

Thistle in the Woods Winter 2025 Pricing Summary / Packages

Corporate Menu

Available from 1st September 2025-28th February 2026

Box Sizes – Small (Individual Box), Medium (5-6 guests), Large (8-10 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)**

Breakfast /Brunch Selection of Savoury Bagels & Croissants, Seasonal Fruit, Sweet pastries, Individual yoghurt pots and premium juices & smoothies. We supply a consumables pack with all package orders. (Dietary adjustments included in pricing for common requirements)

Individual Boxes

Seasonal Fruit Box **S(Individual) \$15.0**

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

Healthy Breakfast (GF/VEG) **S(Individual only) \$22.50 (2 day notice)**

Bircher Style Apple & Date Muesli, Petit Vegetarian Quiche, Fresh Berries/fruits, Spring Water

Bagel Breakfast **S(Individual only) \$22.50**

Smoked Salmon, Rocket & Horseradish Cream Poppy Seed Bagel, Fresh Berries/fruits, Smoothie Juice

Brunch Box Combo **S(Individual only) \$22.50**

Savoury Croissants stuffed with Woombye Ham, Swiss, smoked relish, Baby stuffed Muffins, Yoghurt Bomba with granola, seasonal fruit

Breakfast Grazing (VEG)(GF available) **S(Individual only) \$22.50 (2 day notice)**

Avocado Crush, Free Range Poached Eggs, Bruschetta, Woombye Feta, Charred Turkish with Dukka Spice, Spring Water

Shared Boxes

Combination Brunch Pack **M \$50, L \$100**

Savoury Croissants stuffed with Woombye Ham, Swiss, smoked relish, Baby stuffed Muffins, Yoghurt Bomba with granola, seasonal fruit

Vegetarian Quiche (GF/VEG) **M \$40 (10), L \$80 (20)**

Butternut Pumpkin, Pecorino, Semi-dried Tomato, Pickled Onion, Confit Tomato

Smoked Salmon Bagels **M \$50 (10), L \$100 (20)**

Dill Smoked Salmon, Horseradish Herb Cream, Rocket Salad, Pickled Onion

Savoury Filled Croissants **M \$45 (12), L \$90 (24)**

Woombye Smoked Ham, Swiss, Tomato Relish, Spinach

Sweet Pastries Box **M \$50, L \$90**

Selection of freshly baked Danishes, Lattices, turnovers & stuffed muffins

Toasted Coconut Chia Pudding (GF/VEGAN) **\$30 (per 8 pack)**

Lychee & Mint Salad, rose petal, maple

Greek Yoghurt Pots (GF) **\$30 (per 8 pack)**

Berry Compote, Sweetened Greek Yoghurt, Granola

Bircher Muesli Pots (GF) **\$40 (per 8 pack)**

Apple & Date, Carrot, Toasted Almond

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

Individual Boxes

Chicken Salad Lunch Pack (GF) **S (Individual only)\$25.50 (2 day notice)**

Lemon Herb Chicken, Chickpea, roast pumpkin & trail mix salad, Lime Mayo, Fresh berries, Chocolate Brownie, Spring Water

Falafel Combo Lunch Pack (VEG) **S (Individual only)\$25.50 (2 day notice)**

Ancient Grain Tabouleh, Hummus with Dukka, Garlic Aioli, flour tortilla, fresh berries, Spring Water

Finger Sandwich Combo (GF available) **S (Individual only)\$25.50**

Selected Fillings, crust-off sandwiches, Stuffed Muffins, Fruit and Spring Water

Charcuterie Meal Box **S (Individual only)\$25.50**

Deli meats, dips & relishes, Antipasto pickled Vegetables, Turkish Loaf, fruit & Spring Water

Shared Boxes

Cold Canape Boxes

\$50 (20 pc of 1 Canape)

- Spiced Pumpkin Tart, preserved lemon thyme ricotta, maple pumpkin puree, rosemary crumb (GF/V)
- Proscuitto & Pickled Fig Pancake, herb cream, Davidson plum pearl
- Hoisin Duck Wraps, five spiced duck leg, toasted sesame, Nuoc Cham, candied chilli, coriander slaw, (DF)
- Vietnamese Rice Paper Rolls, pickled pawpaw, ginger, coriander, mint, fried tofu, citrus plum soy dressing (GF/Vegan)

Salad Options

M \$50 (5 serves), L \$100 (10 serves)

Salads are individually packed, with cutlery packs

Lemon Herb Chicken (GF), Chickpea, roast pumpkin & trail mix salad, Lime Mayo

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

Falafel Salad (GF/VEG), Ancient Grain Tabouleh, Hummus with dukkah, Garlic Aioli

Sandwich / Sliders Mixed Boxes

M \$45 (20pc approx), L \$90 (40pc approx)

Boxes of Crust off Finger sandwiches, & petite Brioche Sliders. GF option available as mixed sandwich boxes only. Each box contains a selection of 5-6 fillings (based on availability of produce) Example fillings included

- Cardamon & Curried Egg Salad (V)
- Lemon Herb Chicken, pressed cucumber & confit Garlic Mayo
- Smoked Salmon, Cranberry & Brie
- Harissa Lamb & tzatziki
- Silverside, Beetroot Sauerkraut & Dijonaise
- Butternut Pumpkin, babaganoush, chickpea salad
- Smoked Pork Fillet, asian slaw, Chipotle mayo
- Woombye Ham, Swiss, Heirloom Tomato, Smoked Tomato relishes
- Pulled Brisket, Bread & Butter Pickle, Relish
- Chicken Schnitzel, Aioli, Lettuce

Sweets / Grazing / Light Options

Combination Brownie / Blondie Box (GF)

M \$40, L \$70

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

Palmwoods Banana Loaf (GF)

M \$50, L \$80

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

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, 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)