and salsa verde 25

Green curry beef Malaysian style, pomegranate riata with roti 24

250gm Wagyu sirloin, coriander dressing, smoked pimiento popcorn 36

Duck breast, cauliflower puree and passionfruit jus 28

Cape Grim grain fed Beef eye fillet, Portobello mushroom, red shallots confit, snowpeas, Dutch carrots and red wine jus 37

DESSERT

Passionfruit crème brûlée with berries 16

Chocolate fondant with vanilla ice cream and crème anglaise (allow 15mins) 16

Fried banana with macadamia gelato, banana pudding, caramel and pistachio 16

Lemon, mango and macadamia sorbet and gelato with berries 16

Cheese plate of imported and Australian cheeses with muscatels, quince, dried fruit and lavosh (for 2) 26

Beverages

Short black

Long black

Piccolo

Ristretto

Macchiato

Flat white

Latte

Cappuccino

Chai latte

Hot chocolate

English Breakfast

Sparkling Water 5

Still Water 4.5

Coke, Diet Coke, Lemonade 4.5

Cascade Soda Water 4.5

Cascade Lemon, lime and bitters 4.5

Cascade Ginger Beer 4.5

Orange, Apple Juice 4.5

Peppermint Tea

Small 4 Large 4.5

Corkage 4 per person

Minimum Eftpos transaction \$20
10% Surcharge on Public Holidays