



## *TIFFANY'S MALENY MINI CELEBRATION MENU*

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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

## *MINI CELEBRATION MENU*

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Choose four (4) of the following canapé selections on Tiffany's Mini Celebration Collection

OR

Choose our gourmet woodfired pizzas on Tiffany's Mini Celebration Collection

### CHOOSE YOUR FOUR (4) CANAPÉ SELECTIONS

#### COLD CANAPES

Local sand crab tart with citrus zest, avocado & micro herbs **MGF**

Individual Mooloolaba prawn with seasonal melon & gold edible flower **GF**

Smoked salmon, chive & baby caper tarts **MGF**

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

Vietnamese rice paper rolls with either vegetables, free range chicken or duck with nam jim dipping sauce **MV GF**

Crostini of rare eye fillet beef with confit tomato, horseradish cream & fine herbs **MGF**

Pumpkin, feta & caramelised onion tartlets **V MGF**

Heart-shaped crostini with strawberry, brie & balsamic extra virgin olive oil **V**

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

#### HOT CANAPES

Mooloolaba king prawn & lemongrass roll with kaffir lime sweet & sour sauce

Barramundi & vegetable spring rolls with sweet & sour sauce **MV**

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

Free range ham & Maleny cheese beignet **MV**

Free range port chipolatas in crisp pastry with BBQ onion chutney

BBQ free range pork belly with Jack Daniel's glaze & Granny Smith apple **GF**

Beef meatballs with olive, feta & roasted capsicum dip **GF**

Mini lamb burger with coleslaw, tahini & honey yoghurt dressing

Tasmanian lamb fillet dukkah spiced with kalamata olive & cumin yoghurt drizzle **GF**

Sundried tomato & mushroom arancini **V**

Stuffed button mushrooms with truffle oil **V MGF**

North Indian vegetable pakora with sweet & sour dipping sauce **V GF**

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OR

#### CHOOSE YOUR GOURMET WOODFIRED PIZZA OPTION

Our chef will present you and your guests woodfired pizzas made in front of you, whilst you enjoy your canape time. Prepared on handmade bases, using local free-range meats and seasonal produce available at the time of your wedding.

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