



TIFFANY'S MALENY
DIAMOND & SAPPHIRE PLATED 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 Diamond and Sapphire Collections both include a fully hosted event for 6 and 8 hours including a 3-course fine dining experience:

Canapes, entrees, mains OR

Canapes, mains, desserts

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
DF = Dairy Free

MGF = Can be Made Gluten Free
MDF = Can be Made Dairy Free

V = Vegetarian
VG = Vegan

MV = Can be Made Vegetarian
MVG = Can be Made Vegan

DIAMOND & SAPPHIRE CANAPES

Choose three (3) standard and one (1) substantial canape on Tiffany's Diamond & Sapphire Collection.

CHOOSE YOUR THREE (3) STANDARD CANAPES

- Grilled Haloumi, zucchini pickles GF V
- Grilled baby zucchini, harissa GF DF VG
- Pea & smoked ham arancini, vintage cheddar
- Crostini smoked chicken & avocado MGF
- Mushroom Cappuccino 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

CHOOSE YOUR ONE (1) SUBSTANTIAL CANAPES

- Fillet of beef satay 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

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DIAMOND & SAPPHIRE ENTREES

Choose two (2) entrées on Tiffany's Diamond & Sapphire Collection.

(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

Garlic & thyme roasted spatchcock, prosciutto & burrata salad vinno cotto GF

Compressed watermelon carpaccio, almond feta & basil oil GF DF VG

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DIAMOND & SAPPHIRE MAINS

Choose two (2) mains on Tiffany's Diamond & Sapphire Collection.

(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

Slow cooked Wagyu brisket, gailan, kim chi, oyster sauce, toasted sesame GF DF

Fennel & garlic pork tenderloin, carrot purée, paysanne vegetables GF

Crispy porchetta, roasted cauliflower, radicchio & pear salad GF DF

Chicken cassoulet, cannellini beans, speck & garlic pork sausage GF DF

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

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



DIAMOND & SAPPHIRE DESSERTS

Choose two (2) desserts on Tiffany's Diamond & Sapphire Collection.

(To be served as alternative drop to your guests)

CHOOSE YOUR TWO (2) PLATED DESSERTS

Bittersweet chocolate tart, fresh strawberry salad V

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

Apple & rhubarb crumble, thick custard sauce V MGF

Vanilla pannacotta, strawberry soup, fresh mint GF V

Macadamia parfait, poached pineapple GF DF VG

Chocolate brownie, vanilla ice cream GF DF VG

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.

