

Thistle in the Woods Summer 2026 Pricing Summary / Packages

Entertainers Menu

Available from 1<sup>st</sup> March - 31<sup>st</sup> August 2026

Minimum orders are now applicable for all delivered services

Monday - Friday Orders: \$100 minimum order (+delivery) Saturday Orders: \$250 (+delivery)

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

Packages

**3 Course Casual Combination Package - \$47.50 per person (Suitable for 5-20 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 - \$47.50 per person (Suitable for 5-20 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.

**Quick Canape Package - \$35.0pp (suitable for 10+ guests)**

For those last minute simple self catered standup gatherings, a simple selection canapes to get you over the line

- Select 6 canapes from our delivered menus and we will package this into a selection that suits your casual shorter duration gathering. (approx 8-10 canape pieces per person, derived from your selections).

### **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.

### **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 20-25 pieces of 1 canape selection (NOT MIXED)**

#### **COLD**

**Caramelised Fennel Tart,** Green Olive Tapenade, Goat Fromage, Saffron Custard (GF/V)

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

**Spanner Crab Sliders,** Brioche Mini Bun, Dill Cream, Avo crush, Shallot Roe

#### **COLD or HOT**

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

**Poached Pear & Proscuitto Tart,** Honey Ricotta, Rosemary, Walnut Praline, Shortbread (GF)

#### **HOT**

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

**Italian Style Arancini,** Baby Mozzarella, Gorgonzola, Celeriac Root, Oregano, Spicy Tomato Aioli(GF/V)

**Beef Cheek Ragout Arancini,** Parmesan Risotto, Parsley Fraiche (GF)

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

**American Cheeseburgers,** Petit Profiterole, Cheddar, Ketchup Mustard Cream, Dill Pickle

**Ham Hock & Peppercorn Pie,** Braised cabbage, Cider Mustard Cream

**Traditional Lamb Shank Pie,** Root Vegetables, Mint Jelly, Rosemary & Polenta Crumb

**REMEMBER YOU CAN ORDER BY THE BOX, or select our quick package below (10+ guests)**

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## SITDOWN SHARE STYLE MEALS

Prepared and packaged with family style in mind, everything is ready to heat, lift lid and service

**Share Style Sitdown      \$47.50 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

**Parmesan Crumbed Chicken Breast**, Sweet Corn Polenta Mash, Lemon Cream (GF)

**Mint Crusted Loin of Lamb**, Sweet Potato and Goat Curd Hash, Minted Chilli Glaze (GF)

**Marble Score 4/5 Black Angus Sirloin**, Rosemary Butter, Peppercorn Diane Cream (GF)

**Pressed Belly of Pork**, Star Anise Roasted Cherries, Caramel, Chinese Brocoli (GF/DF)

**Braised Beef Short Ribs**, Rosemary Crumb, Red Wine Jus (GF)

**Greek Chicken Skewers**, Oregano Pesto, Garlic Yoghurt Cream (GF)

### Side Dishes

**Salted Candy Nut Salad**, Persian Cows Milk Feta, Pickled Fig, Romaine Lettuce, Maple Speck (GF/Veg available)

**Buffalo Mozzarella**, Fried Eggplant Caponata, Artichoke heart, Torn Basil (GF/V)

**Cumin Spiced Celeriac Chips**, Gorgonzola, cream fraiche, Romesco (GF/V)

**Honey Roasted Dutch Carrots**, Buttermilk Dressing, Pumpkin seed crumb (GF/V)

**Wagyu-Fat Potato Fries**, Hot English Mustard Aioli, Confit Garlic (GF)

**Warm Japanese Pumpkin Salad**, Nigella seed Fennel Salt, Pomegranate, Fried Kale, Pine nut, Honey Dressing (GF/V)