

Christmas Menu: 24th December 2024

Just a reminder. Due to the popularity of our Annual Xmas Promotion we do limit the number of and scope of our delivery service. We do encourage where possible for collection from our Depot in Palmwoods, as we are unable to provide an accurate delivery time.

If you are receiving a delivery, please make sure in advance you have plenty of fridge space.

- Pickup Orders: Collection from Palmwoods 4555
Tuesday 24th December 0800-1600
- Delivered Orders: Sunshine Coast (South to Caloundra Rd, North to Marcoola, within 25km of Palmwoods 4555)
Tuesday 24th December 1200-1800 (exact time is estimated)
Limit of 30 spots
A flat rate \$20 delivery fee applies
- Brisbane (Central/North/West) Monday 23rd December Delivery from 2pm
Limit of 8 spots
A flat \$50 delivery fee applies
- Order suggestions: 2 mains / 2 side per 6-10 guests
1 dessert will serve 3-4 guests

Main Course Boxes

Each box contains a generous sized serve for 5 guests, with boxes stretching as more selections are made

Chimichurri Wagyu Sirloin, Marble Score "5" \$175

Thick Cut & seared to Medium Rare, Wrapped in Streaky bacon, served with Chimichurri, Fat Cut Duck Fat Chips, Peppercorn Butter (GF)

Whole Roast Duck L'Orange with Apricot Stuffing \$150

Served ready to heat and carve, with Braised Savoy Cabbage, Soy, ginger & Orange Glaze (GF)

Kashmiri Lamb Shanks (5pc, cut in 1/2) \$160

Mild Spiced with Rose petal, Cranberry, Almond & Coconut, Cucumber & Ginger Yoghurt Raita, Heirloom tomato Salad (GF)

Pressed Belly of Pork with Cherry Compote \$160

Muscat Roasted Baby Pears & apples, Parsnip Butter Mash (GF)

Butter Poached Turkey Breast with Baby Vegetables \$160

Confit Garlic & Herb Butter, Asparagus, Baby zucchini, chat potatoes, Cranberry jelly, traditional gravy (GF)

Sides Dishes

Each side contains a medium serve for 5 guests

All dishes \$60

Charred Asparagus, Wrapped in Smokey Proscuitto, Tarragon Bearnaise (GF)

Grilled Peach & Goat Curd Salad, Candied Nuts, Radicchio, Pickled Onion, Vincotto (GF,V)

Heirloom Tomato Salad, Lebanese Cucumber, Oregano, Rosemary, Balsamic Dressing (GF,DF,V)

Fat Cut Root Vegetable Chips, Honey Mustard Dressing, Fresh Rocket, shaved parmesan (GF,V)

Crushed Potato Salad, Poached Free Range Egg, Chive Cream Fraiche, Streaky Bacon chips(Optional), Dijon Dressing (GF, Vegetarian on request)

Sweet Choices

A real Thistle collective of sweet treats

Prices as marked

Home Made Ice cream \$20.0/1.5lt

Poached Peach & Punsch, Seasonal Stonefruit, poached in Muscat, cinnamon & star anise, vanilla bean, custard
Anglaise with Swedish Punsch Liquor (GF)

Coconut, Rum & Lime Pina Colada, Fresh Pineapple Curd, Toasted Coconut, Malibu Rum, Dried Lime (GF,VEGAN)

Thistle's Gin-a-Misu \$30.0/ 1lt tub

Lemon & Lime Curd, Star Anise Gin, Vanilla Mascarpone, White Chocolate Shard, Cardamon Marmalade, Savoiarde
Biscuit

Fleur's Xmas Brownie Box \$33.0 / Box contains 1 slab of each flavour

Honeycomb, Caramel & Macadamia: Chocolate brownie stuffed with Dulce de leche, honeycomb, macadamia's &
white chocolate, topped with even more honeycomb, macadamia's & chocolate!

Cherry Ripe Rocky Road: Chocolate brownie stuffed with cherries, coconut & cherry ripe, topped with homemade
rocky road

GG & Coco's Traditional Fudge \$25.0/box

Family recipe Russian Caramel, Scottish Tablet, Coconut Ice

Cheese Grazing

Medium \$90

Large \$125

Woombye Cheese Selection, Washed Rind, Truffle Brie, Ash Brie, Vintage Cheddar, Persian Feta, Mild Aged Blue
Palmwoods Honeycomb, Candied nuts, House Made Marmalade, Sourdough lavosh, German Bakehouse Toasted Sour
Fruit Loaf, Seasonal Fruits
(GF available on request)