

## Thistle in the Woods 2024 Pricing Summary / Packages

### Entertainers Menu

Effective Date 1/10/24

#### 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 Prosciutto, 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, Dark Chocolate Brownie, Rocky Roads, truffles & Macarons.

**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, truffles, 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

**Baked Goat Curd Tart**, Red onion Jam, Oregano, Red pepper Tapenade, Pickled Shimije Mushrooms (V,GF)

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

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

**Prosciutto Wrapped Beets**, Mozzarella, Golden Beet relish with Lime, Za’atar Spice, Rocket Salad (GF)

**Spanner Crab Taco**, Self assemble kit, avocado crush, fennel salad, charred corn salsa (DF)

### HOT

**Prawn & Pancetta Arancini**, Mooloolaba Prawn, Saffron Risotto, Provolone, Smokey Pancetta, Herb Mayo (GF)

**Thistle’s Baby Wagyu Burgers**, gorgonzola cream, gruyere, spicy beetroot relish, confit garlic aioli

**Lamb Shoulder Pie**, Confit Garlic, Braised Vegetables, Mint Jelly, Rosemary Crumb

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

**Beef Cheek & Ale Pie**, Braised onion, Speck, Heirloom Tomato Relish, Parmesan Crust, Braising Jus

**American Cheeseburgers**, Profiterole bun, Red Cheddar, Ketchup & Mustard Cream, Dill Pickle, Heirloom Tomato relish

## SITDOWN SHARE STYLE MEALS

Prepared and packaged with family style in mind, everything is ready to heat, lift lid and service

**Share Style Sitdown      \$45 per person (Min 5 guests)**

Saving you the hassle of serving a full dinner, ready to heat on demand

**choose (2) from the main dishes and (2) from the sides,**

### Main Dishes

**Marbled Wagyu Sirloin**, Brandy Cream Jus, Peppercorn Butter, Pickled Mushrooms, Fat Cut Chips (GF)

**Herb-crusted Rack of Lamb**, Parmesan Potato Galette, Confit truss Tomato, Balsamic Mint Dressing (GF)

**Pork Tenderloin**, Chilli Pineapple Chutney, Ginger, Maple & Sweet Potato Mash (GF/DF)

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

**Fresh Market Fish** (seasonal selection), Turmeric Potato, Cucumber & Dill Yoghurt, dressed rocket salad (GF)

### Side Dishes

**Nicks Nut Salad**, Goat Curd, Pickled Baby Figs, Candied Pecans & Walnuts, Rocket Salad, Vincotto (GF,V)

**Root Vegetable Chips**, Honey Mustard Dressing, Shaved Parmesan, Fresh Herbs (GF,V)

**Confit Tomato Olive Salad**, Pickled Onion, Caper Dill Dressing, Shaved Cucumber (GF,V)

**Warm Potato Salad**, Baby Chats, fresh herbs, Cream Fraiche, Cornichon, Tartare (GF,V)

**Prosciutto Wrapped Asparagus**, Truffle Dressing, Hollandaise (GF)