

Thistle in the Woods Summer 2026 Pricing Summary / Packages

Entertainers Menu

Available from 1st September 2025 - 31st March 2026

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

3 Course Casual 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)

Share Style Sitdown Package - \$45.00 per person (Min 5 guests)

Saving you the hassle of serving a full dinner, ready to heat on demand

- Select 2 main and 2 side dishes for a self-heating, shared dining experience.

Savoury Grazing

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)

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 S \$30 (2 Guest), M \$50(5 guests), L \$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 S \$30 (2 Guest)

Our Gluten-Free Sweet Selection, Dark Chocolate Brownie, Rocky Roads, truffles & Macarons.

Petit Sweet Tart Canapes S \$50 (25 pc, 5 of each flavour)

Dark Chocolate Ganache with fresh berries, Lemon Meringue, Salted caramel with praline, Custard Cheesecake, Turkish Delight

Combination Sweet Boxes M \$70(5-8 guests), L \$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 of 1 canape selection

COLD

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

Hoisin Duck Wraps, Five spiced Duck Leg, toasted sesame, Nuoc Cham, candied chilli, Coriander Slaw, (DF)

Prosciutto & Pickled Fig Pancake, Herb Cream, Davidson Plum Pearl

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

HOT

Brioche Cheese Toasties, Braised leek, red onion jam, dijon, thyme, gruyere, baby brioche roll

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 & Semame (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))