



TIFFANY'S MALENY FUNCTION ALTERNATE DROP MENU

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 Diamond and Sapphire Collections both include a fully hosted event for 6 and 8 hours including a 3-course fine dining experience:

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

Bon Appétit – Lee Montague, Executive Chef

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

FUNCTION ALTERNATE DROP ENTREES

Choose two (2) entrées for your Tiffany's Function.

(To be served as alternative drop to your guests)

CHOOSE YOUR TWO (2) PLATED ENTRÉES

Panko crumbed Salmon potato cake, apple & celery remoulade MGF

Tender sous-vide chicken breast, butternut squash velouté, roasted baby onions GF

Lamb short loin (served pink) baba-ghanoush, pearl barley & peas DF

Mooloolaba prawn, Marie Rose sauce, pickled baby cucumber, compressed tomato & parsley oil GF

Braised short rib, celeriac & horseradish cream, tarragon oil, crispy kale GF

Miso glazed eggplant, lime chilli caramel GF DF VG



FUNCTION ALTERNATE DROP MAINS

Choose two (2) mains for your Tiffany's Function.

(To be served as alternative drop to your guests)

CHOOSE YOUR TWO (2) PLATED MAINS

250g grain fed rib fillet served with potato fondant, French beans, red wine jus GF DF

Pork belly, celeriac puree, cider poached pears, black pudding GF

Crispy skinned chicken, lemon scented kipfler potatoes, seasonal Hinterland vegetables, sherry

& whole grain mustard sauce GF

Caraway & fennel Salmon, freekeh, roast beets, lemon & dill labna

Tomato braised lamb shanks, zucchini, risoni & parmesan DF

Gnocchi, zucchini, fresh peas & salsa verde GF DF VG

Braised sweet potato steak, Mountaintop Mushrooms, peppercorn sauce GF DF VG



FUNCTION ALTERNATE DROP DESSERTS

Choose two (2) desserts for your Tiffany's Function.

(To be served as alternative drop to your guests)

CHOOSE YOUR TWO (2) PLATED DESSERTS

White chocolate & raspberry crème brulee, ginger biscotti V MGF

Sticky date pudding, hazelnut praline & double cream V

Burnt basque style cheesecake, local fruits GF V

Vanilla pannacotta, strawberry soup, fresh mint GF V

Chocolate brownie, vanilla ice cream GF 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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