



CITRIQUE

Christmas Day Lunch Seafood Buffet

12:00pm - 3:00pm

Celebrate Christmas Day with a festive seafood buffet lunch including lobsters, live cooking stations, a 3-hour premium beverage package including Moët Champagne, live entertainment, face painting, and a visit from Santa.

Adults: \$365 per person, Children (5 - 12): \$150 per person, Children (3 - 4): \$50 per person, 0-2: Free of charge

SEAFOOD ON ICE

Pacific plate oysters
Western rock lobsters
Byron Point spanner crabs
Moreton Bay bugs
QLD blue swimmer crabs
Northern mud 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

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 turkey, chestnut and sage stuffing served with cranberry sauce
Honey glazed ham with cloves and maple, pineapple and cinnamon chutney
Rosemary and garlic grilled lamb leg with red wine jus and mint jelly
All served with roasted vegetables and herbs from the JW Garden
Yorkshire puddings



JW MARRIOTT

GOLD COAST RESORT & SPA



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LIVE STATIONS

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

FROM THE PIZZA OVEN

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

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 & hummus

DESSERT

Christmas pudding with brandy sauce
Traditional fruit mince pies
Macarons
Candied lemon meringue pie
Raspberry profiteroles
Ginger bread cookies
Mini Christmas trifles
Mont blanc
Mini guava cheese tart
Eaton mess with summer fruits
Spiced carrot cake
Chocolate Swiss rolls
Strawberry daquoise mousse cake
Slice fresh seasonal fruit

ICE CREAM

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



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