

# Citrique

## DINING OPTIONS

### 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 roast.

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

### 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.

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## ENTREES

<b>Sourdough loaf</b> (V, GF*) House baked served with extra virgin olive oil, balsamic and dipping seeds	<b>\$14</b>
<b>Sliced smoked salmon</b> (GF*) Caper flower, Spanish onion, dill, turmeric oil, salmon roe and crisp bread	<b>\$26</b>
<b>Slow cooked pork belly</b> (GF*) Warm celeriac puree, saffron, pink lady and pear compote with molasses jus	<b>\$26</b>
<b>Beetroot risotto</b> (V, GF*) Smoked walnuts, crisp fennel and crème fraiche	<b>\$22</b>
<b>Burrata cheese</b> (V, GF*) Heirloom truss tomatoes, basil, balsamic, lira extra virgin olive oil, sea salt and black pepper	<b>\$26</b>

## MAINS

<b>Black Angus beef fillet</b> (GF*) Char-grilled served with fresh prawns and a port wine jus	<b>\$48</b>
<b>Mount Larcom chicken breast</b> (GF*) Oven baked in a macadamia sambal crust, melted leek and onion jus	<b>\$38</b>
<b>Sous vide and charred lamb rump</b> (GF*) With soft polenta, heirloom carrots and gremolata	<b>\$42</b>
<b>Handmade potato gnocchi</b> (V) Pan roasted with truffle cream, mushrooms and pecorino cheese	<b>\$36</b>
<b>Miso marinated barramundi fillet</b> (GF*) Served with pickled heirloom vegetables, dashi broth and red radish	<b>\$46</b>

<b>2 Courses</b>	<b>\$61</b>
<b>3 Courses</b>	<b>\$73</b>
<b>Cheeses</b> as dessert	<b>Add \$8</b>

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

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## SIDES

<b>Truffle parmesan fries (V, GF*)</b>	<b>\$14</b>
<b>Roasted cauliflower, almonds, raisins and hummus (V, GF*)</b>	<b>\$14</b>
<b>Steamed green beans crumbled Persian feta and oregano (V, GF*)</b>	<b>\$14</b>
<b>Pan roasted baby pink eye potatoes, paprika, butter and parsley (V, GF*)</b>	<b>\$14</b>
<b>Wood fired butternut pumpkin, rocket and spiced pecan salad (V, GF*)</b>	<b>\$14</b>
<b>Baby leaves with a balsamic vinaigrette dressing (V, GF*)</b>	<b>\$14</b>

## KIDS MENU

up to 12 years

<b>Minute steak, chips and broccolini (GF*)</b>	<b>\$17</b>
<b>Chicken nuggets and chips</b>	<b>\$15</b>
<b>Spaghetti bolognese</b>	<b>\$15</b>
<b>Grilled chicken slider and chips (GF*)</b>	<b>\$15</b>
<b>Battered flathead and chips</b>	<b>\$15</b>
<b>Dessert buffet</b>	<b>\$12</b>
<b>Chocolate brownie and vanilla ice cream</b>	<b>\$9</b>
<b>Vanilla ice cream (GF)</b>	<b>\$7</b>

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## DESSERTS

<b>Dessert buffet</b>	<b>\$20</b>
<b>Nonna Anya's strawberry tiramisu</b> House made savoiardi biscuits macerated strawberries with mascarpone cream	<b>\$18</b>
<b>The Stanthorpe apple</b> Pomme de verte poached apples, salted caramel, macadamia crumb and vanilla ice cream	<b>\$18</b>
<b>Citrique chocolate garden</b> 58% chocolate sabayon, raspberry gel, hazelnut chocolate crunch, chocolate ice-cream and warm chocolate sauce	<b>\$18</b>
<b>The bitter sweet brulee</b> Silky smooth vanilla brulee, candied nuts and forest berry compote	<b>\$18</b>
<b>Fine selection of Australian cheeses</b>	<b>\$28</b>

## LIQUID DESSERTS

<b>Geisha Kiss</b> Sake, lychee liqueur, muddled lime, lychee, strawberries and passion fruit topped with apple juice	<b>\$18</b>
<b>Watermelon Lush</b> White rum, Malibu, watermelon and lime	<b>\$18</b>
<b>Toblerone</b> Frangelico, Baileys, Kahlua, Mozart and ice cream	<b>\$18</b>
<b>Espresso Martini</b> Vodka, Kahlua, espresso coffee	<b>\$18</b>
<b>Lychee Martini</b> Vodka, lychee liqueur, pineapple juice	<b>\$18</b>
<b>Milkshake</b> Chocolate, strawberry, vanilla, banana or caramel <i>Served with whipped cream</i>	<b>\$10</b>
<b>Iced Coffee</b> Latte on ice, built with vanilla ice cream and whipped cream	<b>\$10</b>

*V - Vegetarian, GF - Gluten Free, GF\* - Gluten Free available on request*

# Citriquet



## **BREAKFAST**

Daily 6.30am - 10.30am

## **LUNCH**

Saturday and Sunday - Seafood Buffet  
12:00pm - 2:30pm

## **DINNER**

Monday to Saturday - Seafood Buffet and A la carte  
Sunday - Seasonal  
6:00pm - 9:30pm

Menu availability, pricing and opening times may change without notice.

A smart casual dress code applies.

While every effort is taken in preparing dietary dishes, we are unable to guarantee that the food produced and served is free of all allergen traces due to the environment it is prepared in.

**158 Ferny Avenue, Surfers Paradise QLD 4217**

**+61 7 5592 9800 - [www.surfersparadisemarriott.com](http://www.surfersparadisemarriott.com)**

15% Public Holiday surcharge applies.

1.5% credit card surcharge applies. All prices include GST