

## Thistle in the Woods Winter 2025 Pricing Summary / Packages

### Corporate Menu

Available from 1<sup>st</sup> March 2025 - 30<sup>th</sup> September 2025

**Box Sizes –** Small (Individual Box), Medium (5-8 guests), Large (10-15 guests).

When creating a menu for your guests please note that the more selections, the further your order will stretch

We provide servingware and napkins in all boxes

**Individual Boxes-** We have collated all Individual & small box options at the end of the menu. Please note that minimum numbers apply to small box orders (POA)

### Breakfast / Brunch Catering Solutions

#### Breakfast / Brunch Combination Package

**\$27.50pp (Min 10 guests)**

Full Selection breakfast of Fruit, Yoghurt/Chia, Breakfast Turkish, Sweet Pastries and muffins, Fruit Smoothies (Individually bottled) Adjusted menu for dietaries. Consumables provided

#### Complete Breakfast Box (Individual only) Min numbers apply

**S \$30.0**

Yoghurt / Chia Pot, Premium Smoothie, Fresh berries, Breakfast Turkish, Sweet Treat (GF/Veg available)

#### Seasonal Fruit Box

**S \$15.0, M \$30, L \$50**

Locally sourced Berries, seasonal fruit, melons. All peeled and portioned for your convenience

#### Breakfast Grazing

**S \$22.50, M \$60, L \$99**

Selection of Smoked Dill Salmon, Smoked Chicken, Avocado Crush, Persian Feta, Bruschetta, pickled vegetables, Breakfast Relish, German Bakehouse Grain loaf (Vegetarian & Gluten Free Available)

#### Complete Brunch Pack

**S \$22.50, M \$50, L \$90**

Savoury Filled Baby croissants (HCT), Stuffed Baby muffins, Danish Pastries, Fruit Box, Yoghurt Pots (Vegetarian Available)

#### Roast Vegetable Frittata

**S \$22.50, M \$40, L \$80**

Butternut Pumpkin, Pecorino, Semi-dried Tomato, Pickled Onion, Confit Tomato. Spicy Tomato Kasundi. (GF, Vegetarian). Small Box Served with Fruit Smoothie

#### Breakfast Turkish Sandwich

**M \$50, L \$90**

Streaky Smoked Bacon, Free range Eggs, Confit Garlic Aioli, Cheddar, caramelised onion, Smoked Tomato relish

#### Sweet Pastries Box

**M \$50, L \$90**

Freshly baked apple turnovers, raspberry & chocolate danish, Almond croissants, stuffed baby muffins

#### Toasted Coconut Chia Pudding

**\$30 (per 8 pack)**

Lychee & Mint Salad, rose petal, maple (GF, DF, Vegan)

#### Greek Yoghurt Pots

**\$30 (per 8 pack)**

Poached Stonefruit Compote, Cinnamon, Vanilla Yoghurt, Amaretti, Toasted Almonds (GF on request)

## Daytime / Lunch Catering Solutions

### Daytime / Lunch Combination Package

**\$37.50pp (Min 10 guests)**

All Day Catering available. Light morning tea, full selection lunch, Afternoon tea, Bottled water & consumables supplied. We will provide a selection of savoury and sweet items from across our Corporate Menu tailored to your needs.

**Upgrade to Premium juices and Smoothies \$5.50pp**

### Complete Lunch Pack (Individual Only) Min numbers apply

**S \$32.50**

Wraps & Slider Selection, Vegetarian Quiche, Brownie / Blondie with fresh berries, Premium Smoothie Juice (Vegetarian & GF on request)

### Cold Canape Selections

**\$45 / Selection (20 pieces)**

From our Private Catering Menus, a selection of cold canapes available by the box

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

**Hoisin Duck Wraps**, Five spiced Duck Leg, toasted sesame, Pickled White Ginger, candied chilli, Coriander Slaw, (DF)

**Vietnamese Rice Paper Rolls**, Pickled Pawpaw, ginger, Coriander, mint, fried tofu, Citrus plum soy dressing (GF/Vegan)

### Salad & Poke Bowl Options

**S \$22.50 (ind), M \$50 (5 serves),**

**L \$100 (10 serves)**

**Lemon Herb Chicken Salad**, Charred Corn, Jalapeno & Pumpkin Succotash, Woombye Feta, Sriracha Lime Mayo, Rocket Salad (GF)

**Harrissa Spiced Lamb Rump**, Pearl Couscous, Currant, Sweet Potato Salad, Mint Raita

**Vegetarian Poke**, Fried Tofu, Pickled Mushroom, Avocado Crush, Miso Sesame Dressing (GF/VEGAN)

**Korean Red Pork**, Bulgogi, Apple Slaw, Fermentier Kimchi, Lebanese cucumber pickle, sesame (GF)

**(Individual Box contains water, and seasonal fruit)**

### Finger Sandwich Box

**S \$22.50, M \$35, L \$60**

Each box contains a variety of fillings (GF available)

Roast Pumpkin, Caramelised onion, Persian Feta, rocket Pesto (V)

Turkey breast, cranberry, swiss cheese

Free Range Egg, Curry leaf mayo, cardamon

Roast Beef, Beetroot sauerkraut, Hot English Mustard

Smoked Leg Ham, Cheddar, Truss Tomato

Chicken, Sweet Corn, Celery Mayo

**(Individual Box contains water, and seasonal fruit)**

### Wraps & Brioche Slider Combo

**M \$50, L \$80**

Each box contains a variety of fillings (GF NOT available)

Smoked Pork Fillet, Asian Slaw, Soy Mayo, Pickled Ginger

Roast Vegetable, Pumpkin, Persian Feta, Capsicum Romesco  
Streaky Bacon, Lettuce Truss Tomato, confit Garlic aioli  
Chicken Schnitzel, Caesar Salad  
Falafel, Tabouleh salad, Hummus  
Harissa Spiced Lamb, Mint Yoghurt, Currant CousCous

### Sweets / Grazing / Light Options

#### Combination Brownie / Blondie Box

M \$40, L \$70

Dark chocolate, Blood orange & walnut praline Brownie, Caramel & White Chocolate Blondie (GF),  
(DF on request)

#### Palmwoods Banana Loaf

M \$50, L \$80

Palmwoods Bakery GF Banana Loaf, Vanilla Mascarpone, Palmwoods Honeycomb, Local  
Jams/Marmalade (GF)

#### Combination Sweet Box

M \$70, L \$110

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

#### Vegetarian Trail Grazing

S \$45 (2 Guest), M \$80, L \$125

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

S \$45 (2 Guest), M \$80, L \$125

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

S \$45 (2 Guest), M \$80, L \$125

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

### Individual & Small Box options

Curated for our Private Charter Clients. For large events please contact us.

#### Breakfast / Brunch (Individual)

- Complete Breakfast Box (Individual only) Min numbers apply** **S \$30.0**  
Yoghurt / Chia Pot, Premium Smoothie, Fresh berries, Breakfast Turkish, Sweet Treat (GF/Veg available)
- Seasonal Fruit Box** **S \$15.0**  
Locally sourced Berries, seasonal fruit, melons. All peeled and portioned for your convenience
- Breakfast Grazing** **S \$22.50**  
Selection of Smoked Dill Salmon, Smoked Chicken, Avocado Crush, Persian Feta, Bruschetta, pickled vegetables, Breakfast Relish, German Bakehouse Grain loaf (Vegetarian & Gluten Free Available)
- Combination Brunch Pack** **S \$22.50**  
Savoury Filled Baby croissants (HCT), Stuffed Baby muffins, Danish Pastries, Fruit Box, Yoghurt Pot  
Vegetarian Available)
- Roast Vegetable Frittata** **S \$22.50**  
Butternut Pumpkin, Pecorino, Semi-dried Tomato, Pickled Onion, Confit Tomato. Spicy Tomato Kasundi. (GF, Vegetarian). Small Box Served with Fruit Smoothie

#### Lunch / Daytime (Individual)

- Complete Lunch Pack (Individual Only) Min numbers apply** **S \$32.50**  
Wrap, Slider Selection, Vegetarian Quiche, Brownie / Blondie with fresh berries, Premium Smoothie Juice (Vegetarian & GF on request)
- Finger Sandwich Box** **S \$22.50**  
Each box contains a variety of fillings (GF available)  
**(Individual Box contains water, and seasonal fruit)**
- Salad & Poke Bowl Options** **S \$22.50 (ind)**  
**Lemon Herb Chicken Salad**, Charred Corn, Jalapeno & Pumpkin Succotash, Woombye Feta, Sriracha Lime Mayo, Rocket Salad (GF)  
**Harrissa Spiced Lamb Rump**, Pearl Couscous, Currant, Sweet Potato Salad, Mint Raita  
**Vegetarian Poke**, Fried Tofu, Pickled Mushroom, Avocado Crush, Miso Sesame Dressing (GF/VEGAN)  
**Korean Red Pork**, Bulgogi, Apple Slaw, Fermentier Kimchi, Lebanese cucumber pickle, sesame (GF)  
**(Individual Box contains water, and seasonal fruit)**

#### Sweets / Grazing / Light Options (Individual)

- House Sweets** **S \$30.0 (1-2 Guest)**

Our own inhouse selection of Rocky Roads, Brownie, Truffles and fresh berries (GF)

**Vegetarian Trail Grazing**

**S \$45 (1-2 Guest)**

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**

**S \$45 (1-2 Guest)**

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**

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