

Thistle in the Woods Spring 2022 Pricing Summary / Packages

Sitdown Packages

Effective Date 30/6/22

A share Style meal service, whether an intimate dinner or your special day.

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

All Pricing includes provision of cutlery & crockery (excl Napkins, Styling and glassware)

NOTE: For Saturday Events, a minimum fee of \$1500 is applied

Events Less than 20 guests (min numbers apply)

Private Chef Package (3 Course) \$90.00pp

A relaxed package with a chef team to cook for you and your guests. (Serving Staff Additional)

Events 20+ Guests

2 Course Package (Entree/canapes + Main or Main + Dessert) \$75.00pp

3 Course Package (Entree/canapes + Main + Dessert) \$90.00pp

Pricing includes serving staff, some equipment hire costs may apply (will be quoted after Site inspection)

Entree Course

Served as Canape or Shared Plates

(Effective Price \$16.50pp)

Sample from our Standup Services a tasting of (3) Canapes served with predinner Drinks or as shared platters for Entree.

Cold

Smoked Eggplant Tart, Blistered Confit Heirloom truss Tomato, Ash Cashew Chevre (GF,VEGAN)

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

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

Srirarchia Tuna Nori, Roasted Sesame & Lime, Wakame, Ricotta, Cucumber Pickle (GF)

Hot

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

Borough Cheese Toastie, Braised Leek, Pickled Onion, Thyme, Gruyere, Mozz, Corn Loaf (V)

Thyme & Goat Curd Pissaladiere, Red Onion Pickle, Olive Tapenade (V)

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

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

Served Share Style

(Effective Price \$58.50pp)

Select (2) Mains and (2) sides served Share Style

Main Dishes

Effective Price \$21.75pp

Parisienne Gnocchi, Fried Pancetta, Podded Peas, Lemon Truffle Butter, Sage, Baked Ricotta (Vegetarian available on request)

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)

Market Fish, Pickled white Anchovy, Caper & Olive Salsa, Green Bean & Shoot Salad (DF/GF)

Herb-cruste d Rack of Lamb, balsamic Mint Dressing, Confit Truss Tomatoes, charred Asparagus (GF,DF)

Peppered Fillet of Beef Skewers, Charred Lime, Chilli Hummus, Sumac Pickled Onions, Cucumber Mint Riata (GF)

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

Side Dishes

Effective Price \$7.50pp

Charred Brocolini, Butterbeans, confit garlic, preserved lemon parsley dressing (GF,DF, VEGAN)

Lime-roasted Potato chips, Curry Leaf Aioli, pepitas & pecorino (GF, V)

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)

Dessert / After Dinner Course

Effective Price \$15.00pp

Petit sweets from our own inhouse rocky roads, tarts, local fudge, truffles and brownie with seasonal berries

or

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