



HOMETURN BUFFET MENU

gf: gluten free; gfo: gluten free options; df: dairy Free; dfo: dairy free option; v: vegetarian

today's soup

butternut pumpkin n' cinnamon (df gf v)
assorted stone baked crusty rolls (gfo)

from the chafer

pollo piccata, breast of chicken dipped in whisked egg, parmesan, parsley finished in coarse pangrattato, lemon to squeeze

clay pot roasted aubergine, zucchini, capsicum, asparagus, onion, garlic oil (v gf df)

darling downs beef, simmered in a rich sauce of white onion, shitake mushrooms, garlic, soy reduction (gf df)

chilli crisp, ginger, onion, wombok, bean sprout, pea rice (gf df)

bbq'd gold band snapper, fresh pico style salsa, tomato black beans, corn, coriander, shaved chilli, green goddess (gf df)

grana, pecorino, romano, ricotta, garden spinach filled 'girasole' ravioloni, tossed with a sauce of smooth tomato, capsicum, garlic, basil (v)

classic roast, free range lamb legs, dark roast sauce, roasted dutch creams, chopped red onion, mint salsa (gf)

twice cooked cauliflower n' broccoli, traditional mornay sauce, glazed (gf)

chilled salads

soft herbs, chat potato, red onion, apple cider mayonnaise (df, gf, v)

broadleaf, shaved parmesan, torn sourdough crostini, olive oil, lemon dressing (gf, v)

chickpea, tomato, cucumber, spanish onion, flat parsley, light dressing (df, df, v)

roasted small carrots, edamame, toasted sesame, infield honey light soy dressing (gf df v)

from the pastry kitchen

a selection of desserts, cakes, gateaux, tortes, slices, classic crème caramel, dark chocolate mousse

chilled fresh seasonal queensland fruits (gf)

premium farmhouse cheeses, victorian brie, 'mary valley' vintage cheddar, blue, crisps breads, lavosh, bread sticks (gfo)

SATURDAY 1st APRIL 2023

NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to event.

Changes are not permitted on the day.

Prices and menus inclusions may be subject to change.



BRISBANE
RACING CLUB