



CLIFFORD PARK
HOME OF THE TOOWOOMBA TURF CLUB

Cocktail Selection Menus

The Clifford Park cocktail selections menu is available in all function rooms across the venue.

Please consider guests dietary requirements when finalising your selections.

All confirmed catering details are required a minimum 8 days prior to your confirmed event date.



CLIFFORD PARK RACECOURSE, PO BOX 6037, TOOWOOMBA WEST QLD 4350



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07 4633 1256



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Small Bites

\$30pp Minimum of 20

Please select 8 of the below options with consideration to guest dietaries.

- » Beef empanadas (DF)
- » Mini party pies (DF)
- » Petite sausage rolls (DF)
- » Mini quiche Lorraine
- » Chicken spring rolls (DF)
- » Pork wontons (DF)
- » Cheesy Kransky Puffs
- » Tempura Fish Bites (DF)
- » Salt & Pepper Squid (DF)
- » Calamari rings
- » Chicken Breast Wedges
- » Vegetarian dim sim (V)
- » Pumpkin arancini (GF, V, Vegan)
- » Sweet potato croquet (GF, V, Vegan)
- » Mozzarella sticks (V)
- » Vegetarian spring rolls (GF, V, Vegan)
- » Garlic battered prawns
- » Spinach & ricotta puffs (V)
- » Panko Crumbed Cauliflower (V, Vegan)
- » Crumbed Zucchini Wedges (GF, V, Vegan)
- » Crumbed Chilli Beef Bites (DF)
- » Mushroom/Pea Arancini (V)
- » Italian Tomato Arancini (GF, Vegan)
- » Falafel Bites (GF, Vegan)

Substantial Bites

Only one (1) substantial nibbles option can be included in the selection of 8.

To select more please speak with CP team.

- » Mini Beef Slider
- » Fish & Chips Cup
- » Corn Salsa Taco drizzled w/ mild spice chipotle mayo & choice of filling
- » Chicken Tender
- » Pulled Beef
- » Roasted Sweet Potato (Vegan)

While the team at Clifford Park does it's best to accommodate all dietaries, we cannot guarantee full Coeliac service, as items containing gluten are prepared in the same kitchen. If you have Coeliac guests, please discuss your options during the time of booking.

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (Vegan) Vegan (C) Served Cold (GF*) Gluten Free Alternative Available



Canapes

\$30pp Minimum of 20

Please select 5 of the below options with consideration to guest dietaries.

- » Fresh-shucked coffin bay oysters (GF, DF, C)
- » Oyster Kilpatrick (GF, DF)
- » Grilled prawn on a toasted baguette w/ dill sour cream (C, GF*)
- » Prawn lollipop w/ smokey chipotle mayo (GF, DF, C)
- » Smokey bacon & cheese arancini
- » Poached chicken & silver beet roulade w/ ginger-pumpkin mousse (GF, DF)
- » Fish & Chips w/ tartare sauce (DF)
- » Crumbed scallops w/ tartare sauce (DF)
- » Smoked salmon in puff pastry parcel
- » Japanese tempura prawns w/ aioli (DF)
- » Crispy pork belly in kewpie (roasted sesame sauce) (DF)
- » Harissa spiced chicken skewer w/ yoghurt dip (GF)
- » Pepper beef eye fillet skewer w/ truffle mayo (GF, DF)
- » Caprese skewer – local heirloom cherry tomatoes & baby bocconcini w/ basil & balsamic glaze (GF, V, C)
- » Spinach, pine nuts & Persian fetta stuffed roasted mushrooms (GF, V)
- » Prawn Cocktail in a glass (GF)
- » ½ Panko Crumbed chilli soft shell crab
- » Mini Vegan Slider
- » Mini Beef Cheeseburger Slider
- » Pekin Duck Spring roll W/ Hoisin Sauce

Desserts

\$7.50pp – Per Item

Please select from of the below options with consideration to guest dietaries

- » Petite fresh fruit skewers drizzled w/ maraschino (V, GF, Vegan, C)
- » Mini mixed berry cheesecake in a glass (V, C)
- » Mini Tiramisu in a glass (V, C)
- » Seasonal mini fruit tart (sweet butter tart w/ cream patisserie & fresh fruit) (V, C)
- » Mini sticky date pudding w/ butterscotch sauce in a glass (V)

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Accompanied Charcuterie Table

\$29 per person or a set dollar amount Minimum \$200

*Charcuterie (/*ʃ*ɑːrˌkʊtəri/ or /*ʃ*ɑːrˈkʊtəri/; northern french: [*ʃ*ɑ̃kytˈvi] or southern french: [*ʃ*ɑ̃kytəˈvi], from chair “meat” and cuit “cooked”) is the branch of cooking devoted to prepared meat products, such as bacon, ham, sausage, terrines, pâtés, and confit.*

Seasonal chef selection of meats, cheeses, fruits, dips & antipasto.

Pizza Slabs

*Approx. 25 pieces per pizza slab.
Gluten free bases are available – \$5 surcharge.*

Classic selection

\$55 Per pizza

- » Roast pumpkin, chorizo, shallots, spinach & chilli
- » BBQ meat lovers, red onion & roast capsicum
- » Tandoori chicken, spinach, cherry tomatoes & red onion
- » Roast vegetables (V)

Gourmet selection

\$65 Per pizza

- » Chicken & pesto w/ spinach, cherry tomatoes & baby bocconcini
- » Roasted cherry tomato, olives, spinach, feta, red onion & garlic (V)
- » Moroccan - spiced lamb w/ Persian feta
- » Prawn w/ roast capsicum, red onions, rocket & peri-peri sauce

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Items subject to seasonal availability.

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