

Thistle in the Woods 2021-22 Pricing Summary / Packages Sitdown Packages

NOTE: Due to a number of suppliers introducing a number of immediate price increases we have had no choice but to introduce a **temporary 5% levy** to all pricing. This will come into effect from **Feb 1** and will be represented as a separate line item on your invoice.

We anticipate that once supply issues and COVID logistics issues are resolved with suppliers prices will again fall and this levy will be removed.

A share Style meal service, whether an intimate dinner or your special day
Maximum 80 guests

With seasonal menus you have options for lighter flavours for the hotter months or our signature wholesome comfort food.

Please Choose from

2 Course Entree-Main or Main-Dessert	\$75 per person
3 Course Entree, Main & Dessert	\$90 per person

Our pricing includes provision of plates, servingware, cutlery for your event. Please discuss other equipment hire needs.

The above pricing does not include onsite staff costs and excess travel where applicable.

For events in excess of 50 guests additional equipment hire may be required.

Entree

Based on our canape packages, choose 3 of our dishes to be served as a predinner standup canape service or served share style as a sitdown entree

Duck Wraps, Soy, Lime & ginger, Kewpie mayo, Nuoc Cham dressing (DF)

Vietnamese Rice Paper Rolls, Pickled Papaya, cucumber, green mango, laksa mint, sweet chilli plum dipping sauce (GF, Vegan)

Sand Crab Tacos. coconut & turmeric lavosh, Kaffir Lime & fennel slaw, avo crush, Roasted Corn (DF)

Miniature Wagyu Beef Burgers, gorgonzola cream, gruyere, spicy beetroot relish, confit garlic aioli

Semi-dried tomato Arancini, buffalo mozzarella, kaffir lime & coriander pesto, saffron mayo (GF, V)

Thai seafood Laksa, local scallops and salmon, coconut broth, pickled squid, lychee and mint salad (GF,DF)

Cold Poached Mooloolaba Prawn Skagen, Bush Tomato, lemon pepper and finger lime roe, toasted brioche, pumpkinseed oil

Persian Style Braised Lamb Shank Pies, saffron, thyme, lemon, dill yoghurt, currant couscous

Crispy Skin Pork Belly, Whiskey tamarind syrup, pork floss, candied chilli (GF,DF)

Truffled Mushroom Arancini, tarragon bearnaise, petit herbs, grated Parmesan (GF, V)

Main Course

Choose 2 mains and 2 sides from our menu options below.

Additional selections can be made for a small surcharge

Main Courses

Rum-Smoked Rib Fillet – Roasted Kipflers, candied shallots, Tarragon Bearnaise (GF)

Ricotta & Sage Gnocchi Parisienne, Forest Mushrooms, Truffle Butter, Shaved Grana Padano (V)

Rosemary Rubbed Shoulder of Lamb – Lemon, garlic confit, minted pea crush, Dutch carrots, pan glaze (GF)

5 Hour Beef Cheek, Port jus, Parmesan polenta, heirloom tomato relish, lemon parsley salsa verde (GF)

Rolled Belly of Pork, Sage, Quince, Smoked Pancetta, Roasted Baby Apples, Sherry Jus (GF,DF)

Charred Salmon, Sugared chilli, caramel & lime glaze, coconut rice, pickled vegetable salad (GF,DF)

Crispy Skin Pork Belly, sour cherry & tamarind syrup, Fried Pak Choi, pork floss, candied chilli (GF,DF)

Local Swordfish, Caper, olive, anchovy salsa, lemon parsley oil, confit truss tomatoes, sugarsnap salad (GF,DF)

Moroccan Spiced lamb rump, currant & orange couscous, babaganoush, marsala jus

Side Dishes

Roasted Beets, Kaffir Lime Salsa Verde, yoghurt cream (GF,V)

Burrata & Grape tomato salad, pickled shallot, fried basil (GF,V)

Lime-roasted Oven chips, Curry Leaf Aioli, pumpkinseed oil (GF,DF,V)

Grilled Fig, Ricotta & Rocket Salad, Chilli Maple dressing (GF,V)

Roasted Dutch carrots, maple chamoy, hazelnut dukkah (GF,DF,V)

Charred Asparagus, Caramelised Sherry grapes, burrata with hazelnut dukkah (GF,V)

Confit Garlic Mushroom Ragout, Chickpea puree, Dill & Parsley (GF,DF,V)

Marsala Potatoes, Coriander Tapenade, yoghurt & tamarind (GF,V)

Butternut Squash, Pepitas, Sheeps Fetta, Fried Sage, Chilli Maple Dressing (GF,V)

Dessert / After Dinner Course

Choose a selection of sweets from our own inhouse rocky roads, petit tarts, local fudge, truffles and brownie with seasonal berries

or

Sample local Woombye Cheeses, accompanied by local sourdough lavosh and fruit loaf, quince, chilli raspberry conserve, honey pickled figs and honeycomb