



◆◆◆
Enjoy
YOUR
Dinner

At Citrique, we are proud to use only the freshest ingredients.

Our seafood is harvested locally within a 100 mile radius of the hotel. Our succulent crabs are sourced from the Moreton Bay region, our king prawns from the Gold Coast Sea way and our scallops from Hervey Bay.

Citrique

Dining Options

NO. **1**

Seafood Buffet



Welcome to Citrique, the most loved seafood buffet on the coast.

Sample a variety of freshly harvested seafood,
wood fired pizzas and fresh salads.

Try some Asian influenced cuisine or tender homestyle roasts.

Starting with soups and finishing with a choice of desserts,
you'll be pleasantly satisfied.



NO. **2**

A La Carte



Citrique offers an a la carte
dinner of contemporary Australian cuisine.


Relax in the natural ambience and choose from our superb
menu designed to suit your occasion and taste. All items are made
with the freshest of produce and are certain to impress.

All prices are inclusive of GST.
Surcharge of 1.5% applies to all credit card transactions.
Surcharge of 15% applies to all transactions on public holidays.



Entrées

Signature Dish

MORETON BAY SPANNER CRAB CAKES 25
avocado & corn salsa, passionfruit aioli

DUO OF PAN-SEARED SEA SCALLOPS 26
& TWICE COOKED PORK BELLY
sweet pea puree, green apple relish, baby greens 

SALT & PEPPER CALAMARI 22
lime aioli

WARM WILTED KALE & BABY COS SALAD 22
avocado, poached egg, garlic bread,
red wine vinaigrette  

VEGETABLE SPRING ROLLS 20
mango chilli dipping sauce  


OTTO JAMON ESPAÑA 24
pickled vegetables, radish, Manchego crouton 

2 COURSES	61
3 COURSES	73
ADD PRAWNS (4 pc)	ADD 12
CHEESES as dessert	ADD 8

Please note, courses are for one person, not to be shared

 Slightly spicy

 Vegetarian

* Can be made vegetarian. Please ask your dining server.

 Gluten free


* Can be made gluten free. Please ask your dining server.


Please advise your dining server should you have any specific dietary requirements or food allergies.

Mains



Signature Dish

WILD-CAUGHT BARRAMUNDI 41
crab risotto, asparagus, garlic and herb sauce 


DUCK THREE WAYS 42
confit leg, crispy skinned breast & croquette,
local farm carrots and beets, cherry reduction ^{*}
(duck breast is served pink)

BLACK ANGUS FILLET OF BEEF 42
olive oil & garlic smashed potato, wilted spinach,
tomato chutney, red wine jus ^{*}




STIR-FRY HOKKIEN NOODLES 35
prawns, chicken, vegetables  ^{*}

KUANG-CHE HO'S SICHUAN PEPPER CHICKEN & TOFU 32
cashew nuts, bok choy, steamed rice  ^{*}

This traditional Taiwanese home recipe was taught to our chef Kuang-Che by his grandmother, we are very lucky that the secret has been shared with us!


RACK OF SALTBUSH LAMB 43
potato & pumpkin gratin, snow peas, rosemary jus ^{*}

HOMEMADE PAPPARDELLE PASTA 32
spring vegetable cassoulet, vine-ripe tomatoes,
parmesan 

TANDOORI CAULIFLOWER STEAK 32
quinoa and lentil pilaf, tamarind drizzle,
mint yogurt   ^{*}

 Slightly spicy

 Vegetarian











^{*} Can be made vegetarian. Please ask your dining server.

 Gluten free

^{*} Can be made gluten free. Please ask your dining server.




Please advise your dining server should you have any specific dietary requirements or food allergies.

Sides


PARMESAN TRUFFLE FRIES	  *	12
SAUTÉED VEGETABLES	 	10
GARDEN SALAD	 	10
CHAR-GRILLED ASPARAGUS, PARMESAN	 	10
CREAMY MASH POTATO	 	10
CREAMY SPINACH		10

Kid's Menu


up to 12 years

MINUTE STEAK, CHIPS & BROCCOLINI	 *	17
CHICKEN NUGGETS & CHIPS		15
SPAGHETTI BOLOGNESE		15
GRILLED CHICKEN SLIDER & CHIPS	 *	15
BATTERED FLATHEAD & CHIPS		15
DESSERT BUFFET		12
CHOCOLATE BROWNIE AND VANILLA ICE CREAM		9
VANILLA ICE CREAM		7

 Vegetarian

* Can be made vegetarian. Please ask your dining server.

 Gluten free

* Can be made gluten free. Please ask your dining server.

Please advise your dining server should you have any specific dietary requirements or food allergies.

Desserts

Signature Dish

CRÈME BRÛLÉE 16
apricot compote, pistachio biscotti ^{GF*}

DESSERT BUFFET 20

BAKED CHOCOLATE FONDANT 16
vanilla ice cream, raspberry rose semifreddo
(please allow a 20 minute cooking time)

PAVLOVA 16
summer berry and red wine compote, passion coulis,
fresh cream ^{GF}

BUTTERMILK PANNA COTTA 16
blood orange and white wine reduction,
caramelised popcorn, orange segments ^{GF}

WARM TRES LECHES SYRUP PUDDING 16
cinnamon, limoncello syrup, vanilla ice cream

AUSTRALIAN CHEESES ^{GF*} 24

^{GF} Gluten free

^{GF*} Can be made gluten free. Please ask your dining server.

Please advise your dining server should you have any specific dietary requirements or food allergies.

Liquid Desserts

GEISHA KISS	18
Sake, lychee liqueur, muddled lime, lychee, strawberry, passionfruit, topped up with apple juice	
WATERMELON LUSH	18
White rum, Malibu, watermelon and lime	
TOBLERONE	18
Frangelico, Baileys, Kahlua	
ESPRESSO MARTINI	18
Vodka, Kahlua, espresso coffee	
LYCHEE MARTINI	18
Vodka, lychee liqueur, pineapple juice	
MILKSHAKE W/ WHIPPED CREAM	10
Chocolate, strawberry, vanilla or caramel	
ICED LATTE	10
Latte on ice, scoop of vanilla ice cream, whipped cream (built)	

BREAKFAST
Daily 6.30am – 10.30am

LUNCH
Saturday and Sunday – Seafood Buffet
12.00 - 2:30pm

DINNER
Monday to Saturday – Seafood Buffet & à la carte
Sunday – Seasonal
6.00pm – 9.30pm

Menu availability and opening times may change without notice.

*Citriq*ue



MARRIOTT RESORT
SURFERS PARADISE

158 Ferny Avenue, Surfers Paradise, QLD 4217

All prices are inclusive of GST.
Surcharge of 1.5% applies to all credit card transactions.
Surcharge of 15% applies to all transactions on public holidays.