



TIFFANY'S MALENY MINI CELEBRATION MENU

SAMPLE MENU ONLY

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.

The Mini Ceremony Collection is the ideal option for couples who want to experience the Tiffany's touch but have a less formal reception. Choose from one of our three stunning locations to hold your ceremony, then enjoy lawn games and canapes or a woodfire pizza on our beautiful grounds.

(Gourmet woodfire pizza oven OR 4 canapes)

We are very excited and extremely proud to present our menu offerings to you.

2024 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

VG = Vegan

MVG = Can be Made Vegan

Bon Appétit – Lee Montague, Executive Chef

MINI CELEBRATION MENU

CHOOSE YOUR GOURMET WOODFIRE PIZZA OPTION

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

OR

CANAPES

Prepared in our on-site kitchen by our very talented Chefs, you choose three (3) standard and one (1) substantial canape to be enjoyed with your guests.

CHOOSE YOUR THREE (3) STANDARD CANAPES

Natural Oysters GF DF

Oysters, aged cider emulsion GF DF

Crispy chicken skin, bacon jam & rosemary mascarpone GF

Grilled Haloumi, zucchini pickles GF V

Grilled baby zucchini, harissa GF DF VG

Pea & smoked ham arancini, vintage cheddar

Crostini smoked chicken & avocado MGF

Cured Kingfish with Gin & beetroot GF DF

Mushroom Cappuccino V MVG

Roasted cauliflower & beetroot blini V MVG

Vegetable bhaji & lime raita V GF VG

Smoked Salmon, avocado, rye bread toast DF

Vietnamese beef rice paper roll GF DF

Vegetable rice paper roll GF DF VG

Sumac & lemon chicken kebab GF

Peking Duck, wonton basket, hoisin, cucumber & shallots

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CHOOSE YOUR ONE (1) SUBSTANTIAL CANAPES

Asian style pork bao buns, apple slaw

Braised beef in Yorkshire pudding & horseradish cream

Fillet of beef satay skewers GF DF

Wagyu beef pies

Okonomiyaki, smoked Salmon & kim chi

Beer & miso lamb ribs GF DF

Prawn & chorizo skewers GF DF

Welsh Rarebit, smoked ham, Kenilworth cheddar

Crostini, bresaola, ricotta & olives MGF

Southern fried chicken pieces, guacamole MGF

Beer battered Flathead, hand cut chips, tartare sauce

Lentil & bean chilli loaded potato skins GF DF VG

Wagyu beef slider, cheese & caramelised onion

Braised lamb shoulder slider, coleslaw & fig jam

BBQ jackfruit sliders, southern style slaw DF VG

DIETARY REQUIREMENTS

Please note that guests with dietaries requirements will be catered for separately by our Chefs. This means, when selecting your wedding celebration meal choices, you do not need to make your selections specifically taking these guests into consideration. Please also be advised that all menu items are prepared in the same kitchen. Whilst all careful measures are taken, Tiffany's Maleny cannot guarantee cross contamination does not occur.



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