

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

### Entertainers Menu

Available from 1<sup>st</sup> April – 1<sup>st</sup> September 2025

Effective June 30, 2025 minimum orders are now applicable for all delivered services

**Monday - Friday Orders:** \$100 minimum order (+delivery)

**Weekend Orders:** \$250 (+delivery)

For smaller orders pickup is available via appointment from Palmwoods 4555.

### 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)

**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, 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 Proscuitto, Spicy Chorizo, Pickled Vegetables, In-house Tapenades & Relishes, Charred Turkish (GF Loaf 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 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)

### HOT

**Petit Guinness Veal Pie**, Osso bucco, Marrow, Heirloom tomato, Speck, Root Vegetable Paysanne

**Spanner Crab Arancini**, charred corn, chives, fennel, Smoked Pepper Romesco, Polenta crust (GF)

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

**Pickled Mushroom Arancini**, Grana Padana, Buffalo Mozzarella, Forest mushroom, Preserved lemon & herb Mayo (GF/V)

**Lamb Shoulder Pie**, Garam Masala, Persian feta, Pickled Red onion, Lemon herb crumb

**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**

**Miso Baked Chicken,** Roasted onions, Miso Butter (GF)

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

**Belly of Pork,** Parsnip Butter Mash, Roasted Baby Apples & Pears (GF)

**Cumin Spiced Rack of Lamb,** Herb Rub, Sumac Yoghurt (GF)

**Braised Leg of Duck,** Carrot Ginger Puree, Sticky Orange & Star Anise (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)

**Harrissa Roasted Cauliflower,** Chickpea & Pinenut Salad, Mint Yoghurt (GF/V)

**Baked Fennel & Kipfers,** Parmesan Crust, Smoked Manuka Olives (GF/DF)

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