

Thistle in the Woods Spring 2023 Pricing Summary / Packages

Sitdown Packages

Effective Date 22/4/24

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).

This service is available for a minimum of 10 guests. Surcharges apply for weekend bookings of fewer than 20 guests

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

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)

Baby Benedict, Hot Smoked Ocean Trout, Avocado & Finger Lime Crush, Tarragon Bearnaise, 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

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

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

Crispy Skin Pork Belly, Whiskey tamarind syrup, candied chilli, Pickled Green Pawpaw (GF,DF)

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

Main Course

Served Share Style

(Effective Price \$70.00pp)

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

Main Dishes

Effective Price \$24.00pp

Grain fed Sirloin, Brandy Cream Jus, Peppercorn Crush, Pickled Mushrooms (GF)

Pressed Belly of Pork, Confit Garlic, Thyme, Parsnip Puree, caramelised apples (GF)

Parisienne Gnocchi, Baked Cauliflower, fried sage, Corn Cobb Creme, Candied hazelnuts (V)

Rose Harissa Spiced Young Lamb, Sweet Potato Crush, Ginger Butter, Sour Cherry Jus (GF)

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

Dill Cured Ocean Trout, Pan seared with Capers, Lemon, Herb crème fraiche (GF)

Side Dishes

Effective Price \$11.00pp

Roasted Eggplant, Za'atar Spice, Popped Curried Chickpeas, Saffron Yoghurt, basil pinenut

Tapenade (GF,V)

Butternut Pumpkin, Nuts and Seeds Toffee, Pomegranate Molasses, baby herbs (GF,V)

Charred Cauliflower, Njuda Pork & Fennel Butter, Fried Sage, Hazelnuts (GF)

Buffalo Mozzarella, Charred Baby Zucchini, Confit Truss Tomato, Caper & Dill crush, Red Pepper

Romesco (GF,V)

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

Trail Salad, Popped Chickpeas, Roasted Root Vegetables, Pickled cucumber, Petit herbs, Lemon Mustard Dressing (GF/DF/V)

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