



GLOBALLY INSPIRED SHARE PLATES

SET MENU FOR GROUPS OF 8 OR MORE

\$55 per person
(1 share plate between 2 people)

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

Spiced Illabo lamb rolls, mint yoghurt

Tempura prawns, wasabi mayo

Tempura fish of the day, smashed chat potatoes, mayo, lemon

Fragrant Wagyu beef curry, pomegranate, spiced yogurt and roti bread

TO CUSTOM DESIGN YOUR OWN SET MENU PLEASE CALL TO DISCUSS
(MINIMUM COST APPLIES PER PERSON ON FRIDAY & SATURDAYS NOT INCLUDING BEVERAGES)

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 available for tables of 8 or more. 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 for groups of 8 or more a deposit of 20% of the total amount of your Set Menu is required no later than 7 days prior to your booking. This can be paid either through direct deposit, with credit card over the phone or in person at SUQ. For custom designed menus, a minimum of \$55pp applies on Friday and Saturday nights and daily throughout the month of January (food only).

NOTE: Suq Restaurant reserves the right to charge full cost for unattended guests on Friday or Saturday nights where the seating has been reserved for them.

BOOKING THE RESTAURANT FOR YOUR PRIVATE FUNCTION

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

CONTINUED BELOW>>

SEATING AND DIETARY REQUIREMENTS

To ensure your needs are met and to reserve your seats, a guaranteed number of guests attending is required at least 3 days prior to the function. Please also confirm any special dietary requests.