



## *TIFFANY'S MALENY RUBY GRAZING 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

## *RUBY CANAPES*

---

Choose three (3) standard canapés on Tiffany's Ruby Grazing 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 **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**

OR

### WOODFIRED PIZZA OVEN

OR

### ANTIPASTO BOARD



## *RUBY GRAZING THEMES*

---

Choose one (1) of our themed selections on Tiffany's Ruby Collection. View each full menu on the following individual pages.

### CHOOSE YOUR THEMED GRAZING 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 EXPERIENCE

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

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

# *HINTERLAND HARVEST GRAZING MENU*

---

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**

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

# *TASTE OF ASIA GRAZING MENU*

---

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**

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

# *MEDITERRANEAN GRAZING MENU*

---

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**

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

## *RUBY DESSERT JARS*

---

Choose two (2) Dessert Jars on Tiffany's Ruby Grazing Collection

### CHOOSE YOUR TWO (2) DESSERT JARS

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 platter your wedding cake to the grazing board for your guests to help themselves.

