



CLIFFORD PARK
HOME OF THE TOOWOOMBA TURF CLUB

Seated Menus

The Clifford Park alternative drop seated menu is currently only available in the Clive Berghofer Grande Atrium, the Neil Mansell Winning Post & the JJ Atkins Terrace.

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

 07 4634 6066

 www.cliffordpark.com.au

 functions@cliffordpark.com.au

Standard Package

2 Courses \$70pp 3 Courses \$80pp Minimum of 30

Please select 2 from each course

Entrees

- » Butternut pumpkin Ravioli on a bed of rocket with a creamy sage parmesan sauce (V)
- » Beetroot with balsamic Spanish onion filo tart with a light spinach, fetta & pinenut side (GF, V)
- » Sticky Asian twice cooked pork belly, bedded on a Thai cabbage & sprinkled fried shallots salad (DF, GF)
- » Lamb kofta smothered in a rich tomato ratatouille with a warm lemon rice salad (GF,DF)
- » Smoked salmon with avocado salsa stack, goddess dressing & prawns (GF, DF, C)
- » Vegan option Falafel with a rich tomato ratatouille and warm lemon rice salad (GF, DF, Vegan)

Mains

- » Slow braised leg of lamb in a rich mediterranean tomato ragout (GF,DF)
- » Sliced whole slow-roasted beef tenderloin with Diane sauce (GF)
- » Braised Memphis style beef brisket in a smokey BBQ jus (GF,DF)
- » Grilled supreme chicken breast with a creamy mushroom sauce (GF)
- » Baked Mahi-mahi fillet topped with a crust of panko crumbs diced tomatoes with garlic & herbs (DF)
- » (Each main served with vegetables & your choice of creamy potato mash, roasted chat potatoes or potato gratin)
- » Roast vegetable stack with mediterranean tomato ragout (V, Vegetarian, GF, DF)

Desserts

- » Chocolate mousse with raspberry coulis & whipped cream (GF)
- » Warm pecan pie with a dollop of cream & vanilla ice cream
- » Deconstructed blueberry cheesecake with whipped cream & chocolate shards
- » Traditional Tiramisu
- » Sticky date pudding with butterscotch sauce & vanilla ice cream

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



Premium Package

2 Courses \$80pp 3 Courses \$90pp Minimum of 30

Please select 2 from each course

Entrees

- » Butternut pumpkin Ravioli on a bed of rocket with a creamy sage parmesan sauce (V)
- » Beetroot with balsamic Spanish onion filo tart with a light spinach, fetta & pinenut side (GF, V)
- » Sticky Asian twice cooked pork belly, bedded on a Thai cabbage & sprinkled fried shallots salad (DF, GF)
- » Lamb kofta smothered in a rich tomato ratatouille with a warm lemon rice salad (GF,DF)
- » Smoked salmon with avocado salsa stack, goddess dressing & prawns (GF, DF, C)
- » Vegan option Falafel with a rich tomato ratatouille and warm lemon rice salad (GF, DF, Vegan)

Mains

- » Rosemary & garlic infused lamb rump accompanied by potato gratin, panchetta sheathed bean parcel & glazed fennel carrots with rosemary jus
- » Sliced slow roasted whole smokey rub beef tenderloin rested on a bed of baked beans accompanied by corn tomato salsa & chimichurri
- » Spinach fetta stuffed supreme chicken breast on a bed of creamy roasted beetroot risotto drizzled with a porcini infused jus
- » Skinless barramundi fillet confit in a garlic infused oil, served with mustard, smashed roasted potatoes, grilled broccolini and roasted cherry tomatoes

Desserts

- » Chocolate mousse with raspberry coulis & whipped cream (GF)
- » Warm pecan pie with a dollop of cream & vanilla ice cream
- » Deconstructed blueberry cheesecake with whipped cream & chocolate shards
- » Traditional tira misu
- » Sticky date pudding with butterscotch sauce and vanilla ice cream

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Seated Menus

Buffet

\$45pp Minimum of 40

Please select 2 (served w/ gravy)

- » Lamb roast
- » Pork roast
- » Beef roast
- » Roasted chicken pieces

20 guests or less please select 1 of the below

21+ guests please select 2 of the below

- » Roasted potatoes
- » Mashed potatoes
- » Potato bake
- » Steamed rice

Please select 2 of the below

- » Mixed vegetables (carrots, cauliflower, broccoli, peas, beans, pumpkin)
- » Roasted root vegetables (sweet potatoes, carrots, parsnips, beets, pumpkin)
- » Fresh mixed garden greens w/vinaigrette
- » Creamy potato salad

All buffets include breadbasket and butter

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