

# Menu Introduction

At Tiffany's we know that your decision to host your function or special event celebration with us will, in large part, be (or was) based upon our promises in relation to our food offerings for you & your guests. In the menu selections following I have created a diverse range of dishes that will tantalise the taste buds of your guests utilising the finest free range meats, the freshest seafood and outstanding quality locally grown and sourced produce. 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 style of function you have chosen. Along with my fellow chefs at Tiffany's, I'm very excited & extremely proud to present our menu offerings to you. We eagerly look forward to preparing your meal course selections for you, your family, your friends and/or colleagues and to contributing towards the success of your event you have chosen to let us host for you.

Bon appétit!

Lee Montague

Executive Chef - Functions At Tiffany's

# Buffet Function Collection



## Function Collection: Buffet Main Course Options

Please Select Three (3)

GF = Gluten Free MGF = Can be made Gluten Free V = Vegetarian MV = Can be made Vegetarian

<i>Grain Fed MSA Beef Eye Fillet Mignon Wrapped in Prosciutto with Thyme &amp; Red Wine Jus</i>	GF
<i>Marinated Beef Tenderloin with Singapore Noodles, Asian Greens, Hoi Sin &amp; Sesame Sauce</i>	
<i>Beef Lasagne with Prime Beef Mince, Rich Napoli Sauce &amp; Mozzarella</i>	
<i>Moroccan Chicken with Pearl Cous Cous, Sultanas &amp; Roasted Cashews</i>	GF
<i>Traditional Roast Free Range Chicken with Winter Herbs &amp; Confit Garlic</i>	GF
<i>Spiced Chicken with Caramelised Leek &amp; Coconut Sauce &amp; Jasmine Rice</i>	GF
<i>Southern Indian Lamb Curry with Seasonal Vegetables &amp; Pappadums</i>	MGF
<i>Crispy Skinned Pork Belly with Caramelised Pears &amp; Tilsie's Cider Sauce</i>	GF
<i>Free Range Pork Fillet with a Nut &amp; Sage Butter</i>	GF
<i>Crispy Skin Atlantic Salmon, Sesame Dusted with Lime &amp; Coriander Yogurt</i>	GF
<i>Red Snapper Poached in Coconut with Crisp Green Pawpaw, Kaffir Lime, Asian Slaw, Water Chestnuts, Coriander on Basmati Rice</i>	GF
<i>Layered Vegetable Gratin with Tomato Concasse &amp; Basil Sauce</i>	V GF
<i>Stuffed Field Mushrooms with Persian Feta, Pine Nuts, Rocket &amp; Balsamic Dressing</i>	V GF
<i>Forest Mushroom Risotto with Rocket &amp; Pine Nuts</i>	V GF
<i>Vegetarian Lasagne with Rich Napoli &amp; Béchamel Sauce</i>	V

## Function Collection: Buffet Sides Options

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<i>Roast Baby Beetroot Salad with Rocket, Snow Pea Tendrils, Cranberries, Sliced Pear, Toasted Walnuts, Red Onion with a Balsamic Glaze</i>	V	GF
<i>Mediterranean Salad with Rocket, Kalamata Olives, Artichoke Hearts, Roast Capsicum, Cucumber, Goats Feta with Apple Balsamic Dressing</i>	V	GF
<i>Roasted Honey &amp; Cumin Purple &amp; Orange Carrots</i>	V	GF
<i>Medley of Roast Vegetables with Rosemary &amp; Confit Garlic</i>	V	GF
<i>Broccolini with Cafe de Paris Butter</i>	V	GF
<i>Vegetable Melange with Squash, Zucchini, Red Peppers, Red Onion &amp; Artichoke Hearts</i>	V	GF
<i>Traditional Caesar Salad with Garlic Croutons, Soft Poached Eggs - (Anchovies by Request)</i>		MGF
<i>Honey Glazed Sweet Potato Wedges with Sage Salt</i>	V	GF
<i>Crisp &amp; Fluffy Roasted Pumpkin with Thyme, Butter &amp; Pepita Seeds</i>	V	GF
<i>Steamed Seasonal Greens with Citrus Butter &amp; Toasted Almonds</i>	V	GF
<i>Southern Style Traditional Coleslaw with Cabbage, Carrot, Onion, Zucchini &amp; Parsley</i>	V	GF
<i>Asian Style Slaw with Tatsoi, Cress, Mizuna, Coriander, Carrot, Zucchini, Bean Sprouts, &amp; Mint</i>	V	GF
<i>Moroccan Pumpkin &amp; Couscous Salad with Rocket, Raisins &amp; Orange</i>	V	GF
<i>Thai Rice Noodle Salad with Seasonal Asian Vegetables, Slaw &amp; Nam Jim Dressing</i>	V	
<i>Creamy Mash Potato with Confit Garlic &amp; Chives</i>	V	GF
<i>Roasted Chat Potatoes with Rosemary &amp; Garlic</i>	V	GF

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## Function Collection: Buffet Dessert Course Options

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<i>Belgian Chocolate Mousse with Macerated Strawberries &amp; Popping Candy</i>	V	GF
<i>Vanilla Bean Crème Brûlée with Almond Biscotti</i>	V	MG
<i>Tiffany's Baked Cheesecake with Raspberry Coulis &amp; Cream</i>	V	
<i>Individual Sticky Date Pudding with Butterscotch Sauce &amp; Vanilla Bean Ice Cream</i>	V	
<i>Tiramisu with Mocha Cream &amp; Chocolate Shavings</i>	V	
<i>Pavlova with Seasonal Fruit &amp; Double Thick Cream</i>	V	GF
<i>Individual Strawberry Rhubarb Hot Pots with Meringue Top</i>	V	GF
<i>Vanilla Bean Pannacotta with Fresh Strawberry Salad &amp; Coulis</i>		GF
<i>Warm Chocolate Brownie with Vanilla Bean Ice Cream</i>	V	

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