



TIFFANY'S MALENY SIGNATURE PLATED 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. At Tiffany's Maleny the Signature Collection gives you the flexibility to plan your perfect day exactly how you wish. Following a beautiful ceremony, you will enjoy a 4-course personalised fine dining experience along with a 6.5 hour platinum range beverage package in our beautifully styled reception room:

Canapes, entrees, mains, desserts

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

Bon Appétit – Lee Montague, Executive Chef

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

GF = Gluten Free
DF = Dairy Free

MGF = Can be Made Gluten Free
MDF = Can be Made Dairy Free

V = Vegetarian
VG = Vegan

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SIGNATURE CANAPES

Choose three (3) standard and two (2) substantial canapes on Tiffany's Signature Collection.

CHOOSE YOUR THREE (3) STANDARD CANAPES

Natural Oysters GF DF

Oysters, aged cider emulsion GF DF

Crispy chicken skin, bacon jam & rosemary mascarpone GF

Grilled haloumi, zucchini pickles GF V

Grilled baby zucchini, harissa GF DF VG

Pea & smoked ham arancini, vintage cheddar

Crostini smoked chicken & avocado MGF

Cured Kingfish with Gin & beetroot GF DF

Mushroom Cappuccino V MVG

Roasted cauliflower & beetroot blini V MVG

Vegetable bhaji & lime raita V GF MVG

Smoked Salmon, avocado, rye bread toast DF

Vietnamese beef rice paper roll GF DF

Vegetable rice paper roll GF DF VG

Sumac & lemon chicken kebab GF

Peking duck, wonton basket, hoisin, cucumber & shallots

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SIGNATURE CANAPES

(CONTINUED)

CHOOSE YOUR TWO (2) SUBSTANTIAL CANAPES

Asian style pork bao buns, apple slaw

Braised beef in Yorkshire pudding & horseradish cream

Fillet of beef satay skewers GF DF

Wagyu beef pies

Okonomiyaki, smoked Salmon & kim chi

Beer & miso lamb ribs GF DF

Prawn & chorizo skewers GF DF

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

Braised lamb shoulder slider, coleslaw & fig jam

BBQ jackfruit sliders, southern style slaw DF VG



SIGNATURE ENTREES

CHOOSE YOUR TWO (2) PLATED ENTRÉES

Panko crumbed Salmon potato cake, apple & celery remoulade MGF

Confit duck tortellini, pumpkin puree, duck jus

Beef tartare, smoked oyster aioli, grilled sourdough MGF

Pork shoulder croquette, burnt apple & dill emulsion

Tender sous-vide chicken breast, butternut squash velouté, roasted baby onions GF

Lamb short loin (served medium) baba-ghanoush, pearl barley & peas DF

Mooloolaba prawn, Marie Rose sauce, pickled cucumber, compressed tomato & parsley oil GF

Grilled Cuttlefish, sauce verde, potato & watercress GF DF

Braised short rib, celeriac & horseradish cream, tarragon oil, crispy kale GF

Miso glazed eggplant, lime chilli caramel GF DF VG

Garlic & thyme roasted spatchcock, prosciutto & burrata salad vinno cotto GF

Fennel crusted Red Snapper, toasted coconut, chilli & lemongrass infused coconut broth GF DF

Compressed watermelon carpaccio, almond feta & basil oil GF DF VG





SIGNATURE MAINS

CHOOSE YOUR TWO (2) PLATED MAINS

Your Choice of either – 200g grass fed eye fillet, 250g grain fed rib fillet, or 300g Black Angus porterhouse (served with potato fondant, French beans, red wine jus) GF DF

Victorian lamb rack, green herb risotto, pea & spinach herb oil GF

Pork belly, celeriac puree, cider poached pears, black pudding GF

Glazed duck breast, confit duck galette, Asian greens, orange & plum sauce GF DF

Pan roasted Barramundi, gratin of leeks, garlic chive butter sauce GF

Crispy skinned chicken, lemon scented kipfler potatoes, seasonal Hinterland vegetables, sherry & whole grain mustard sauce GF

Caraway & fennel Salmon, freekeh, roast beets, lemon & dill labna

Tomato braised lamb shanks, zucchini, risoni & parmesan DF

Slow cooked Wagyu brisket, gailan, kim chi, oyster sauce, toasted sesame GF DF

Fennel & garlic pork tenderloin, carrot puree, paysanne vegetables GF

Crispy porchetta, roasted cauliflower, radicchio & pear salad GF DF

Chicken cassoulet, cannellini beans, speck & garlic pork sausage GF DF

Gnocchi, zucchini, fresh peas & salsa verde GF DF VG

Braised sweet potato steak, Mountaintop Mushrooms, peppercorn sauce GF DF VG

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SIGNATURE DESSERTS

CHOOSE YOUR TWO (2) PLATED DESSERTS

- Bittersweet chocolate tart, fresh strawberry salad V
- White chocolate & raspberry crème brûlée, ginger biscotti V MGF
- Sticky date pudding, hazelnut praline & double cream V
- Burnt basque style cheesecake, local fruits GF V
- Orange & cinnamon Bombe Alaska, seasonal fruit compote GF V
- Spiced doughnuts, orange curd, butterscotch sauce V
- Apple & rhubarb crumble, thick custard sauce V MGF
- Vanilla pannacotta, strawberry soup, fresh mint GF V
- Tiffany's New York style cheesecake, local fruits V
- Lemon meringue tart, honeycomb, Persian fairy floss V
- Macadamia parfait, poached pineapple GF DF VG
- Chocolate brownie, vanilla ice cream GF DF VG





OR

CHOOSE YOUR ONE (1) DESSERT TABLE OPTION

Pavlova & Pannacotta - seasonal fruit & Maleny cream GF V

Cascading Chocolate Fountain - marshmallows, fresh fruit, pretzels V

Mini Dessert - Chef's selection of small dessert petit fours V

Winter Warmer (select two) - apple & rhubarb crumble & vanilla bean ice cream, sticky date pudding with hazelnut praline & butterscotch sauce, jam roly poly with hot English custard sauce, double chocolate brownie & vanilla bean ice cream V

Cheese Table - locally sourced cheese selections, seasonal fruits, dried fruit selections, quince paste, assorted nuts & crackers V MGF

Gelato Station (select three flavours) - peppermint chocolate chip, tiramisu, apple pie, honeycomb, Italian marshmallow, Mars Bar, whiskey & prune, white chocolate & strawberry, chocolate, Jaffa, vanilla bean

Dessert Jars (Please see our dedicated Dessert Jar Menu on the following page)

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SIGNATURE DESSERT JARS

(IF CHOSEN, AS YOUR SELECTED DESSERT TABLE OPTION)

Dessert Jars (select two from the following)

French lemon cheesecake V

Bittersweet chocolate mousse GF V

Vanilla Bean Pannacotta, strawberry soup, fresh mint GF V

Tiramisu

Red Velvet cupcake

Banoffee Pie MGF

Lemon Meringue Pie MGF

Spiced Doughnuts, orange curd

Vanilla Crème Brulee, macadamia & lime biscotti V MGF

Apple & rhubarb crumble, crème patisserie V MGF

Sticky Date pudding, hazelnut praline & butterscotch sauce V

Profiteroles, crème patisserie, warm white chocolate ganache V

AND

YOUR WEDDING CAKE

Our chef can platter your wedding cake free of charge

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.

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