



TIFFANY'S MALENY SIGNATURE 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

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SIGNATURE CANAPES

Choose three (3) standard and two (2) substantial canapés on Tiffany's Signature Collection.

CHOOSE YOUR THREE (3) STANDARD CANAPES

Natural Oysters **GF DF**

Kilpatrick Oysters **GF DF**

Blue fin Tuna/Kingfish sashimi in wasabi mayo with sesame, lime & soy **GF DF**

Hervey Bay scallops & lime nut butter **GF**

Dukka spiced lamb fillet with grilled flatbread and tabouleh **GF**

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 TWO (2) SUBSTANTIAL CANAPES

Slow braised lamb shoulder slider with fig jam & coleslaw

Free range chicken & bacon club sandwich

Mooloolaba prawn & mango cocktail **GF**

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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SIGNATURE BUFFET THEMES

Choose one (1) of our themed Buffet selections on Tiffany's Signature Collection

OR

Create your own Fusion Buffet experience

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.

OR

FUSION BUFFET

Broaden your dining experience by combining your favourite dishes to create a unique blend of cultures and flavours to satisfy your guests diverse palettes.

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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FUSION BUFFET

Broaden your dining experience by combining your favourite dishes to create a unique blend of cultures and flavours to satisfy your guests diverse palettes.

MAINS

Choose a combination of three (3) mains from either our Hinterland Harvest, Taste of Asia and/or Mediterranean Feast menus

SIDES

Choose a combination of three (3) sides from either our Hinterland Harvest, Taste of Asia and/or Mediterranean Feast menus

ACCOMPANIMENT

Choose one (1) accompaniment from either our Hinterland Harvest, Taste of Asia and/or Mediterranean Feast menus

SALADS

Choose a combination of two (2) salads from either our Hinterland Harvest, Taste of Asia and/or Mediterranean Feast menus

Please ensure your selections are made from either the Hinterland Harvest, Taste of Asia or Mediterranean Feast menus provided and include this information in your My Tiffany's Portal.

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SIGNATURE BUFFET DESSERTS

Choose three (3) buffet desserts on Tiffany's Signature Collection

OR

One (1) dessert table option

CHOOSE YOUR THREE (3) BUFFET DESSERTS

Chocolate decadence – chocolate butterscotch tart with raspberry powder & fresh strawberry salad **V**

Tielka limonada rose crème brûlée & ginger almond biscotti **V MGF**

Individual sticky date pudding with hazelnut praline & double cream **V**

Granny smith Dutch apple crumble with sauce anglaise **V GF DF**

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

Individual bitter sweet chocolate tart with fresh strawberry salad **V**

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

OR

CHOOSE YOUR ONE (1) DESSERT TABLE OPTION

Cheese table – locally sourced cheese selections, seasonal fruits, dried fruit selections, quince paste, assorted nuts & crackers **V MGF**

Mini dessert table – Chef's selection of small dessert petit fours **V**

Pavlova & pannacotta with fresh fruit coulis **GF**

Cascading chocolate fountain, marshmallows, fresh fruit & pretzels **V**

Sweet pies (select two) – apple, lemon meringue, caramel, pear & blueberry, pecan **V**

Winter warmer (select two) – apple crumble & vanilla bean ice cream, sticky date pudding with hazelnut praline & butterscotch sauce, jam roly poly with hot English custard, double chocolate brownie & chocolate ice cream, rhubarb & ginger crumble with thick custard sauce

YOUR WEDDING CAKE

Our chef can either platter or bag your wedding cake for you free of charge – we just ask that you please provide bags.

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