

TERRACES

restaurant



Terraces Restaurant

The Gold Coast's most iconic seafood buffet since 1987. Open for breakfast, lunch & dinner, seven days a week, every day of the year.

Renowned on the Gold Coast for its Seafood Buffet, Terraces Restaurant promises an array of the freshest local produce including oysters, prawns, salmon and more. As well as comforting roasts and soups, freshly baked breads and pastries and a selection of delectable desserts which promise to delight.



Sheraton Mirage Resort Gold Coast – Special Events

As the Gold Coast's only absolute beachfront resort, Sheraton Grand Mirage is the ideal location for your next event, with Terraces Restaurant catering for up to 280 pax.

A modern and sophisticated world class venue, Sheraton Grand Mirage caters to a variety of tastes with our associates consistently going beyond to ensure your event is successful and guests are highly satisfied



Club Marriott

As a Club Marriott member, you will have the world at your finger tips, with special offers, select access to leisure facilities and exclusive privileges at over 250 participating hotels and resorts across Asia Pacific.

Benefits Include:

- 25% discount off food and beverage for up to 15 guests
- 10% off Marriott Best Available Rate for accommodation at participating Hotels
- Stay 7 nights Pay 5 available at participating Pacific hotels
- 20% off Food & Beverage plus 20% off Marriott Best Available Rate for accommodation at participating hotels in Asia
- 10% off Spa treatments at participating hotels
- Unlimited Birthday offers during month of your birthday
- Two \$75 Dining Credit Certificates
- Two 50% off food Group Dining Certificates for up to 8 people
- Four Complimentary Room Upgrade Certificates



Guest Feedback

Your complete enjoyment of Terraces Restaurant is our priority. If you have any suggestions for how we can improve, please let us know. If you would like to share your positive feedback on TripAdvisor, please use the left QR code.

Terraces Restaurant
Level 1, Sheraton Grand Mirage Resort Gold Coast
71 SeaWorld Drive, Main Beach QLD 4217
00372_TerracesMOD@Starwoodhotels.com

T: +617 5577 0001
W: www.terracesrestaurant.com.au
W: www.sheratoneventsgoldcoast.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

12

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

15

Green juice made with kiwi spinach, lime, and granny smith apple
Orange or Carrot

Fruit Juice

6

Pineapple, orange, tomato, apple

Espresso Coffee

6.5

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

Loose Leaf Tea

5.5

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

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

7

Chocolate, vanilla, banana, caramel or strawberry

Sweet

French Toast (V)

22

Dulce de leche mascarpone, fresh strawberries and candied hazelnuts

Banana Bread and Butter Pudding (V)

22

North Queensland bananas baked with buttery bread, sweetened egg and cinnamon

Macadamia Nut Pancakes (V)

25

Canadian maple syrup, grilled bacon and double cream

Bircher Muesli (V)

16

Rolled oats with shredded coconut, sultanas and grated apple

Grand Mirage Fig Loaf (V)

22

Homemade fig loaf toasted and served with macerated berries and Beerenberg jam

Nutella Jaffle (V)

18

Thick sliced bread filled with Nutella, toasted and topped with icing sugar

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, chilli, 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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LUNCH & DINNER FROM 12PM

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 32

Bacon, fried egg, smoked turkey, lettuce, tomato, mayonnaise and fries

Rueben Jaffle 34

Thick Texan bread toasted with sliced corned beef, sauerkraut, gherkins, Swiss cheese, Russian dressing and fries

Open Faced Sandwich (V) 26

Fresh avocado with ricotta, healthy sprouts and shoots, Roma tomato, char grilled "Gatton" pumpkin, served with sea salted potato crisps

Grand Beef Burger 34

180 gram "Lockyer Valley" beef burger with charred bacon, crispy onion rings, tomato, Mersey Valley cheddar, house made barbeque sauce, toasted bun and fries

Spiced Chicken Panini 29

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

Chickpea and Sweetcorn Burger (V) 32

Chickpea and roasted cumin burger with blackened sweetcorn guacamole, Roma tomato, hydroponic green, fresh coriander and sweet potato fries

Salads

Baby Beetroot Salad (V) 27

Roasted baby beetroots with candied shallots, toasted hazelnuts, "Riverdale" hydroponic baby watercress, picked herbs from our garden and caramelized red wine dressing

"Bang Bang" Chicken Salad 29

Our version of the classic Chinese salad. Poached and shredded chicken, cucumber, shallots, baby tomatoes, endive and sesame dressing

Heirloom Tomato Salad (V) 27

Mixed heirloom variety tomatoes with picked basil, shaved red onion, Vincotto, extra virgin olive oil and walnut rye bread

"Ancient Grains" Salad (V) 27

Toasted faro grains with celery hearts, confit of leek, rocket, Harrisia yoghurt and smoked almonds

Chicken Caesar Salad 32

"Pilton Valley" baby gem lettuce with shaved parmesan, crispy prosciutto, grilled chicken breast, white anchovies and dukkah spiced hard-boiled egg

Soups

Spiced Prawn Laksa 25

Fragrant coconut and fish stock with sustainably caught poached prawns, fish balls, tofu puffs, egg noodles and fresh herbs from the hotel's garden

Cauliflower Soup (V) 18

Braised "Lockyer Valley" cauliflower blended with kipfler potato, served with crème fraiche and "Charcoal" brioche

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Pizza Classic Base (gluten free bases available on request)	
Italian Style Sausage	30
Italian style "salsiccia" sausage with fire roasted peppers, caramelized onions and Provolone cheese	
Shrimp and Chorizo	32
Sustainably farmed Queensland prawns with a chorizo crumble, avocado, Manchego cheese and parmesan blend	
Margherita (V)	27
Slow roasted tomato and basil sauce with mozzarella and parmesan	
Lighter Options	
"John the Baker" (V)	14
A selection of bread from our in-house baker with a beetroot and fetta pesto and extra virgin olive oil	
Chicken "Lollipops"	25
Korean style chicken wings with a Gochujang sauce and Nashi pear and wombok slaw	
"Mac and Cheese" (V)	21
Macaroni and cheese croquettes with Sriracha mayonnaise and black volcanic salt	
Kataifi Prawns	28
Kataifi wrapped prawns with compressed watermelon, whipped fetta, toasted pistachio and verjuice dressing	
12 Ocean King Prawns	36
"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	22 / 44
6 / 12 Kilpatrick with bacon and Worcestershire sauce	24 / 46
6 / 12 Mornay with a creamy white sauce and Emmental cheese	24 / 46
6 / 12 Crispy fried with chilli and soy bean mayonnaise	24 / 46
Main Course	
Crumbed Snapper	38
Panko crumbed snapper with pickled "Innisfail" green paw paw, wakame, spiced mayonnaise, pea tendrils and fries	
Nasi Goreng (V)	28
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	38
Paratha bread, cumin pappadums and spicy lime pickle	
"Poke" Bowl (V)	30
Japanese short grain rice with spinach, sweet potato salad, avocado, sweetcorn, edamame, wonton crisps and "Goma" dressing	
Meatballs	32
Pork and veal meatballs with pancetta, rich sugo sauce, pappardelle pasta and pecorino	
Olive Gnocchi (V)	30
Pan fried olive gnocchi with seasonal mushrooms, toasted walnuts, mascarpone and crispy fried sage	
Sides	
Beer battered fries	9
Sweet potato fries	10
Mashed potato	10
Warm Asian greens with sesame dressing	10
Garden salad with lemon dressing	9

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Off the Grill

Chicken breast (skin on) - Mt Cotton, Queensland	42
Rib eye fillet 300 gm - Darling Downs, Queensland	56
Catch of the day - South East Queensland	46
Moreton Bay bugs (barbecued) - South East Queensland	46

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

Junior Guest Menu

“The Little Snapper” 21

Crumbed snapper with fries, mayonnaise and lemon

Bowl of Spaghetti

Olive oil dressed spaghetti with shaved parmesan 16
Tomato braised meatballs 21

Ham and Cheese Jaffle 21

Sea salted potato crisps, red delicious apple and a bottle of water

Vegetarian Sushi Selection with Soy Sauce 16

Served with slices of green Apple

Mini Falafels (V) 21

Junior sized falafels with herbed yoghurt and wilted spinach

Neopolitan Sundae 16

Chocolate fudge sauce, ice cream wafers

Chocolate Strawberry Parfait 16

Chocolate mousse, raspberry jelly and fresh berries

Kids Fruit Salad Popsicle 16

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

Breakfast Bag 24

Cereal, milk, biscuit, muesli bite, fruit drink, seasonal whole fruit and bottle of water

Lunch Bag 45

Chicken wrap, vegetarian wrap, cole slaw, pasta salad, mixed nuts, cheddar cheese, mirage pastry slice, cookies, seasonal whole fruit and bottle of water

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Desserts

Blackberry Jam Doughnut	23
Warm doughnut dusted in lemon sugar, served with a blackberry sauce and Belgian chocolate ice-cream	
Snickers Cheesecake	23
Caramel fudge, "Kingaroy" peanut brittle and coffee gelato	
Vanilla Bean Brulee	23
"Glasshouse" pineapple gel, toasted coconut and lime marshmallow, lychee sorbet	
Warm Callebaut White Chocolate Brownie	23
Chunky white chocolate with a blood orange gel, caramel popcorn and connoisseur ice-cream	
Rhubarb and Apple Crumble	23
Warm rhubarb and "Granite Belt" apple crumble with cinnamon ice-cream and a strawberry compote	
Vanilla Bean Pannacotta	23
Daintree vanilla bean pannacotta with mango jelly, pineapple and Malibu granita and meringue sticks	

Drinks

Port 60 ml

Galaway Pipe Tawny Port 12yo	10
Saltram Wine Estate – Mr Pickwicks Particular Tawny Port	15
Penfolds – Grandfather Rare Tawny Port	17

Dessert Wine 90ml / 375ml

2015 Hollick 'The Nectar'	Coonawarra, SA	13 / 58
2011 Noble one, botroytis semillion	Bilbul, NSW	24 / 89

Espresso Coffee

short black, long black, flat white, cappuccino, café latte, macchiato (decaffeinated coffee available with all of above)	6.5
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Loose Leaf Tea

English breakfast, earl grey, green tea jasmine, peppermint, chamomile	5.5
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Hot Chocolate

	5.5
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Chai Latte

	5.5
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Iced Coffee

	8.5
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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	8.5
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Milkshakes

Chocolate, vanilla, banana, caramel or strawberry	7
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Cocktails – ask for the beverage menu for a full selection

Grasshopper

crème de menthe, crème de cacao, mint, cream	18
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Vodka Espresso

Absolut vodka, vermouth, cointreau, espresso	18
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Pina Colada

Havana Club Rum, Malibu, Coconut, Pineapple	17
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Lychee & Rose Martini

Absolut vodka, lychee, rose water	18
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Mocktails – Non Alcoholic Cocktail

Local Crush	15
Lychee, Mango, Passionfruit, Yoghurt	
Cucumber Cooler	13
Cucumber, Apple, Elderflower, Lime, Soda	
Merry Berry	14
Strawberry, Lime, Pineapple	
Homemade Iced Tea	10
Earl Grey Tea, Lemon and Your Choice of Flavour	
Virgin Apple Mojito	12
Apple, Mint, Lime, Soda	
Virgin Mary	13
Spices, Lemon, Tomato Juice	

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

Mocktail Package – 2 Hours

One Mocktail per person
Vestal Water, Tea, Coffee, Juice & Soft Drinks

Resort Package – 2 Hours

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

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

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

Vodka

Absolut	9
Absolut Acai	9.5
Absolut Citron	9.5
Absolut Vanilla	9.5
Belvedere	12
Absolut Elyx	13
Grey Goose	15

Gin

Beefeater Gin	9
Bombay Sapphire	10
Beefeater 24	10
Plymouth	11.5
Hendricks	12.5
Monkey 47	17

Rum

Havana Club 3 yo	9
Bundaberg	9
Coruba	9.5
Bacardi	9.5
Havana Club 7 yo	10.5
Goslings Black Seal	12.5

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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