

LOCALS NIGHT

WEDNESDAYS IN WINTER

GLASS OF RED OR WHITE WINE &
AMUSE BOUCHE ON ARRIVAL

OPTION 1 \$45PP

FIRST

Fried French goat's cheese, beetroot, fig &
quince jam, toasted sourdough

SECOND

Arancini of wild mushrooms and taleggio,
black truffle oil, tarragon mayo

THIRD

Spiced lamb rolls, mint yoghurt

FOURTH

Fragrant Wagyu beef curry, pomegranate,
yoghurt, roti bread

OPTION 2 \$60PP

FIRST

Duck terrine Toulouse style, beetroot and fig remoulade,
cornichons, Dijon mustard, toasted sourdough

SECOND

Arancini of wild mushrooms and taleggio,
black truffle oil, tarragon mayo

THIRD

12-hour slow cooked lamb souvlaki, sweet
potato puree, muscatel jus

FOURTH

Spiced duck breast, cauliflower cardamom
puree, passionfruit jus

BOOKINGS ARE ESSENTIAL (02)4306 0859
www.sugrestaurant.com.au