



TIFFANY'S MALENY RUBY GRAZING 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. The Tiffany's Maleny Ruby Collection is the perfect package for couples who want to have a cocktail style reception. It includes a beautiful ceremony followed

by a 3-course grazing board menu in the dining room:

Canapes, grazing board mains, dessert jars OR

Woodfired pizza oven, grazing board mains, dessert jars OR

Large antipasto board, grazing board mains, dessert jars

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

RUBY GRAZING CANAPES

Choose three (3) standard canapes on Tiffany's Ruby 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

Roasted cauliflower & beetroot blini V MVG

Vegetable bhaji & lime raita V GF VG

Vegetable rice paper roll GF DF VG

Sumac & lemon chicken kebab GF

OR

WOODFIRE PIZZA OVEN

OR

ANTIPASTO BOARD





RUBY GRAZING MAINS

Choose three (3) of our Ruby grazing main selections on Tiffany's Ruby Collection

CHOOSE YOUR THREE (3) MAIN SELECTIONS

Roasted reef fish with baby peppers, tomatoes & herbs GF DF

Peppered pork loin steaks GF DF

Grilled boneless chicken breast, mustard cream GF

Lamb leg ragu GF DF

Salt baked fillet of beef GF DF

Trio of lamb, pork & Wagyu beef sausages, braised onion gravy GF DF

100g rib fillet steak, chimichurri & brown rice GF DF

Shepard's pie, slow cooked lamb with winter vegetables MVG

Spiced pumpkin & sweet potato curry with green lentils GF DF VG

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RUBY GRAZING SIDES

Choose three (3) sides on Tiffany's Ruby Collection

CHOOSE YOUR THREE (3) SIDE SELECTIONS

Creamy mashed potato GF

Roasted Hinterland vegetables GF DF

Beetroot, feta & quinoa salad MVG

Creamy southern style slaw GF MVG

Caesar salad, baby cos, garlic croutons MVG

Cauliflower & broccoli gratin V

Baked mac & cheese V

Steamed seasonal greens GF DF V

Steamed jasmine rice GF DF V

Shoestring Fries





RUBY GRAZING DESSERT JARS

Choose two (2) of our dessert jars for your Tiffany's Ruby Collection

CHOOSE YOUR TWO (2) DESSERT JAR SELECTIONS

French lemon cheesecake V

Bittersweet chocolate mousse GF V

Vanilla bean pannacotta, strawberry soup, fresh mint GF V

Tiramisu V

Banoffee pie V MGF

Lemon meringue pie V MGF

Apple & rhubarb crumble, crème pâtisserie V MGF

Sticky date pudding, hazelnut praline & butterscotch sauce V

DIETARY REQUIREMENTS

Please note that guests with dietaries 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.

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