



## *TIFFANY'S MALENY PLATINUM DEGUSTATION 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*

Every Platinum Degustation Collection will be curated with a personalised seasonal menu created by our talented Chef. The above menu is only a sample and will be unique to your wedding.

# *THE PLATINUM DEGUSTATION*

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The Platinum Degustation Collection offers you the opportunity to dine like a royal, with an amazing 8-course fine dining experience, curated by our chef for a seasonal menu of mouth-watering dishes.

## 1<sup>st</sup> COURSE - SELECTION OF CANAPES

Enjoy canapes for the initial casual hour of your event. Hosted in our gazebo, garden or panoramic deck, soak in the breath-taking views of the Glasshouse Mountains while enjoying your first course of seasonally appropriate canapes.

## 2<sup>nd</sup> COURSE - APERETIF

A selected alcoholic beverage taken before a meal to stimulate your appetite.

## 3<sup>rd</sup> COURSE - AMUSE BOUCHE

A small savoury delight, to commence your seated dining experience.

## 4<sup>th</sup> COURSE

Wild mushroom & stilton tortellini mushroom consommé

## 5<sup>th</sup> COURSE

Confit salmon, pomme puree, pickled fennel & champagne sauce

## 6<sup>th</sup> COURSE

Feijoa glazed duck breast pressed confit duck & potato galette

## 7<sup>th</sup> COURSE

Lamb backstrap, dukka, tapenade, blackberry jus

## 8<sup>th</sup> COURSE

Conclude your exquisite event with a sweet and decadent dessert.