



TIFFANY'S MALENY
DIAMOND & SAPPHIRE PLATED MENU

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 CANAPÉS

Choose three (3) standard canapés and one (1) substantial canapé on Tiffany's Diamond Collection.

CHOOSE YOUR THREE (3) STANDARD CANAPES

Smoked salmon & baby caper blini **MGF**

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

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

Pumpkin feta caramelized 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 with your choice of either, duck, chicken or vegetables **V GF**

CHOOSE YOUR ONE (1) SUBSTANTIAL CANAPES

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

House made sausage rolls

(choose from 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 **DF MGF**

Mini steak sandwich

Grilled mushroom vintage cheddar & caramelized onion **V GF**

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DIAMOND & SAPPHIRE PLATED ENTREES

For your 3-course fine dining experience, you may choose either:

Canapes, Entrees & Mains (Wedding Cake as Dessert)

OR

Canapes, Mains & Dessert (Cake Plattered/Bagged)

You may select two (2) entrees from our timeless alternate-drop menu.

CHOOSE YOUR TWO (2) PLATED ENTRÉES

Pork Belly, celeriac puree & cider poached pears **GF**

Chargrilled Mooloolaba prawns, avocado & mango salad **GF DF**

Thai marinated fillet of beef, Asian slaw, coriander & bamboo shoots **GF DF**

Roasted baby beetroot salad with rocket, goat's cheese parsnip crisps & vinno cotto **V GF DF**

Portobello mushroom, gorgonzola & confit garlic tortellini with mushroom consommé **V**

Asparagus, roast tomato, 3 cheese tart **V**

Tender sous-vide free range chicken breast cauliflower puree,
pea shoots & roasted baby onion **GF**

Black & white sesame crusted chicken with sweet potato lime soy sauce **GF DF**





DIAMOND & SAPPHIRE PLATED MAINS

You may select two (2) entrees from our timeless alternate-drop menu.

CHOOSE YOUR TWO (2) PLATED MAINS

Lamb shank with garlic mash & parsley gremolata **GF**

Local reef fish with roasted kipfler potatoes & a sweet pea sauce **GF DF**

Confit salmon with saffron pomme puree baby herbs & champagne sauce **GF**

Forest mushroom risotto with rocket & truffle cream sauce **V GF MDF**

Char grilled vegetable linguine with baby spinach & roasted tomato & capsicum sauce **V MDF**

300g grass fed black angus rib fillet, wild mushrooms creamed celeriac roasted carrots & red
wine jus **GF MDF**

Crispy skinned chicken breast, roasted root vegetables, roasted chicken sauce **GF DF**

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DIAMOND & SAPPHIRE DESSERTS

Choose two (2) plated desserts on Tiffany's Diamond Collection

OR

Your wedding cake as dessert

CHOOSE YOUR TWO (2) PLATED DESSERTS

Champagne poached pears with vanilla bean ice cream **GF MDF**

Individual sticky date pudding with hazelnut praline & double cream

Granny smith Dutch apple crumble with sauce anglaise **GF MDF**

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

Traditional French lemon tart with double & citrus sugar

Individual bitter sweet chocolate tart with fresh strawberry salad

Tiffany's baked New York cheesecake with raspberry coulis & vanilla bean ice cream **MGF**

OR

YOUR WEDDING CAKE

Cake Plattered or Bagged (please provide bags) – **free of charge**

OR

Cake Plated as Add-On Dessert Course - **\$7.00 per head**

(served with coulis & cream on plate, delivered to guests as an additional course)

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