



TIFFANY'S MALENY
DIAMOND & SAPPHIRE BUFFET MENU
(SERVED AS BUFFET TABLE, GRAZING BOARDS OR TABLE FEAST)

We 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 collection or style of function you have chosen.

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

Bon Appétit – Lee Montague, Executive Chef

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

DIAMOND & SAPPHIRE CANAPES

Choose three (3) standard and one (1) substantial canapé on Tiffany's Diamond & Sapphire Collections

CHOOSE YOUR THREE (3) STANDARD CANAPES

Smoked Salmon & baby caper blini **MGF**

Crostini smoked chicken, avocado, shallots & aioli **MGF**

Free range chicken satay skewers with macadamia & coconut **GF**

Pumpkin, feta & caramelised onion tarts **MGF MDF**

Heart-shaped crostini with strawberry, brie & balsamic glaze **MGF**

Bruschetta of tomato, basil pesto, red onion & Persian feta **V MGF**

Haloumi chips with semi dried tomato pesto **MGF**

Asparagus, saffron & lemon arancini **V MGF**

Free range chicken tandoori on naan bread with mango chutney & lemon raita

Vietnamese rice paper rolls (your choice of either duck, chicken or vegetables) **MV GF**

CHOOSE YOUR ONE (1) SUBSTANTIAL CANAPE

BBQ free range pork belly with Jack Daniels glaze & granny smith apple **GF**

House made sausage rolls

(your choice of either pork & sage, harissa lamb or cheese & onion) **V (cheese & onion)**

Tempura Whiting with hand cut chips & tartare sauce **DF MGF**

Hot smoked Salmon & asparagus frittata with tomato compote **GF**

Roast beef in Yorkshire puddings with horseradish cream

Southern fried chicken pieces with guacamole **MGF**

Mini steak sandwich

Grilled mushroom with vintage cheddar & caramelised onion **V GF**

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DIAMOND & SAPPHIRE BUFFET THEMES

Choose one (1) of our themed buffet selections on Tiffany's Diamond & Sapphire Collections

CHOOSE YOUR THEMED BUFFET EXPERIENCE

HINTERLAND HARVEST

A rich selection of organic local Queensland produce, supporting local farmers and producers – a hearty, rustic selection of country favourites.

TASTE OF ASIA

Packed full of bold flavour and crunch, with an emphasis on fresh – combining locally grown Asian produce with delicate spices and aromatics.

MEDITERRANEAN FEAST

Celebrate with family and extended friends with our traditional Mediterranean feast curated with the intent of bringing loved ones together.

Your chosen themed menu can be presented to your liking, please note your chosen presentation option on your portal documentation for submission:

BUFFET

GRAZING BOARDS

TABLE FEAST

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HINTERLAND HARVEST BUFFET

A rich selection of organic local Queensland produce, supporting local farmers and producers –
a hearty, rustic selection of country favourites.

MAINS

Lamb cutlets with garlic and herbs **GF DF**

Roast rib eye with peppercorn sauce **GF DF**

Lemon & thyme roasted free range chicken **GF DF**

SIDES

Roasted kipfler potatoes **V GF DF**

Roast medley of root vegetables **V GF DF**

Seasonal green vegetables with truffle butter **V GF**

ACCOMPANIMENT

Homemade bread **V**

SALADS

Garden salad **V GF DF**

Beetroot & pumpkin salad with quinoa & fresh herbs **V DF**

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TASTE OF ASIA BUFFET

Packed full of bold flavour and crunch, with an emphasis on fresh – combining locally grown Asian produce with delicate spices and aromatics.

MAINS

Sweet & sour pork

Szechuan beef **GF DF**

Coconut poached snapper **GF DF**

SIDES

Egg fried rice **V GF DF**

Asian greens **V GF DF**

Stir-fry noodles **V**

ACCOMPANIMENT

Prawn crackers **GF DF**

SALADS

Asian slaw **V GF DF**

Poke salad **V GF DF**

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MEDITERRANEAN FEAST BUFFET

Celebrate with family and extended friends with our traditional Mediterranean feast curated with the intent of bringing loved ones together.

MAINS

Rich beef lasagne

Lemon garlic & roasted whole chickens **V GF DF**

Locally baked fish with cherry tomatoes, lemon & capers **GF**

SIDES

Steamed greens, haloumi with lemon **V GF**

Garlic roasted chat potatoes **V GF DF**

Pesto penne pasta with asparagus **V**

ACCOMPANIMENT

House made garlic ciabatta **V**

SALADS

Tomato, cous cous, feta & basil salad **V**

Greek salad **V GF**

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DIAMOND & SAPPHIRE BUFFET DESSERTS

Choose two (2) Buffet Desserts on Tiffany's Diamond & Sapphire Buffet Collections

CHOOSE YOUR TWO (2) BUFFET DESSERTS

Individual sticky date pudding with butterscotch sauce & double cream **V**

Layered lemon curd with smashed meringue, rose cream & fresh strawberries **V GF**

Individual tiramisu with mocha cream & chocolate shavings

Pavlova with seasonal fruit salad & double cream **V GF MDF**

Vanilla bean pannacotta with seasonal fruit & raspberry foam **GF MDF**

Individual chocolate & orange mousse **GF**

Warm chocolate brownie with vanilla bean ice cream

YOUR WEDDING CAKE

Chef can also platter your wedding cake to the buffet table, grazing board or tables for your guests to help themselves

