

Foundation Catering Menu

Individual Boxes - \$22/box
Minimum order of 10 boxes per selection

- Individual Fruit Box- Seasonal Fresh Fruits & Berries (local farm stock depending on seasonal availability)
- Brekky Box
- Petit Truss Tomato & Little White Goat Curd Breakfast frittata, coriander pesto (Veg, GF)
 - Coconut Chia Pudding, Poached Lychees, Thistle's Toffee Walnut Praline (VEGAN, GF)
- Brunch Box
- Savoury croissants with Woombye Smoked Leg Ham, Swiss, Tomato Chutney
 - Stuffed sweet baby Muffins (selections include Lemon curd, salted caramel, double chocolate)
 - Seasonal Fresh Fruit
- Lunch box 1-
- Selection of assorted wraps
Fillings are a selection from the list below
- Poached chicken, grana padana, streaky bacon, roasted garlic aioli
Grilled Vegetable, Goat Curd, balsamic onion, chilli jam
Smoked Sirloin, wholegrain mustard, Pickled Beet, Truss Tomato
Leg ham, swiss, Heirloom tomato relish.
Dill Smoked Salmon, double brie, caper, pickled red onion
Casalingo Salami, Buffalo Mozz, Red Pesto, Charred eggplant
- Served with Spiced Apple Yoghurt Bomba
- Lunch Box 2-
- Chicken & Avocado Salad, Marinated & roasted vegetables, nuts & seeds trail mix, spinach, pepitas, lemon mustard dressing (GF, DF)
- Served with Fresh Fruit Salad
- Lunch Box 3-
- Traditional Finger Sandwiches - Fillings are a rotating mix from the list below:
- Woombye smoked ham, Swiss, green tomato chutney
 - Dill smoked salmon, horseradish, rocket
 - Rare rib fillet, wholegrain mustard butter
 - Baby cucumber, cream cheese, fresh herbs
 - Chicken breast, roasted garlic mayo, iceberg
 - Free-range egg with curry leaf mayo
- Served with Chocolate Brownie, candied walnuts & fresh berries

Foundation Catering Menu
(Larger boxes sizes from our Foundation Menu)

Shared Boxes
(Prices & Sizes Below)

Brunch Boxes- Sweet filled French pastries, assorted sweet muffins, petit croissants filled with Woombye smoked ham, Swiss and relish, fresh seasonal fruit and berries

5pax / \$45, 10pax / \$75

Traditional Finger Sandwiches- Fillings are a selection from the list below:
- Woombye Smoked Ham, Swiss, green tomato chutney
- Dill smoked Salmon, Horseradish, Rocket
- Rare Rib Fillet, Wholegrain Mustard butter
- Baby cucumber, cream cheese, fresh herbs
- Chicken breast, roasted garlic mayo, iceberg
- Free-range egg with curry leaf mayo

5pax / \$35, 10pax / \$55

Assorted Wraps- Fillings are a selection from the list below:
- Poached chicken, grana padana, streaky bacon, roasted garlic aioli
- Grilled Vegetable, Goat Curd, balsamic onion, chilli jam
- Smoked Sirloin, wholegrain mustard, Pickled Beet, Truss Tomato
- Leg ham, Swiss, Heirloom tomato relish
- Dill Smoked Salmon, double brie, caper, pickled red onion
- Casalingo Salami, Buffalo Mozz, Red Pesto, Charred eggplant

5pax / \$45, 10pax / \$75

Seasonal Fruit Box- Locally sourced fruit and berries, sliced for easy serving

5pax / \$30, 10pax / \$50

Chocolate Brownie- Walnut praline, Dehydrated Orange, fresh berries (GF, DF)

5pax / \$35, 10 pax / \$55

Premium Catering Menu

Individual Boxes - \$33

Minimum order of 10 boxes per selection

- Ploughman's Lunch- Coolum Sourdough, Smoked Sirloin Beef, pickled vegetables, relishes, Persian fetta, Pepe Saya Butter
- Healthy Poke Bowl- Sashimi Tuna, Quinoa, Edamame, Coriander Salad, Wakame Sesame, Pickled Ginger, Soy Dressing (GF, DF)

Premium Catering Menu

Shared Boxes

Available in 2pax, 4pax, 8pax

- Thistle Grazing Box- Charcuterie Meats, pickled marinated and roasted vegetables, Charred Turkish with a selection of dips and relishes, a sample from our Sunshine Coast Cheeses & accompaniments (GF available)
\$44 / \$77 / \$121
- Cheeseboard box- Premium Selection from Woombye's Brie range, Palmwoods Honeycomb, Goat fromage, hazelnut dukkah, Quince, fresh berries, Silvertongue Lavosh, German Bakehouse Toasted Sour fruit loaf
\$44 / \$66 / \$110
- Sweet Sampler- Thistle's own selection of Rocky Roads, Brownie, Montville Fudge and fresh berries (GF)
Stuffed Mini Donuts, Lemon Curd, Raspberry compote, hazelnut chocolate, salted caramel
\$33 / \$66 / \$99
- Canape Picnic Pack- Duck pancakes with coriander & mint slaw & Nuoc Cham (DF)
burrata with Pickled Golden Beet, Egyptian dukkah, free range prosciutto, pickled honey reduction (GF),
Vietnamese rice paper rolls, pickled papaya, cucumber, green mango, laksa mint, sweet chilli plum dipping sauce (GF, Vegan)
\$55 / \$99 / \$132
- Kids Grazing Box- Seasonal fruits & berries, crudites, smoked leg ham, kabana, mild soppressa and cheddar, crushed avocado & hummus dips, charred Turkish.
\$33 / \$55 / \$77