

Thistle in the Woods 2026 Pricing Summary / Packages

Grazing Menu

Effective Date 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.

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 marinated 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

Small (5-8 guests), Large (10-15 guests) Box sizes available unless stated

From our inhouse sweets and local producers we present a boxes full of goodies.

Mini Stuffed Donuts

S \$50, L \$100

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

S \$50, L \$100

Sample the full range of our sweets, stuffed donuts, rocky roads, brownies, truffles, petit tarts with fresh seasonal berries and accompaniments.