

ALL DAY DINING

11.30am - 10pm

Citriquet

Our famous Marriott burger - Ground Australian beef pattie, bacon, lettuce, cucumber, onion, pickles, mayonnaise, cheese on a sesame bun served with chips (*GF)	\$29
Char-grilled chicken sandwich - Sweet corn and avocado salsa, baby cos leaves, crisp bacon and fresh mozzarella on sourdough with chips (*GF)	\$27
Veggie burger - Roasted carrot, kale and chickpea pattie, beetroot relish, cos lettuce and onion served with chips (V)	\$25
Loaded wedges - With sour cream, barbecue bacon, shaved parmesan, Murray River pink salt and house seasoning (V)	\$17
Karaage chicken - Served with wasabi and soy dipping sauce	\$19
Garlic cheese pizza (V)	\$20
Indian butter chicken - Served with basmati rice and paratha (*GF)	\$33
Beer battered flathead - Chips, tartare sauce and lemon wedge	\$27
Salt and pepper calamari - Calamari lightly dusted in salt and pepper spice served with a lemon pepper and chipotle aioli (*GF)	\$20

KIDS MEALS

Chicken nuggets and chips	\$16
Battered flathead and chips	\$16
Ham and cheese toastie and chips (*GF)	\$16
Spaghetti bolognese	\$16

SIDES

Battered chips with garlic aioli (V)	\$13
Potato wedges with sour cream and sweet chili sauce (V)	\$15

(GF) Gluten Free, (*GF) Gluten Free option available, (V) Vegetarian

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PIZZA

Margherita - Tomato, basil leaves, Napoli sauce and mozzarella cheese	\$23
Deluxe meat lovers - Double smoked ham, pepperoni, bacon, chicken, roasted capsicum, Napoli sauce and mozzarella cheese, drizzle of chili BBQ sauce	\$28
Hawaiian - Double smoked ham, pineapple, Napoli sauce and mozzarella cheese	\$25
Supreme - Pepperoni, bacon, chicken, prawns, mushroom, pineapple, olives Pepperoni, bacon, chicken, prawns, mushroom, pineapple, olives	\$25
Vegetarian - Roasted pumpkin, spinach, feta, Napoli sauce and mozzarella cheese with aged balsamic drizzle	\$25
Seafood - Prawns, cherry tomato, baby rocket leaves, Napoli sauce with mozzarella cheese	\$29

Gluten free bases available for an addition \$2

AWARD-WINNING HIGH TEA

SAVOURY

Smoked salmon brioche

Spiced pecan and sage feta tartlet

Cucumber ribbon open faced sandwich

Smashed organic hen egg on mais loaf

Corn fed chicken with a corn and avocado salsa on caraway rye

BEVERAGES

Welcome glass of sparkling wine

Freshly brewed Org coffee

Selection of Ronnefedt leaf teas

SWEET

Kahlua and chocolate sabayon cups

Raspberry and rose cremeaux with coconut dacquoise

Blood orange marshmallow

Salted caramel macaron

Lemon meringue tart

House baked scones with homemade jam and double cream

BOOKINGS ESSENTIAL - 24 hour notice required

Available daily from 11.30am - 3pm daily
\$38 per person

Vegetarian and gluten free options available upon request