

Entrees

- » Spinach & ricotta raviolis w/ a smoky tomato chutney & shaved parmesan (V)
- » Roasted beetroot & white balsamic Spanish onion filo tart w/ Persian fetta (V)
- » Sticky Asian twice cooked pork belly w/ a Spanish onion & pear chutney, drizzled w/ a mirin plum sauce (DF)
- » Rosemary & garlic marinated lamb fillet on roasted pumpkin, fetta & rocket salad, drizzled w/ harissa dressing (GF)
- » Crispy, crumbed soft-shell crab saddled on an Asian-infused green papaya salad (DF)
- » Salmon En Croute w/ garden greens and basil pesto
- » Creamy prawn pasta w/ spinach, chorizo, garlic & shaved parmesan

Mains

- » Pancetta wrapped chicken breast w/ wild mushroom risotto, topped w/ crispy pancetta
- » Grilled skin-on salmon fillet w/ chive potatoes, seasonal steamed greens & drizzled w/ lemon butter & micro herbs (GF)
- » Confit duck Maryland w/ creamy truffle-scented polenta, sauteed oyster mushrooms & glazed asparagus w/ orange zest jus (GF)
- » 250g eye fillet glazed w/ rich red wine jus, accompanied by potato gratin, pancetta sheathed green bean parcel & blistered cherry tomatoes (GF)
- » Roasted ½ rack lamb ribs w/ creamy olive potato & Mediterranean vegetables (GF)

Beverage Packages

Tray Service \$15 per person

- » Sparkling wine & beer on arrival – served on trays by entrance

Ticketed Drink \$12 per person

- » Basic beer, basic wine, sparkling wine, soft drink redeemable at the bar

Bar Tab

- » Set for the value & beverages of your choosing

Signature Cocktails \$10 glass

- » 2 signature cocktails / mocktails available during your event (CP selection)

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