

# DINNER MENU

5.30pm - 9pm

Citriquet

## A LA CARTE

**2 course** - \$52 per person

**3 course** - \$66 per person

**Cheese as dessert** - add \$8 per person

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### ENTREE

<b>Soup of the day</b> - Served with house baked sourdough loaf (*GF)	<b>\$15</b>
<b>The Chapter's Salad</b> - Mix baby greens, avocado, corn, cucumber, vine ripened tomatoes, pickled red radish, sunflower seeds, sesame seeds and grilled haloumi (GF, V)	<b>\$27</b>
<b>Sliced smoked salmon</b> - Caper flower, Spanish onion, dill turmeric oil, salmon roe and crisp bread (*GF)	<b>\$24</b>
<b>Karaage chicken</b> - Served with wasabi and soy dipping sauce	<b>\$19</b>
<b>Hinterland salad</b> - Roasted pumpkin, rocket leaves, feta, walnuts served with aged balsamic (*GF, V)	<b>\$22</b>

### MAIN

<b>Corn fed chicken</b> - Oven baked in a macadamia sambal crust, potato and pumpkin gratin served with an onion jus (*GF)	<b>\$42</b>
<b>Black Angus beef fillet</b> - Char grilled served with fresh prawns, broccolini and port wine jus (GF)	<b>\$48</b>
<b>Salmon fillet</b> - Grilled with broccolini, lotus potato, orange salsa verde (*GF)	<b>\$44</b>
<b>Lamb shank</b> - Braised served with root vegetables and soft polenta (*GF)	<b>\$42</b>

### DESSERT

<b>The bittersweet brulee</b> - Silky smooth vanilla crème brulee with bitter sweet caramelized sugar, candied nuts and forest berry compote (GF,V)	<b>\$19</b>
<b>The Marriott pavlova</b> - Soufflé Pavlova meringues served with forest berry compote and vanilla crème Chantilly (GF,V)	<b>\$19</b>
<b>Sweet taste plate</b> - A selection of house made petit fours with speculaas rocks, Kahlua sabayon cups, raspberry and rose creameaux with coconut dacquoise, lemon meringue tart, salted caramel macaron	<b>\$17</b>
<b>Fromage</b> - A selection of fine Australian cheeses with dried fruits and fresh pear accompanied with crackers (*GF)	<b>\$28</b>

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## KIDS MEALS

12 years and under

<b>Chicken nuggets</b> and chips	<b>\$16</b>
<b>Battered flathead</b> and chips	<b>\$16</b>
<b>Ham and cheese toastie</b> and chips (*GF)	<b>\$16</b>
<b>Spaghetti bolognese</b>	<b>\$16</b>
<b>Chocolate brownie</b> , vanilla ice cream	<b>\$10</b>
<b>Vanilla ice cream</b>	<b>\$8</b>

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## CHILLED SEAFOOD TOWER

**\$59 PER PERSON**

Enjoy the freshest selection of seafood including prawns, pacific plate oysters, smoked salmon, crab of the season and bugs, served with lemon wedges, cocktail and tartar sauce, including a sweet treat.

## MARRIOTT SEAFOOD TOWER

**\$73 PER PERSON**

Chilled seafood tower selection plus additional hot items including tempura prawns, pacific plate oyster Kilpatrick, calamari rings and flathead fillets, including a sweet treat.

## CITRIQUE SEAFOOD BANQUET

**\$89 PER PERSON**

Marriott's seafood tower with soup of the day to start, followed by a selection of hot and cold items plus house smoked meat, slow cooked meat with rice and sides, finishing with a variety of cakes and sweet dessert platter.

**2 guests' minimum - 10 guests' maximum**

**Available Friday & Saturday only**

**Please advise your server of any dietary requirements**

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