

Thistle in the Woods Winter 2025 Pricing Summary / Packages

Corporate Menu

Available from 1st March 2025 - 30th 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.

Antipasto Grazing (V)

S \$50 (2 Guest), M \$90, L \$130

Selection of Pulse and Vegetable based dips, relishes with Za'atar, Baby Caprese Salad, AntiPasto and Fermented
Vegetables (Available as VEGAN & GF)

Cheese Board Selection

S \$50 (2 Guest), M \$90, L \$130

Woombye Selection of Soft Bries, Vintage Cheddar, Goat Curd with Dukkah & Honeycomb, Duck Pate with Homemade
Relishes & Marmalades, Local Sourdough Lavosh & Fruit Toast (GF crackers available)

Traditional Charcuterie Grazing

S \$50 (2 Guest), M \$90, L \$130

Northern Rivers Soppressa, Truffle & Fennel Salamis, Free Range Prosciutto, Spicy Chorizo, Pickled Vegetables, In-house
Tapenades & Relishes, Charred Turkish (GF Loaf 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)

Antipasto Grazing (V)

S \$50 (1-2 Guest)

Selection of Pulse and Vegetable based dips, relishes with Za'atar, Baby Caprese Salad, AntiPasto and Fermented Vegetables (Available as VEGAN & GF)

Cheese Board Selection

S \$50 (1-2 Guest)

Woombye Selection of Soft Bries, Vintage Cheddar, Goat Curd with Dukkah & Honeycomb, Duck Pate with Homemade Relishes & Marmalades, Local Sourdough Lavosh & Fruit Toast (GF crackers available)

Traditional Charcuterie Grazing

S \$50 (1-2 Guest)

Northern Rivers Soppressa, Truffle & Fennel Salamis, Free Range Prosciutto, Spicy Chorizo, Pickled Vegetables, In-house Tapenades & Relishes, Charred Turkish (GF Loaf available)