



CITRIQUE

DECADENT DEGUSTATIONS.

Fine dining you will not forget.

Five-course artistry makes for a mouth-watering culinary journey.

Enjoy an ocean and paddock to plate menu,
focusing on locally sourced produce and fresh ingredients,
paired with matching wines by Robert Oatley Wines.

Five-course degustation - \$99 per person

With pairing wines - \$138 per person

6pm to 8pm - Fourth Wednesday of each month.

Advance reservations required via goldcoasttickets.com.au / 07 5592 9800

*No discounts apply



robert oatley.com.au



JW MARRIOTT
GOLD COAST RESORT & SPA

jwmarriottgoldcoast.com



CITRIQUE

Moreton Bay bug dumpling, bisque sauce, kaffir lime, coconut sambal, JW Garden herbs
Mystery Wine

Oven baked Tasmanian snow fish, wood-fired cauliflower, dukkah crumble, white miso sauce
2019 Robert Oatley Finisterre Chardonnay - Margaret River

The Tablelands honey glazed duck breast, heirloom beetroots, croquette, chard leaves, asparagus, fig jus
2019 Robert Oatley Signature Series Pinot Noir - Yarra Valley

Jacks Creek roasted beef tenderloin, potato gratin, carrot variations, native peppercorn sauce
2018 Robert Oatley Signature Series Cabernet Sauvignon - Margaret River

Citrus illusion, lemon curd, white chocolate, citrus sponge, myrtle meringue
2019 Josef Chromy - Tasmanian Botrytis

Bon appétit!



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