Thistle in the Woods 2025 Pricing Summary / Packages

Grazing Menu

Effective Date March 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.

Grazing Boxes (Savoury)

Antipasto Grazing (V)

S \$40 (2 Guest), M \$80, L \$110

Selection of Vegetarian Dips, relishes and tapenades, Baby Mozzarella salad, pickled and marinaded vegetables and antipasto, charred turkish loaf. (GF & VEGAN adjustments available)

Cheese Board Selection

S \$50 (2 Guest), M \$80, L \$110

Selection of Sunshine Coast soft cheeses, locally produced jams, marmalades and relishes, Australian Vintage Cheddar, Palmwoods Honeycomb with Goat curd & dukkah spice, Dried and seasonal fruits, selection of lavosh, bark, fruit toast (based on availability). GF alternatives available

Traditional Charcuterie Grazing

S \$50 (2 Guest), M \$80, L \$110

Selection of Ploughmans meats, dips, relishes and preserves, antipasto vegetables, crumbly cheeses, Crusty Loaf, Dipping oils, GF Alternatives available

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, Honeycomb Dark Choc Rocky Road (GF), Glace Cherry/Toasted Coconut White Choc Rocky Road (GF), Dried Orange & Walnut Praline Brownie (GF), selection of Montville Fudge (GF)

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, fudge, petit tarts with fresh seasonal berries and accompaniments.