

CITRIQUE

DINING MENU

DINING OPTIONS

SEAFOOD MARKET

Welcome to Citrique, the most loved interactive seafood market on the Gold Coast. Sample a variety of freshly harvested seafood, wood-fired pizzas and fresh salads.

Taste Asian influenced cuisine or tender homestyle roast.
Starting with soups and finishing with a choice of desserts,
you will be pleasantly satisfied.

Saturday Lunch 12 - 2:30pm: \$89 per person, \$44.5 per child 5-12 years

Sunday Brunch 11:30am - 2:30pm: \$99 with beverage on arrival

Daily Dinner: \$99 per person, \$49.5 per child 5-12 years

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 including herbs and
vegetables harvested by our culinary team from the JW Garden.



JW MARRIOTT

GOLD COAST RESORT & SPA

SMALL PLATES

Chilled Spanner Crab, chilli mayonnaise, pickled cucumber,
avocado, red radish, citrus dressing GF

Byron Bay, NSW

22

Yellowtail Kingfish Ceviche, larb marinade, toasted rice,
finger lime, chilli, red onion, coriander, mint DF

North Reef, QLD

26

Vegetable Garden, organic quinoa, sheep's feta,
heirloom carrots, baby beetroots, radish, young leaves,
truffle dressing V

Tamborine Mountain, QLD

18

Pan Seared Scallops, charred chorizo, green pea tahini,
smoked tomato salsa

Hervey Bay, QLD

23

Bay Bug Dumplings, bisque sauce, kaffir lime,
coconut sambal, fresh snipped herbs from the JW Garden

Moreton Bay, QLD

24

Pork Belly, slow braised in JW's master stock,
soy ginger glaze, pickled cabbage salad

Bangalow, NSW

19

BIG PLATES

Oven Baked Snow Fish, wood-fired cauliflower, lemon zest, dukkah
crumble, white miso sauce

Southern Ocean, TAS

49

Pan Roasted Salmon, kale, quinoa, tabbouleh,
labneh gremolata, lemon myrtle sauce GF

Tasmania

38

Wood-fired Pumpkin, pan roasted gnocchi,
smoked garlic, candied seeds, pecorino cheese,
burnt sage butter V

Tamborine Mountain, QLD

30

Lavender Honey Glazed Duck Breast,
marinated heirloom beetroots, caramelized figs,
wild asparagus, Port wine jus DF

The Tablelands, QLD

39

Roasted Lamb Rack, charred eggplant puree, grilled zucchini,
smoked cherry tomato, fermented garlic jus

Narrandera, NSW

47

Roasted Beef Tenderloin 200g, truffle potato, baby vegetables,
red wine shallots, native peppercorn sauce GF

Jacks Creek, NSW

55

SHARING FOR TWO OR MORE

SEAFOOD TOWER

Seasonal local offerings including oysters, spanner crabs, Moreton Bay bugs, Queensland blue swimmer crabs, Mooloolaba king prawns, Hervey Bay scallops in the shell, razor clams, South Australian black mussels

East Coast, AUS

125

SHARING FROM THE GRILL

(choose two side dishes and one sauce)

Wagyu Tomahawk by Gina Rinehart 1.2kg, grilled and roasted, oak wood smoked, charcoal salt

Rocky Bank, QLD

180

Line Caught Market Fish 1.2kg, boat fish of the day baked on Himalayan salt stone, lemon thyme rub

East Coast, AUS

75

Free Range Chicken 1.2kg, fermented chilli glaze, wood-fired chicken, rosemary salt

Scenic Rim, QLD

59

CHEF'S MENU

Minimum two people, designed to be experienced for the entire table.

Five-course degustation, crafted by our Chef using the best locally sourced products as inspiration. Your friendly waiter can advise on the current seasonal menu.

120 per guest

24hour pre reservation required

SIDES

Grilled wild mushrooms, herb butter, sea salt

Green beans, smoked garlic

Roasted truffle potatoes

Baby carrots, labneh, carrot leaves

Mash potatoes, pecorino

9

SAUCES

Native Australian peppercorn

Smoked paprika béarnaise

Roasted red pepper and chilli

Wild mushroom

Red wine

DESSERTS

CITRUS ILLUSION

Lemon curd, white chocolate, citrus sponge, myrtle meringue

16

BANOFFEE PIE

Banana mousse, cream chantilly, grated local chocolate,
caramelized pecans, biscuit base

15

APPLE TART

Caramelized apples, native honey, cinnamon,
puff pastry, vanilla bean ice cream

15

CHOCOLATE GOLD BAR

70% local chocolate delice, salted caramel, chocolate glaze,
feuilletine, peanut ice cream, gold leaf

18

RASPBERRY SOUFFLÉ GF

Baked raspberry soufflé, rosemary and sea salt ice cream,
caramel chocolate sauce

18

KIDS MENU

For Kids under 12 Years Old.

All savoury dishes are served with carrot sticks and lettuce leaves

Hide and Seek Pizza, homemade artisanal pizza base,
hidden five veggies tomato sauce, mozzarella cheese v

11

Just Like Mamma's Bolognese, homemade beef bolognese with
spaghetti pasta, Witches Chase parmesan cheese

12

The Bee Knees Burger, grilled beef with native honey glazed bacon on
a brioche bun, Cheddar cheese, lettuce, homemade tomato sauce

15

Tiny Taco, slow cooked chicken thigh, corn tortilla,
garden vegetables, avocado, sour cream

13

Kid's Catch of the Day, battered whiting, hand cut chips,
tartare sauce or homemade tomato sauce

14

Chicken Little, homemade chicken tenders
served with fries and tomato mayonnaise

12

From the Ice Cream Cart, your favourite ice cream
flavoured with choice of toppings

10

CITRIQUE

BREAKFAST

Daily 6.30am - 10.30am

SATURDAY LUNCH

12:00pm - 2:30pm

SUNDAY BRUNCH

11:30am - 2:30pm

DINNER

Monday - Saturday 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.

15% Public Holiday surcharge applies.

1.5% credit card surcharge applies.

All prices include GST



JW MARRIOTT

GOLD COAST RESORT & SPA

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