

Thistle in the Woods 2024 Pricing Summary / Packages

Corporate Menu

Effective Date **1/2/24**

Packages (Min 20 guests) - Packages include consumables pack for convenience

Breakfast / Brunch Combination Package- Selections from our full Breakfast / Brunch Menu \$22.50pp

Daytime / Lunch Combination Package – Finger sandwich, wraps, sliders, cold canapes, fruit, sweet selection
\$32.50pp

Breakfast / Brunch Catering Solutions

Individual Boxes

(Min 10 guests)

Seasonal Fruit Box - Fresh sliced melons, berries and seasonal produce \$15.0

Brekky Box- Truss tomato, roast pumpkin & Goat Curd Frittata (GF,V),
Coconut Chia, walnut praline, poached lychee and mint salad (GF,Vegan),
Noah Fruit Smoothie \$18.50

Brunch Box- Baby croissants, tomato relish, Woombye Smoked Ham,
Swiss, Stuffed mini muffin & sweet Danish, fruit salad (V available) \$22.0

All-Day Pack- Seasonal Fruit, Petit Persian Feta, lemon & herb Tart, Cajun Chicken Wrap (GF Salad
option), jalapeno & corn succotash, avo crush, lime mayo, Chocolate Brownie, Noah Smoothie Juice
\$32.0

Shared Boxes

Seasonal Fruit Fresh sliced melons, berries and seasonal produce \$30 (5 guest), \$50 (10 guest)

Breakfast Frittata Truss Tomato, Roasted Pumpkin & Goat Curd, Coriander pesto, pickled
onion Rocket Salad (GF,V) \$45 (5 guest), \$75 (10 guest)

Coco Chia Pudding Toasted coconut, walnut praline, lychee salad, fresh berries, rosepetal
(GF,Vegan) \$30 (per 8 pack)

Spiced Apple Bomba Sweet Vanilla Bean yoghurt, pecan & maple Muesli, spiced apple
compote (V) \$30 (per 8 pack)

Brunch Pack Baby croissants, tomato relish, Woombye Smoked Ham,
Swiss, Stuffed mini muffin & sweet Danish, fruit salad (V available) \$45 (5 guest), \$80 (10 guest)

Baby Croissants Savoury Stuffed Croissants, smoked Ham, Swiss, Tomato Chutney (V available)
\$35 (5 guest), \$70 (10 guest)

Persian Feta Quiches Woombye Cows Feta, Lemon Herb verde, Roasted Heirloom Tomato (V)
\$35 (5 guest), \$70 (10 guest)

Daytime / Lunch Catering Solutions

Individual Boxes

(Min 10 guests)

All-Day Pack-	Seasonal Fruit, Petit Persian Feta, lemon & herb Tart, Cajun Chicken Wraps (GF Salad option), jalapeno & corn succotash, avo crush, lime mayo, Chocolate Brownie, Noah Smoothie Juice	\$32.0
Lunch sandwich Pack-	Finger Sandwiches & Snack size Brioche Sliders with various fillings, Muesli Slice, Seasonal Fruit	\$20.0
Hoisin Duck Pack	5 Spiced Duck Breast, Floured Wrap, Coriander, mint salad, fried enoki, cucumber radish pickle, Sweet selection	\$22.50

Harrisa Spiced Lamb Wrap-Self assemble Soft Taco, sesame hummus, heirloom tomato
& pickled onion bruschetta, cilantro mint yoghurt, sweet selection
\$22.50

Canape Picnic Pack- Duck pancakes with Nuoc Cham & soy mayo (DF), Vietnamese Rice Paper
Rolls, mint slaw, pickled vegetables, Chilli plum dipping sauce (GF,Vegan),
Prosciutto wrapped Pickled beets, goat curd, burrata, Dukkah spice, balsamic
glaze (GF) \$24.50

Shared Boxes

Finger Sandwiches- Box includes a selection of fillings (GF available) \$35 (5 guest), \$60 (10 guest)

Smoked salmon, Horseradish Mustard & dill cream. Corn Beef, garlic sauerkraut, seeded mustard mayo

Smoked chicken, confit garlic mayo, Woombye Ham, Smoked Tomato relish, Gruyere

Free Range Egg with Curry leaf Mayo, Salad, Carrot relish, pickled cucumber

Brioche Slider / Wrap Combo- Box includes a selection of fillings \$45 (5 guest), \$80 (10 guest)

Gin Cured Salmon, Woombye Brie, Cornichon, caper mayo. Rare Smoked Beef, Spicy beetroot relish,

seeded mustard mayo. Buffalo Mozzarella, Semi-dried tomato tapenade, mild soppressa

Chicken, streaky bacon, confit garlic aioli, shaved parmesan. Roast Jap Pumpkin,

Caramelised onion relish, goat curd (V), Pickled Dill Cucumber, Chickpea & seed Salad, Sesame Hummus (V)

Cold Canape Picnic Pack- \$45 (2 Guests), \$80 (5 Guests), \$125(10 guests)

Sampling of Duck pancakes (DF), Burrata with Pickled Gold Beet (GF) and Vietnamese Rice Paper Rolls (GF, Vegan) from
our canape menu.

Hoisin Duck- \$60 (5 guest), \$110 (10 guest)

5 Spiced Duck Breast, Floured Wrap, Coriander, mint salad, fried enoki, cucumber radish pickle

Harrisa Spiced Lamb Wrap- \$60 (5 guest), \$110 (10 guest)

Self-assemble Soft Taco, sesame hummus, heirloom tomato & pickled onion bruschetta,
cilantro mint yoghurt.

Greek Style Chicken Salad \$60 (5 Guest), \$110 (10 Guest)

Jalapeno & charred corn Succotash, Lime Mayo, Persian Fetta, Dill Cucumber (GF)

Snacks / Light Options

Vegetarian Trail Grazing \$45 (2 Guest), \$80(5 guests), \$125 (10 guests)

Selection of vegetables, nuts, seeds and pulse dishes, hummus with spiced dukkah, curried chickpea salad, roasted balsamic mushroom & baby onions, Confit tomato & buffalo mozz salad, Carrot jalapeno relish, Rocket & Sunflower Seed Pesto, German Bakehouse Sourdough Loaf (GF & Vegan available)

Cheese Board Selection (Sunshine Coast Cheesebox) \$45 (2 Guest), \$80(5 guests), \$125 (10 guests)

Sample the best the Sunshine Coast has to offer, Woombye cheese selection, Silvertongue sourdough lavosh, Palmwoods honeycomb, Cardamon Orange Marmalade, Coolum toasted fruit sour loaf, seasonal fruits, fruit pastes, Nick's candied nuts!

Traditional Charcuterie Grazing \$45 (2 Guest), \$80(5 guests), \$125 (10 guests)

Selection of Cured meats, Free Range Proscuitto, Truffle, Venision, Wildboar Salami, Fennel Soppresa, Woombye Cheese Cows Feta, Beetroot Relish, Smoked Pepper Romesco, Pickled Vegetables, Cornichons, Charred Turkish Loaf (GF

Combination Sweet Boxes \$70(5-8 guests), \$110(10+ guests)

Sample the full range of our sweets, stuffed donuts, rocky roads, brownies, fudge, petit tarts with fresh seasonal berries and accompaniments.

Dark Chocolate Brownie- \$40 (5-8 guests), \$60 (10+ Guests)

Dehydrated Blood Orange, Candied Walnut praline, Seasonal berries (GF/DF)

Danish / Stuffed Muffins- \$40 (5-8 guests), \$60 (10+ Guests)

Stuffed baby muffins (lemon, fruit compote, salted caramel, apple cinnamon, double choc), sweet danish selection.

Banana Loaf- \$50 (5-8 guests), \$80 (10+ Guests)

Palmwoods Honeycomb, Whipped Vanilla mascarpone, Orange Cardamon Gin Marmalade (GF available)