

Thistle in the Woods 2022 Pricing Summary / Packages

Entertainers Menu

Effective Date 30/6/22

Packages

Combination Package - \$38.50 per person (Min 5 guests)

A quick, simple 3 course Entertainers Solution comprising of:

- Selected Grazing Boxes (gluten free available on request)
- A selection of (3) canapes from our delivery menu
- A sample Thistle mixed sweets

Individual Pricing

Combination Grazing (Thistle Boxes)

Charcuterie Meats, pickled marinated and roasted vegetables, Charred Turkish with a selection of dips and relishes, a sample from our local cheeses with accompaniments, lavosh and toasted fruit loaf.

Thistle Gift Grazing (2 person) - \$44

Medium Grazing (4 person) - \$77

Large Grazing (8 person) - \$121

Cheese Board Selection (Sunshine Coast Cheesebox)

Sample the best the Sunshine Coast has to offer, Woombye cheese selection, Silvertongue sourdough lavosh, Palmwoods honeycomb with goat fromage and balsamic honey poached figs, Coolum toasted fruit sour loaf, seasonal fruits, fruit pastes, Nick's candied nuts!

Gift Cheesebox (2 person) - \$44

Medium Cheese Grazing (4 person) - \$66

Large Cheese Selection (8 person) - \$110

Kids Grazing

Seasonal fruits & berries, crudites, smoked leg ham, kabana, mild soppressa and cheddar, crushed avocado & hummus dips, charred turkish.

Small Kids Box (2 kids) - \$33

Medium Kids Box (4 kids) - \$55

Large Kids Grazing (8 kids) - \$77

Sweet Grazing

From our inhouse sweets and local producers we present a box full of goodies. Celebration cupcakes, stuffed petit doughnuts, rocky road, fudge, macaroons and seasonal berries.

Celebration Cupcakes (per 6 mixed) - \$30

Boozy Cupcakes (per 6 mixed) - \$30

Sweet Gift Box - \$30

Stuffed Baby Doughnuts (per 16 mixed) - \$30

Thistle Combination Sweets Box (5+ guests) - \$100

Canape Boxes- All \$45 Each box contains 10 portions (15-20 pieces) / selection

Be an accomplished canape entertainer without breaking a sweat. All our canape boxes arrive ready to lift the lid and serve cold, or follow the simple heating card for simple “heat in box, serve in box” convenience.

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

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

Pickled Saffron Beets, Fior di Latte, Persian Fetta, free range prosciutto, Balsamic reduction (GF)

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

Mooloolaba Prawn Skagen, Finger Lime Seeds, Bush Tomato & Lemon Myrtle Pearls, Petit brioche

Duck Pancakes, Citrus, Lime, Plum, Pickled Ginger, coriander, mint, Soy mayo, Nuoc Cham dressing (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)

Persian Style Braised Lamb Shank Pies, Currant Saffron Couscous, Cucumber Dill Tzatziki

SITDOWN SHARE STYLE MEALS

Prepared and packaged with family style in mind, everything is ready to heat, lift lid and service

Share Style Sitdown- Saving you the hassle of serving a full dinner, **choose (2) from the main dishes and (2) from the sides**, ready to heat on demand
\$40 per person (Min 5 guests)

Mains

Charred Salmon, Steamed Coconut Rice, Caramel Ginger Lime Glaze, Pickled Vegetable Salad (DF,GF)

Slow-Braised Beef Cheek, Creamy Parmesan Polenta, Sherry Jus, Heirloom Tomato relish (GF)

Persian Style Lamb Shanks, Currant Saffron Couscous, Tomato Bruschetta, Cucumber Dill Tzatziki

Rolled Belly of Pork, Quince Glaze, Smoked Pancetta, Toffee Apples, Sherry Jus (GF,DF)

Potted Chicken, Baby Vegetables, Streaky Bacon & Thyme, Brussel Sprouts (GF)

Sides

Pickled fig & Baked Ricotta Salad, crunchy Pear, seasonal leaves, Chilli Maple dressing (GF, V)

Marsala Potatoes, Coriander Tapenade, pickled onion, yoghurt, tamarind, Pomegranate (GF, V)

Chamoy Maple Dutch Carrots, Persian Goat Curd, Wilted Spinach, hazelnut dukkah (GF, V)

Heirloom Tomato Basil Salad, Fior di Latte, Pickled Onion, Pesto Dressing (GF, V)

Butternut Squash, Chilli, Orange oil, Oregano & Pinenut Pesto, Shaved Parmesan, Burnt Honey Dressing (GF, V)