



## CITRIQUE

# New Year's Eve Seafood Buffet

5:30pm - 7:30pm / 8pm - 10pm

Celebrate 2022 with a seafood buffet dinner including lobsters, live cooking stations, a 2-hour premium beverage package plus a glass of Moët Champagne on arrival and live entertainment.

\$299 per person

### SEAFOOD ON ICE

Pacific plate oysters  
Western rock lobsters  
Byron Point spanner crabs  
Moreton Bay bugs  
QLD blue swimmer crabs  
Mooloolaba king prawns  
Hervey Bay scallops  
South Australia black mussels  
Tasmanian smoked salmon

### CONDIMENTS

Thousand island sauce  
Red wine vinegar and chopped shallots  
Lemon and lime wedges  
Tartare sauce  
Thai chili dressing

### SUSHI & SASHIMI

Freshly handmade Sushi and Sashimi from our Misono chefs served with wasabi, pickled ginger and soy sauce

### FROM THE PIZZA OVEN

Prawn pizza with lemon pepper  
Wood fired pumpkin and fetta pizza with spinach

### SALADS

Shrimp salad with avocado, romaine lettuce and lemon mayonnaise

Caesar salad, station romaine leaves, parmesan cheese, crispy bacon, herb croutons, Caesar dressing

Roasted pumpkin salad with quinoa, candied seeds, rocket leaves and native honey dressing

Yellowfin tuna salad, garden lettuce, quail eggs, beans tomatoes, potatoes, mustard and herb dressing

Marinated squid salad, rice noodles, lime and chilli dressing, Asian greens, toasted rice sesame seeds

### CARVING STATION

Roasted beef sirloin

Grilled lamb racks with mustard rub

Macadamia crusted barramundi  
with herb butter sauce

All served with roasted vegetables and herbs from the JW Garden



**JW MARRIOTT**

GOLD COAST RESORT & SPA



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### LIVE STATIONS

Chili crab hot from the wok  
Grilled scallops with herb and garlic butter  
Mornay Moreton Bay bugs  
Oyster kilpatrick

### HOT SELECTION

Roasted pumpkin and sage soup  
Seared salmon with lemon myrtle sauce  
Wagyu beef brisket with horseradish and mash potatoes  
Green vegetables with herb butter  
Roasted pork belly with apple cinnamon sauce  
Potato gratin with truffle cream and pecorino cheese  
Mac and cheese with garlic and thyme  
Five spice confit duck leg with braised red cabbage  
Seafood paella with mussels, prawns, scallops, saffron rice and vegetables  
Vegan gnocchi with five vegetable tomato sauce

### FROM JW MARKET

Camembert, brie, manchego, Roquefort and sharp cheddar cheese, quince paste, fig jam, truffle honey,  
pepper salami, cured ham, smoked duck, air-dried beef, pickled onions, cornichons, mustards, rye bread, sour dough, ciabatta, seeded loaf, Turkish bread, tzatziki and hummus

### DESSERT

Guava cheese tart  
Candied lemon meringue pie  
Raspberry profiteroles  
Tiramisu  
Mini fruit tarts  
Mini mango passion pavlovas  
Cinnamon sugar churros with chocolate sauce  
Chocolate brownie slice  
Strawberry daquoise mousse cake  
Slice fresh seasonal fruit

### ICE CREAM

served with toppings and condiments  
Macadamia ice cream  
Rum and raisin ice cream  
Salted caramel ice cream  
Vanilla ice cream  
Chocolate ice cream



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