



TIFFANY'S MALENY

mini ceremony menu

2025





canapes

CHOOSE ONE OF THE FOLLOWING OPTIONS

3 STANDARD + 1 SUBSTANTIAL CANAPE or WOODFIRED PIZZA OVEN or ANTIPASTO BOARD

standard

Natural Oysters GF DF
Oysters, aged cider emulsion GF DF
Greek lamb skewers, tzatziki GF
Grilled haloumi, zucchini pickles GF V
Grilled baby zucchini, harissa GF DF VG
Coronation chicken croquettes DF
Crostini bresaola, ricotta, olives MGF
Cured Kingfish with Gin & beetroot GF DF
Mushroom Cappuccino V MVG
Roasted cauliflower & beetroot blini V MVG
Vegetable bhaji & lime raita V GF MVG
Prawn and avocado mini rye rolls DF
Vietnamese beef rice paper roll GF DF
Vegetable rice paper roll GF DF VG
Crab and wonton bites DF
Peking duck, wonton basket, hoisin, cucumber & shallots

substantial

Jack Daniel's glazed pork belly skewers GF
Braised beef in Yorkshire pudding & horseradish cream
Fillet of beef satay skewers GF DF
Wagyu beef pies
Chimichurri swordfish skewers GF DF
Sticky lamb ribs, orange and maple GF DF
Scotch egg, caramelised onion jam DF
Welsh rarebit
Bruschetta, semi dried tomatoes, whipped feta MGF
Chicken katsu, sticky rice cake DF
Beer battered Flathead, hand cut chips, tartare sauce
Lentil & bean chilli loaded potato skins GF DF VG
XO chicken bao buns
Braised lamb shoulder slider, coleslaw & fig jam
BBQ jackfruit sliders, southern style slaw DF VG



canapes

CHOOSE ONE OF THE FOLLOWING OPTIONS

3 STANDARD + 1 SUBSTANTIAL CANAPE or WOODFIRED PIZZA OVEN or ANTIPASTO BOARD

woodfired pizza oven

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.

antipasto board

Our antipasto board is presented by our chefs to your guests and contains a gourmet selection of cold deli meats and local cheeses, a selection of crackers and dips, locally sourced seasonal whole fruits and salads with fresh in-house baked bread and extra virgin olive oil.





dietary requirements

Please note that guests with dietary 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.

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

Menus may be subject to change due to seasonal availability.