

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.

Savoury Grazing

Sizes available : Individual (1 guest), Small (2-4 guest), Large (5-10 guest)

Antipasto Grazing (V) Individual \$30, Small \$60, Large \$110

Selection of Vegetarian Dips, relishes and tapenades, Baby Mozzarella, pickled and marinaded vegetables and antipasto, Crusty Loaf (GF & VEGAN adjustments available)

Cheese Board Selection Individual \$30, Small \$60, Large \$110

Selection of Sunshine Coast soft cheeses, locally produced jams, marmalades and relishes, Australian Vintage Cheddar, Palmwoods Honeycomb, Lemon & Herb Labnah, Dried fruits, selection of lavosh, bark, fruit toast (based on availability). GF alternatives available (limited selections for smaller box sizes)

Traditional Charcuterie Grazing Individual \$30, Small \$60, Large \$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

S \$30 (1-2 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.