

Thistle in the Woods Spring 2023 Pricing Summary / Packages

Sitdown Packages

Effective Date 18/7/23

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 our cutlery & crockery (excl Napkins, Styling and glassware).

Custom cutlery & crockery can be hired at additional expense.

Please Choose from:

2 Course Package (Entree/canapes + Main or Main + Dessert) \$85.00pp

3 Course Package (Entree/canapes + Main + Dessert) \$99.00pp

Pricing excludes Booking fee, additional serving staff, equipment hire and travel costs (these associated costs will be quoted after Site Inspection).

Please note that events of less than 20 people are only available for Monday to Friday bookings.

For weekend bookings of less than 20 people a Surcharge will apply.

Entree Course

Served as Canape or Shared Plates

(Effective Price \$18.00pp)

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

Cold

Honey Poached Fig Tart, Woombye Cows Fetta, Gin Botanicals, lemon thyme, shortbread (V, GFO)

Pickled Saffron Beets, Buffalo Mozzarella, free range prosciutto, Egyptian Dukkah, Beetroot & Lime relish, 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, Bush Tomato Pearls, Horseradish, Dill Creme Fraiche, Petit Charcoal brioche

Hot

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

Halloumi Arancini, Lemon Pepper Crust, Red Pepper Romesco, Oregano, Shaved Reggiano (GF,V)

Peppered Brisket Pies, Pickled Red onion, Palmwoods Honey, Wholegrain Mustard, lemon Thyme, Hot Mustard Cream

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

Forest Mushroom Arancini, Smoked Provolone, Parmesan Chive Crust, Rocket & Sunflower Seed Pesto, Confit Garlic Aioli, Mushroom Floss (GF,V)

Main Course

Served Share Style

(Effective Price \$70.00pp)

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

Main Dishes

Effective Price \$24.00pp

Charred Sirloin, Confit Garlic Olive Oil Mash, Jalapeno Soy & Lime Tapenade, Sumac onions (GF)

Bacon Wrapped Pork Loin, Sweet Potato Crush, Chilli Pineapple Chutney, Light Jus (GF)

Romana Gnocchi, Truffled Mushroom ragout, Jerusalem artichoke Chips, Rocket & sunflower Seed Pesto (V)

Rose Harissa Spiced Lamb Shoulder, Butternut Pumpkin Terrine, Roasted Cherry Jus (GF)

Greek Style Chicken, Oregano, lemon, Burghul Stuffing, Pine nuts, braised potato & Leeks

Miso Glazed Pork Belly, Confit baby onions, Chinese Broccoli, Pork floss (GF,DF)

Seared Fennel Cured Salmon, Caper, Olive & Pine nut salsa, Confit lemon saffron potato, Dill Labneh (GF)

Side Dishes

Effective Price \$11.00pp

Baby Vegetables, Truffled Palmwoods Honey Labneh, Hazelnut Dukkah (GF,V)

Njuda Spiced Brussel Sprouts, Woombye Feta, Lemon Herb Crumb (GF,V)

Nick's Nuts Salad, Candied walnuts & pecans, Poached Pear & Pickled Fig, Ash Chevre, Lemon mustard Dressing (GF,V)

Roasted Root Vegetable Chips, Thyme mustard butter, Grana Padana, Polenta crust (GF,V)

Confit Heirloom Tomato Salad, Rose Harissa Dressing, Pickled Sumac Onion, Buffalo Mozzarella, Leaf Salad (GF,V)

Forest Mushrooms, Chipotle Salsa, Butterbean mash, Lemon Parsley Oil (GF,Vegan)

Beetroot Medley, Baked baby beets, pickled saffron beets, Kaffir & Coriander salsa, Sesame Hummus (GF,Vegan)

Dessert / After Dinner Course

Effective Price \$16.50pp

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

or

Sunshine Coast Cheese Selection- accompanied by local sourdough lavosh and fruit loaf, quince, Marmalade, honey pickled figs and Palmwoods honeycomb