TERRACES RESTAURANT
Level 1, Sheraton Grand Mirage Resort Gold Coast
71 SeaWorld Drive, Main Beach QLD 4217
T: +617 5577 0001
E: 00372_TerracesMOD@Starwoodhotels.com
W: www.terracesrestaurant.com.au
W: www.sheratongrandmiragegoldcoast.com.au
## BREAKFAST
**FROM 6AM**

### Full Australian Breakfast Buffet
- Monday to Saturday: 43
- Sunday: 49

### Continental Breakfast Buffet: 38

### Select your Cereal
- Corns Flakes, Weet Bix, Special K, Sultana Bran, Nutri Grain, Coco Pops
- or Gluten Free Cereal with soy milk, full cream milk, skim milk or almond milk

### Fresh Juice
- Green juice made with kiwi spinach, lime, and granny smith apple
- Orange or Carrot

### Fruit Juice
- Pineapple, orange, tomato, apple

### Espresso Coffee
- Short black, long black, flat white, cappuccino, café latte, macchiato
- (decaffeinated coffee available with all of above)

### Loose Leaf Tea
- English breakfast, earl grey, green tea jasmine, peppermint, chamomile

### Hot Chocolate
- 5.5

### Chai Latte
- 5.5

### Iced Coffee
- 8.5

### Home Made Iced Tea
- 8.5

### Milkshakes
- Chocolate, vanilla, banana, caramel or strawberry

### Sweet

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Toast (V)</td>
<td>22</td>
</tr>
<tr>
<td>Banana Bread and Butter Pudding (V)</td>
<td>22</td>
</tr>
<tr>
<td>Macadamia Nut Pancakes (V)</td>
<td>25</td>
</tr>
<tr>
<td>Bircher Muesli (V)</td>
<td>16</td>
</tr>
<tr>
<td>Grand Mirage Fig Loaf (V)</td>
<td>22</td>
</tr>
<tr>
<td>Nutella Jaffle (V)</td>
<td>18</td>
</tr>
</tbody>
</table>

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*Not all ingredients are listed, please advise of any allergy.*

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Savoury
“John the Baker” (V) 12
A selection of sweet and savoury breads and croissants from our in house Baker

Steel Cut Oats (V) 12
Steel cut oats served with “Clagiraba” Gold Coast honeycomb

Breakfast Jaffle 24
Thick Texan style toast filled with baked beans, Kransky sausage, bacon, mustard sauce, served with house made potato hash

Eggs on Sourdough (V) 18
2 eggs your way with avocado, sunflower seeds with coriander fresh from our resort herb garden

Omelette with Toasted Turkish Bread 18
3 egg omelette with a choice of the following ingredients: ham, tomato, cheese, mushrooms, chili, baby spinach and spring onions

Breakfast Curry (V) 21
Vegetarian breakfast curry with poached eggs and Roti bread

Healthy
Granola Trifle (V) 16
Toasted granola layered with yoghurt and berry compote

Greek Yoghurt (V) 15
Greek yoghurt with fresh berries and “Clagiraba” Gold Coast honeycomb

Fresh Fruit Salad (V) 18
Seasonal sliced fruits with almonds and a lemongrass dressing

Bowl of Strawberries (V) 18
Fresh strawberries with basil, mint and lemon balm

Steamed Greens (V) 21
Seasonal greens with toasted pistachio, lemon, ricotta, poached eggs and sourdough

Our Signature Egg White Omelette 24
Open egg white omelette with baby spinach, smoked cheddar, blistered cherry tomatoes, blackened sweetcorn guacamole and “Riverdale” watercress

Children’s Breakfast
Toasted Banana Nutella Fingers (V) 21
With fresh strawberries and icing sugar

Toasted English Muffin 16
Filled with grilled bacon and egg

Ham and Cheese Jaffle 16
Shaved ham with Swiss cheese

Pancakes (V) 21
Pancakes with Callebaut chocolate sauce

Fresh Seasonal Fruit (V) 18
Seasonal fruit simply served with honeyed yoghurt

On the side
Crispy bacon 9
Homemade potato hash 9
Steamed seasonal greens with sesame dressing 9
Pork sausages 9
Green salad with lemon dressing (GF) 9
Blistered cherry tomatoes 9
Thyme roasted mushrooms with Persian style fetta 9

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## Seafood Buffet Lunch
- Monday to Friday: $69
- Saturday: $83
- Sunday: $88

## Seafood Buffet Dinner
- Sunday to Thursday: $83
- Friday to Saturday: $95

## International Burgers & Sandwiches

### Grand Mirage Turkey Club Sandwich
- Bacon, fried egg, smoked turkey, lettuce, tomato, mayonnaise and fries
- $32

### Rueben Jaffle
- Thick Texan bread toasted with sliced corned beef, sauerkraut, gherkins, Swiss cheese, Russian dressing and fries
- $34

### Open Faced Sandwich (V)
- Fresh avocado with ricotta, healthy sprouts and shoots, Roma tomato, char grilled “Gatton” pumpkin, served with sea salted potato crisps
- $26

### Grand Beef Burger
- 180 gram “Lockyer Valley” beef burger with charred bacon, crispy onion rings, tomato, Mersey Valley cheddar, house made barbeque sauce, toasted bun and fries
- $34

### Spiced Chicken Panini
- Mexican spiced chicken fillets with smoked cheddar, hot chilli sauce, jalapeno chillies, tomato, pickled red onion in an onion panini served with chunky fries and aioli
- $29

### Chickpea and Sweetcorn Burger (V)
- Chickpea and roasted cumin burger with blackened sweetcorn guacamole, Roma tomato, hydroponic green and sweet potato fries
- $32

## Salads

### Baby Beetroot Salad (V)
- Roasted baby beetroots with candied eshallots, toasted hazelnuts, “Riverdale” hydroponic baby watercress, picked herbs from our garden and caramelized red wine dressing
- $27

### “Bang Bang” Chicken Salad
- Our version of the classic Chinese salad. Poached and shredded chicken, cucumber, shallots, baby tomatoes, endive and sesame dressing
- $29

### Heirloom Tomato Salad (V)
- Mixed heirloom variety tomatoes with picked basil, shaved red onion, Vincotto, extra virgin olive oil and walnut rye bread
- $27

### “Ancient Grains” Salad (V)
- Toasted faro grains with celery hearts, confit of leek, roquette, Harrisa yoghurt and smoked almonds
- $27

### Chicken Caesar Salad
- “Pilton Valley” baby gem lettuce with shaved parmesan, crispy prosciutto, grilled chicken breast, white anchovies and dukkah spiced hard-boiled egg
- $32

## Soups

### Spiced Prawn Laksa
- Fragrant coconut and fish stock with sustainably caught poached prawns, fish balls, tofu puffs, egg noodles and fresh herbs from the hotel’s garden
- $25

### Cauliflower Soup (V)
- Braised “Lockyer Valley” cauliflower blended with kipfler potato, served with crème fraiche and “Charcoal” brioche
- $18

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Pizza Classic Base (gluten free bases available on request)

Italian Style Sausage
Italian style “salsiccia” sausage with fire roasted peppers, caramelized onions and Provolone cheese

Shrimp and Chorizo
Sustainably farmed Queensland prawns with a chorizo crumble, avocado, Manchego cheese and parmesan blend

Margherita (V)
Slow roasted tomato and basil sauce with mozzarella and parmesan

Lighter Options

“John the Baker” (V)
A selection of bread from our in-house baker with a beetroot and feta pesto and extra virgin olive oil

Chicken “Lollipops”
Korean style chicken wings with a Gochujang sauce and Nashi pear and wombok slaw

“Mac and Cheese” (V)
Macaroni and cheese croquettes with Sriracha mayonnaise and black volcanic salt

Kataifi Prawns
Kataifi wrapped prawns with compressed watermelon, whipped feta, toasted pistachio and verjuice dressing

12 Ocean King Prawns
“Mooloolaba” ocean king prawns with Marie Rose sauce, fresh lemon and mini baguette

Oysters (Pending availability - we source seasonal Sydney Rock and Pacific oysters)

6 / 12 Natural with fresh lemon
6 / 12 Kilpatrick with bacon and Worcestershire sauce
6 / 12 Mornay with a creamy white sauce and Emmental cheese
6 / 12 Crispy fried with chilli and soy bean mayonnaise

Main Course

Crumbed Snapper
Panko crumbed snapper with pickled “Innisfail” green paw paw, wakame, spiced mayonnaise, pea tendrils and fries

Nasi Goreng (V)
Wok fried rice with Asian mushrooms, fried tofu, seasonal vegetables, caramelized soy dressing topped with fried egg and crispy prawn crackers

Lamb Korma Curry with Potatoes
Paratha bread, cumin pappadums and spicy lime pickle

“Poke” Bowl (V)
Japanese short grain rice with spinach, sweet potato salad, avocado, sweetcorn, edamame, wonton crisps and “Goma” dressing

Meatballs
Pork and veal meatballs with pancetta, rich sugo sauce, pappardelle pasta and pecorino

Olive Gnocchi (V)
Pan fried olive gnocchi with seasonal mushrooms, toasted walnuts, mascarpone and crispy fried sage

Sides

Beer battered fries
Sweet potato fries
Mashed potato
Warm Asian greens with sesame dressing
Garden salad with lemon dressing

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### Off the Grill

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken breast (skin on) - Mt Cotton, Queensland</td>
<td>42</td>
</tr>
<tr>
<td>Rib eye fillet 300 gm - Darling Downs, Queensland</td>
<td>56</td>
</tr>
<tr>
<td>Catch of the day - South East Queensland</td>
<td>46</td>
</tr>
<tr>
<td>Moreton Bay bugs (barbecued) - South East Queensland</td>
<td>46</td>
</tr>
</tbody>
</table>

Choose your side:
- "Bubble and Squeak" braised vegetable and bacon mash
- Warm charred kipfler potato and corn salad
- Polenta chips

Choose your sauce:
- Red wine
- Hollandaise
- Mushroom

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### Junior Guest Menu

**"The Little Snapper"**

Crumbed snapper with fries, mayonnaise and lemon

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bowl of Spaghetti</td>
<td>16</td>
</tr>
<tr>
<td>Olive oil dressed spaghetti with shaved parmesan</td>
<td></td>
</tr>
<tr>
<td>Tomato braised meatballs</td>
<td>21</td>
</tr>
<tr>
<td>Ham and Cheese Jaffle</td>
<td>21</td>
</tr>
<tr>
<td>Sea salted potato crisps, red delicious apple and a bottle of water</td>
<td></td>
</tr>
<tr>
<td>Vegetarian Sushi Selection with Soy Sauce</td>
<td>16</td>
</tr>
<tr>
<td>Served with slices of green Apple</td>
<td></td>
</tr>
<tr>
<td>Mini Falafels (V)</td>
<td>21</td>
</tr>
<tr>
<td>Junior sized falafels with herbed yoghurt and wilted spinach</td>
<td></td>
</tr>
<tr>
<td>Neopolitan Sundae</td>
<td>16</td>
</tr>
<tr>
<td>Chocolate fudge sauce, ice cream wafers</td>
<td></td>
</tr>
<tr>
<td>Chocolate Strawberry Parfait</td>
<td>16</td>
</tr>
<tr>
<td>Chocolate mousse, raspberry jelly and fresh berries</td>
<td></td>
</tr>
<tr>
<td>Kids Fruit Salad Popsicle</td>
<td>16</td>
</tr>
</tbody>
</table>

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### Take Away (24 hour notice is required for any Take Away orders)

Got an early departure or a busy day ahead, pre order your take away and advise us of when and where you want to collect

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Bag</td>
<td>24</td>
</tr>
<tr>
<td>Cereal, milk, biscuit, muesli bite, fruit drink, seasonal whole fruit and bottle of water</td>
<td></td>
</tr>
<tr>
<td>Lunch Bag</td>
<td>45</td>
</tr>
<tr>
<td>Chicken wrap, vegetarian wrap, cole slaw, pasta salad, mixed nuts, cheddar cheese, mirage pastry slice, cookies, seasonal whole fruit and bottle of water</td>
<td></td>
</tr>
</tbody>
</table>

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Desserts

Blackberry Jam Doughnut
Warm doughnut dusted in lemon sugar, served with a blackberry sauce and Belgian chocolate ice-cream

Snickers Cheesecake
Caramel fudge, “Kingaroy” peanut brittle and coffee gelato

Vanilla Bean Brulee
“Glasshouse” pineapple gel, toasted coconut and lime marshmallow, lychee sorbet

Warm Callebaut White Chocolate Brownie
Chunky white chocolate with a blood orange gel, caramel popcorn and connoisseur ice-cream

Rhubarb and Apple Crumble
Warm rhubarb and “Granite Belt” apple crumble with cinnamon ice-cream and a strawberry compote

Vanilla Bean Pannacotta
Daintree vanilla bean pannacotta with mango jelly, pineapple and Malibu granita and meringue sticks

Drinks

Port 60 ml
Galaway Pipe Tawny Port 12yo
Saltram Wine Estate – Mr Pickwicks Particular Tawny Port
Penfolds – Grandfather Rare Tawny Port

Dessert Wine 90ml / 375ml
2015 Hollick ‘The Nectar’ Coonawarra, SA
2011 Noble one, botroytis semillion Bilbul, NSW

Espresso Coffee
short black, long black, flat white, cappuccino, café latte, macchiato
(decaffeinated coffee available with all of above)

Loose Leaf Tea
English breakfast, earl grey, green tea jasmine, peppermint, chamomile

Hot Chocolate
Chai Latte
Iced Coffee

Home Made Iced Tea
Chilled earl grey tea, shaken with fresh lemon and your choice of flavour
Lemon, cranberry, raspberry, mango, white peach, passion fruit, apple or strawberry

Milkshakes
Chocolate, vanilla, banana, caramel or strawberry

Cocktails – ask for the beverage menu for a full selection
Grasshopper
crème de menthe, crème de cacao, mint, cream

Vodka Espresso
Absolut vodka, vermouth, cointreau, espresso

Pina Colada
Havana Club Rum, Malibu, Coconut, Pineapple

Lychee & Rose Martini
Absolut vodka, lychee, rose water

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### Mocktails – Non Alcoholic Cocktail

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Local Crush</td>
<td>15</td>
</tr>
<tr>
<td>Lychee, Mango, Passionfruit, Yoghurt</td>
<td></td>
</tr>
<tr>
<td>Cucumber Cooler</td>
<td>13</td>
</tr>
<tr>
<td>Cucumber, Apple, Elderflower, Lime, Soda</td>
<td></td>
</tr>
<tr>
<td>Merry Berry</td>
<td>14</td>
</tr>
<tr>
<td>Strawberry, Lime, Pineapple</td>
<td></td>
</tr>
<tr>
<td>Homemade Iced Tea</td>
<td>10</td>
</tr>
<tr>
<td>Earl Grey Tea, Lemon and Your Choice of Flavour</td>
<td></td>
</tr>
<tr>
<td>Virgin Apple Mojito</td>
<td>12</td>
</tr>
<tr>
<td>Apple, Mint, Lime, Soda</td>
<td></td>
</tr>
<tr>
<td>Virgin Mary</td>
<td>13</td>
</tr>
<tr>
<td>Spices, Lemon, Tomato Juice</td>
<td></td>
</tr>
</tbody>
</table>

### Water

- Santa Vittoria Still or Sparkling 1L | 10
- Vestal Water Still or Sparkling 750ml | 4.5

### Beverage Packages – Minimum of 4 guests

Terraces offers a selection of beverage packages to accommodate your Lunch or Dinner. Minimum of two hours and a minimum of four guests. Everyone at the table must be on the package and cannot be selected individually. Responsible Service of Alcohol is strictly adhered to.

#### Soft Package – 2 Hours

- Vestal Water, Tea, Coffee, Juice & Soft Drinks | 12pp

#### Mocktail Package – 2 Hours

- One Mocktail per person
- Vestal Water, Tea, Coffee, Juice & Soft Drinks | 18pp

#### Resort Package – 2 Hours

- Morgan's Bay Red, White & Sparkling Wine
- Domestic Selection of Beers
- Vestal Water, Tea, Coffee, Juice & Soft Drinks | 39pp

#### Silver Package – 2 Hours

- T'Gallant Sparkling Wine & Villa Teresa Prosecco
- Seppelt Chardonnay & Little Berry Sauvignon Blanc
- Endless Wine Pinot Noir & Evans Tate Shiraz
- Domestic Selection of Beers
- Vestal Water, Tea, Coffee, Juice & Soft Drinks | 49pp

#### Gold Package – 2 Hours

- T'Gallant Sparkling Wine & Villa Teresa Prosecco
- Leo Buring Riesling & Fat Bastard Chardonnay
- La La Land Pinot Gris & Run Riot Sauvignon Blanc
- Fickle Mistress Pinot Noir, Rockbare Shiraz
- Rameau D'Or Rose Wine
- Premium Domestic & International Selection of Beers
- Vestal Water, Tea, Coffee, Juice & Soft Drinks | 69pp

### Gin

<table>
<thead>
<tr>
<th>Gin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beefeater Gin</td>
<td>9</td>
</tr>
<tr>
<td>Bombay Sapphire</td>
<td>10</td>
</tr>
<tr>
<td>Beefeater 24</td>
<td>10</td>
</tr>
<tr>
<td>Plymouth</td>
<td>11.5</td>
</tr>
<tr>
<td>Hendricks</td>
<td>12.5</td>
</tr>
<tr>
<td>Monkey 47</td>
<td>17</td>
</tr>
</tbody>
</table>

### Rum

<table>
<thead>
<tr>
<th>Rum</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Havana Club 3 yo</td>
<td>9</td>
</tr>
<tr>
<td>Bundaberg</td>
<td>9</td>
</tr>
<tr>
<td>Coruba</td>
<td>9.5</td>
</tr>
<tr>
<td>Bacardi</td>
<td>9.5</td>
</tr>
<tr>
<td>Havana Club 7 yo</td>
<td>10.5</td>
</tr>
<tr>
<td>Goslings Black Seal</td>
<td>12.5</td>
</tr>
</tbody>
</table>

### Blended & Irish Whisky

- Jameson | 9
- Chivas Regal 12 yo | 10
- Dimple 12 yo | 11
- Johnnie Walker Black | 11
- Chivas Regal 18 yo | 16
- Ballantine's 21 yo | 19
- Johnnie Walker Blue | 35
- Chivas Regal 25 yo | 40

### Single Malt

- Glenlivet Founders Reserve | 10
- Glenkinchie 10 yo | 11
- Glenfiddich 12 yo | 12
- Cragganmore 12 yo | 14
- Talisker 10 yo | 15
- Glenlivet 15 yo | 16
- Lagavulin 16 yo | 16
- Glenlivet 18 yo | 19

### America Whiskey

- Canadian Club | 9
- Jim Beam | 10
- Wild Turkey | 10
- Jack Daniels | 10
- Maker Mark | 11
- Jim Beam Rye | 12
- Jack Daniels Single Barrel | 15

### Cognac

- Martell VSOP | 12
- Courvoisier VSOP | 15.5
- Remy Martin VSOP | 15.5
- Martell Cordon Bleu | 28
- Hennessy XO | 30
- Martell XO | 32

### Beer & Cider

- James Boag's Light | 8
- XXXX Gold | 8.5
- Heineken 3 | 9
- Tooheys New | 9.5
- Heineken | 10
- Big Head Burleigh Brewing Company | 10
- James Boag's Premium | 10
- James Squires 150 Lashes Pale Ale | 10.5
- Corona | 11
- Kirin | 11
- Rochdale Apple Cider | 11

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