

Thistle in the Woods Summer 2026 Pricing Summary / Packages

Entertainers Menu

Available from 1st September 2025 - 31st March 2026

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, Venision, 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 \$50 Each box contains approx 20 pieces / selection

COLD

Spiced Pumpkin Tart, Preserved Lemon Thyme Ricotta, Maple Pumpkin Puree, Rosemary Crumb (GF/V)

Spanner Crab & Lychee Salad, Witlof, Thai basil, Kaffir Lime, Candied Chilli & Ginger (GF/DF)

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)

HOT

Braised Duck & Leek Pie, Dijon & Thyme Cream, Root Vegetables

Mozzarella & Split pea Arancini, Oregano, basil, Champagne Hollandaise (GF/V)

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

Ham Hock & Peppercorn Pie, Braised cabbage, Cider Mustard Cream

Sun dried Tomato & Prosciutto Arancini, Basil & Pinenut Pesto, Smoked Cheddar (GF)

American Cheeseburgers, Petit Profiterole, Cheddar, Ketchup Mustard Cream, Dill Pickle

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

Lemongrass Chicken Skewers, Kaffir Lime & Sugared Chilli Salsa, Peanut Satay

Wagyu Sirloin Mignon, Chimichurri salsa, Mustard Butter (GF)

Market fish with Scallion, Local Ocean fish, Young ginger, sesame, Sweet Soy (GF/DF)

Loin of Pork, Maple Sweet Potato & Ginger Hash, Pineapple Coriander Chutney (GF)

Lamb Cutlets with Preserved Lemon, Cucumber & Mint Salad, Sumac Yoghurt (GF)

Side Dishes

Nuts Candied Nut Salad, Goat Curd, Pickled Baby Figs, Romaine, Caramelised Balsamic (GF/V)

Sweet Potato Chips, Maple, Tahini, Soy & Sesame (GF/DF/V)

Roasted Zucchini & Southern Golds, Lemon cream, Rosemary Pumpkin Seed Crumb (GF/V)

Pickled Cucumber Salad, Local Avocado, Candied Chilli, Sesame Dressing (GF/VEGAN)

Caprese & Olive Salad, Buffalo Mozzarella, Shaved Cucumber, Pickled Red Onion (GF/V))