



TIFFANY'S MALENY CLASSIC COCKTAIL MENU

SAMPLE MENU ONLY

At Tiffany's our aim is to provide you with a dining experience that will not only delight in terms of flavour sensation, but also satisfy in portion size regardless of the collection or style of function you have chosen. With our Classic Cocktail Celebration you and your guests will

enjoy a 3-course roaming dining experience:

Canapes, roaming mains, roaming desserts OR

Woodfire pizza oven, roaming mains, roaming desserts OR

Antipasto board, roaming mains, roaming desserts

We are very excited and extremely proud to present our menu offerings to you.

Bon Appétit – Lee Montague, Executive Chef

2024 Menus may be subject to change due to seasonal availability.

GF = Gluten Free MGF = Can be Made Gluten Free V = Vegetarian MV = Can be Made Vegetarian
DF = Dairy Free MDF = Can be Made Dairy Free VG = Vegan MVG = Can be Made Vegan

CLASSIC COCKTAIL CANAPES

Choose three (3) standard and one (1) substantial canape on Tiffany's Classic Cocktail Collection.

CHOOSE YOUR THREE (3) STANDARD CANAPES

Natural Oysters GF DF

Oysters, aged cider emulsion GF DF

Grilled Haloumi, zucchini pickles GF V

Grilled baby zucchini, harissa GF DF VG

Pea & smoked ham arancini, vintage cheddar

Crostini smoked chicken & avocado MGF

Mushroom Cappuccino V MVG

Vegetable bhaji & lime raita V GF VG

Vietnamese beef rice paper roll GF DF

Vegetable rice paper roll GF DF VG

Sumac & lemon chicken kebab GF

CHOOSE YOUR ONE (1) SUBSTANTIAL CANAPES

Asian Style pork bao buns, apple slaw

Fillet of beef satay skewers GF DF

Wagyu beef pies

Welsh Rarebit, smoked ham, Kenilworth cheddar

Crostini, bresaola, ricotta & olives MGF

Southern fried chicken pieces, guacamole MGF

Beer battered Flathead, hand cut chips, tartare sauce

Lentil & bean chilli loaded potato skins GF DF VG

Wagyu beef slider, cheese & caramelised onion

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CLASSIC COCKTAIL MAINS

Choose two (2) mains on Tiffany's Classic Cocktail Collection.

CHOOSE YOUR TWO (2) ROAMING MAINS

Chilli caramel pork bao buns, Asian slaw, sriracha aioli DF

Beef satay skewers GF DF

Chargrilled chicken Caesar salad, crispy prosciutto & garlic croutons DF MGF

Lamb leg ragu with rigatoni DF

12hr braised lamb shank madras, pilau rice, poppadum, raita & mango chutney MGF

Okonomiyaki, smoked Salmon & kim chi

Grilled Cuttlefish, sauce verde, potato & watercress salad GF

Beer battered Flathead, handcut chips & tartare sauce

Thai beef salad, crunchy slaw, nam jim & glass noodles GF DF

Hinterland roast beef, chat potatoes, roasted vegetables, mini Yorkshire puddings

Coconut poached chicken, soba noodles, lemongrass & ginger crème fraiche dressing DF

Lamb shoulder slider & beer battered chips

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CLASSIC COCKTAIL DESSERT JARS

Choose two (2) roaming desserts on Tiffany's Classic Cocktail Collection.

CHOOSE YOUR TWO (2) ROAMING DESSERTS

French lemon cheesecake V

Bittersweet chocolate mousse GF

Vanilla bean pannacotta, strawberry soup, fresh mint GF V

Tiramisu V

Red velvet cupcake V

Banoffee Pie V MGF

Lemon Meringue Pie V MGF

Spiced Doughnuts, orange curd V

Vanilla crème brulee, macadamia & lime biscotti V MGF

Apple & rhubarb crumble, crème pâtisserie V MGF

Sticky date pudding, hazelnut praline & butterscotch sauce V

Profiteroles, crème pâtisserie, warm white chocolate ganache V

DIETARY REQUIREMENTS

Please note that guests with dietary requirements will be catered for separately by our Chefs. This means, when selecting your wedding celebration meal choices, you do not need to make your selections specifically taking these guests into consideration.

Please also be advised that all menu items are prepared in the same kitchen. Whilst all careful measures are taken, Tiffany's Maleny cannot guarantee cross contamination does not occur.

