

Thistle in the Woods 2024 Pricing Summary / Packages

Entertainers Menu

Effective Date 22/4/24

Packages

Combination Package - \$45.00 per person (Min 5 guests)

A quick, simple 3 course Entertainers Solution comprising of:

- A sample of Charcuterie, vegetables, dips and cheeses from our grazing box menu (gluten free available on request)
- A selection of (4) canapes from our delivery menu
- A sample Thistle mixed sweets (gluten free available on request)

Grazing Boxes (Savoury)

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, Venison, Wildboar Salami, Fennel Soppressa, Woombye Cheese Cows Feta, Beetroot Relish, Smoked Pepper Romesco, Pickled Vegetables, Cornichons, Charred Turkish Loaf (GF Available)

Kids Grazing

\$30 (2 Guest), \$50(5 guests), \$80 (10 guests)

Selection of mild meats, cheeses, dips, Turkish loaf, seasonal fruits

Sweet Grazing

From our inhouse sweets and local producers we present a boxes full of goodies.

Mini Stuffed Donuts \$30 (2 Guest), \$50(5 guests), \$80 (10 guests)

Selection of Baby donuts with a variety of fillings such as Salted Caramel, lemon curd, Raspberry Jam, Hazelnut Choc

Thistle House Sweets \$30 (2 Guest)

Our Gluten-Free Sweet Selection, Honeycomb Dark Choc Rocky Road (GF), Glace Cherry/Toasted Coconut White Choc Rocky Road (GF), Dried Orange & Walnut Praline Brownie (GF), selection of Montville Fudge (GF)

Petit Sweet Tart Canapes \$45 (25 pc, 5 of each flavour)

Dark Chocolate Ganache with fresh berries, Lemon Meringue, Salted caramel with praline, Custard with Spiced Apple, baby Neenish

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.

Canape Boxes

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.

Small Bite Canape Boxes- All \$45 Each box contains approx 20 pieces / selection

Cold Canapes

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

Baked Goat Curd Tart, Red onion Jam, Oregano, Red pepper, Pickled Shimeji Mushrooms (V,GFO)

Proscuitto Wrapped Beets, Mozzarella, Golden Beet relish with Lime, Za'atar Spice, Rocket Salad (GF)

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

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

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.

Hot Canapes

Miniature Waygu Burgers, Wagyu Beef, Gorgonzola cream, gruyere, spicy beetroot relish, confit garlic aioli

Miniature "American Style" Burgers, Wagyu Beef, Ketchup & Mustard Cream, Red Cheddar, Dill Pickle

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

Beef Cheek & Ale Pie, Braised onion, Speck, Heirloom Tomato Relish, Bearnaise

Butternut Pumpkin Arancini, Rosemary, Preserved Lemon, Buffalo Mozzarella, Verde Mayo (GF,V)

Pancetta & Split Pea Arancini, Provolone, Basil, Parmesan Crust, Pesto Aioli (GF)

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
\$45 per person (Min 5 guests)

Mains

Grain-Fed Sirloin, Brandy Cream Jus, Peppercorn Butter, Pickled Mushrooms, Fat Cut Chips (GF)

Rack of Lamb, Rosemary Potato Galette, Confit Truss Tomato, Balsamic Mint Dressing (GF)

Pressed Belly of Pork, Confit Garlic, Thyme Roasted Parsnip, Seasonal Greens(GF)

Greek Lemon Chicken, Baby Roasted Chats, Seasonal Greens (GF)

Pan-Seared Tasmanian Salmon, Saffron Potato, Capers, Lemon, Herb crème fraiche (GF)

Sides

Roasted Root Vegetables, Za'atar Spice, Popped chickpeas, Saffron Yoghurt, basil pinenut Tapenade (GF,V)

Butternut Pumpkin, Nuts and Seeds Toffee, Truffled Honey Labneh, Fried Sage (GF,V)

Buffalo Mozzarella Salad, Confit Truss Tomato Bruschetta, Caper & Dill crush, Red Pepper Romesco (GF,V)

Nicks Nut Salad, Goat Curd, Pickled Baby Figs, Candied Nuts, Rocket Salad, Vincotto (GF,V)