

Citrique

A la carte dinner

Breads

Warm Turkish Bread 12.0

With basil pesto, feta and extra virgin olive oil

Breads and Dips 12.0

Oven baked ciabatta with pesto, olive tapenade, hummus and balsamic olive oil

Entrées

Chilled Natural Oysters (gf) 28.0

With tomato brandy sauce and lemongrass dipping (9 pieces)

Chef Crafted Steaming Hot Soup 11.5

Served with house baked bread roll

Your wait person will be pleased to advise you of today's soup

Citrique Caesar Salad 21.0

Baby cos leaves, shaved Grano Padano, streaky bacon, panini crouton, poached egg, anchovies and house made Caesar dressing

Garlic and Herb Smoked Chicken Breast salad (gf) 21.0

Salad greens, continental cucumber, cherry tomatoes, fresh basil, Italian parsley, avocado and liraz sweet cabernet vinegar dressing

Goi Cuon 23.0

Rice paper rolls with prawns, tender pork, basil, mint, coriander, toasted peanuts and Nuoc Cham dipping sauce

Atlantic Salmon Three Ways (gf) 19.50

Salmon parfait quenelle, Tasmanian smoked salmon, seared sesame encrusted Atlantic salmon, crisp Granny Smith apple, curry oil and fresh lime

Grilled Butterfly Quail 22.0

With baby beetroot, garden leaves, puy lentils, roasted butternut pumpkin salsa and walnut oil dressing

Citrique

Mains

Dukka Spiced Barbary Duck Breast (gf) 36.0

poached pear, sautéed English spinach, glazed baby carrots,
crispy parsnip wafer and quince jus

Local Fish 33.0

Sourced from sustainable fish stocks within local waters
Your waiter person will be please to advise

Macadamia and Coconut Crusted Barramundi (gf) 34.0

With crab and coriander risotto, green curry sauce and lime

Daging Masak Bali 32.0

Tendar Black Angus beef sirloin over coconut rice, tamarind, chilli, ginger,
palm sugar and wilted bok choy

Sage Stuffed Chicken Breast 32.0

Serrano ham, desiree pave, confit cherry tomato and red wine jus

Mandalong Lamb Cutlets (gf) 34.0

Folded in Tambourine goats cheese and baby spinach,
over crushed truffle scented potato, glazed with shiraz reduction jus

Darling Downs Beef Fillet (gf) 38.0

With sautéed garlic & herb tiger prawns, wilted baby English spinach and
cabernet sauvignon jus

Wok Tossed King Prawns and Moreton Bay Bugs 34.0

With garlic, chilli, Kaffir limes, Thai basil and pak choy

Grilled Bangalow Sweet Pork Sirloin (gf) 32.0

Over roasted feta, butternut pumpkin and pine nut stuffed field mushrooms,
pink lady chutney and red kadarka jus

Hand Made Spinach, Feta and Pine Nut Filled Cannelloni (v) 26.0

With Grana Padano, asparagus spears and oven roasted tomato relish

Sides 8.0

Panache of vegetables

Sautéed chat potatoes with pancetta and garlic butter

Mixed leaf and herb salad with balsamic dressing

Green beans with almond and goats cheese

Citrique

Crisp double battered fries with garlic aioli

Pizza

Regular 18.0 Large 24.0 Gluten Free 26.0

Signatures

Ocean's Catch (gf)

Prawns, scallops, calamari, vine ripened tomato, Spanish onion, lemon juice, fresh basil and mozzarella cheese

Citrique Supreme (gf)

Ham, pepperoni, chorizo, roasted capsicum, Spanish onion, mushroom, pineapple, prawns, kalamata olives and mozzarella cheese

Tandoori Chicken

Tandoori spiced chicken, tomato, mushroom, green onions, toasted cashews, mozzarella cheese and riata yoghurt sauce

Moroccan Beef

Moroccan fried beef, yoghurt, mushroom, semi dried tomato, Spanish onion, feta, rocket and mozzarella

Prosciutto Funghi (gf)

Shaved prosciutto ham, button mushrooms, parmesan cheese, Spanish onion, feta, rocket leaves and mozzarella

Classics

Margherita (gf)

Fresh oregano, vine ripe plum tomatoes and mozzarella cheese

Antipasto (gf)

Grilled eggplant, marinated artichokes, baby spinach, roasted capsicum, button mushrooms, sundried tomato, basil pesto and bocconcini

Tropical Queensland (gf)

Leg ham, pineapple, tomato, basil and mozzarella cheese

Pepperoni (gf)

Pepperoni, Spanish onion, roasted capsicum, garlic, Szechuan pepper and mozzarella cheese

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Desserts 15.0

Double Chocolate Brownie

Layered with espresso cream and caramelised walnuts
finished with bitter chocolate macaroon and Kahlua sauce

Warm Chocolate Filled Spring Roll

With pineapple confit and vanilla ice cream

Strawberry Mascarpone and Cognac Semifreddo

With strawberry and pink peppercorn salsa

Moist Gingerbread Pudding

With sauce Suzette, glass biscuit and anis cream

White Chocolate Yoghurt Mousse

Layered with lemon cream served with raspberry consommé

Sliced Tropical Fruits

With lemongrass tea syrup and mint confetti

Selection of Australian Cheeses 19.0

With candied walnuts and seeded lavosh

Your wait person will be pleased to advise you of the cheese selection