

Christmas Menu: 24th December 2026

Just a reminder. Due to the popularity of our Annual Xmas Promotion we do limit the number of and scope of our delivery service. We do encourage where possible for collection from our Depot in Palmwoods, as we are unable to provide an accurate delivery time.

If you are receiving a delivery, please make sure in advance you have plenty of fridge space.

- Pickup Orders: Collection from Palmwoods 4555
Thursday 24th December 0800-1600
- Delivered Orders: Sunshine Coast (South to Caloundra Rd, North to Marcoola, within 25km of Palmwoods 4555)
Thursday 24th December 0800-1600 (exact time is estimated)
Limited delivery spots
A flat rate \$20 delivery fee applies
- Order suggestions: 2 mains / 2 side per 6-10 guests
1 dessert will serve 3-4 guests

Main Course Boxes

Each box contains a generous sized serve for 5 guests, with boxes stretching as more selections are made
ALL MAINS (Ex: Salmon dish) SERVED WITH A SMALL SIDE OF HONEY ROASTED SEASONAL ROOT VEGETABLES (GF)

For those who enjoy Beef \$180

*Wagyu Boneless Short Rib, Approx 1.5kg Cooked Weight.
Sous Vide then seared to Medium Rare, Ready to Roast, BBQ or Sear to your preference.
Served with Salsa Verde, Heirloom Tomato Salad
GLUTEN FREE*

If you prefer Chicken for Xmas \$160

*1 Whole Boneless Chicken, Rolled with Speck, Sage and Gruyere. Sliced for easy reheating.
Served with Cranberry, Pecan and Orange Stuffing, and a light Jus.
Chicken is GLUTEN FREE, Stuffing on side is NOT*

For a feast of everything Pork \$160

*Boneless Loin of Pork, approx 1.5kg, Stuffed with Fennel seed, Pine Nut, apple and Pumpkin SourDough.
Served with a Lemon Nut Butter, and a light Jus.
This dish contains GLUTEN*

The Aussie Lamb Xmas Meal \$180

*Chermoula Crusted Boneless Knuckle of Lamb (approx 6 full knuckles), Sous Vide to medium Rare, ready to Roast.
Served with Persian Feta, fresh Mint, Coriander, Pickled Carrot, onion and Zucchini Salad
GLUTEN FREE*

For the Seafood Lovers \$200

*Whole Side of Wild Salmon, Lightly cured and Smoked for serving either cold or warm.
Served with Caper & Olive Crush, pickled white anchovy, Nduja Butter, and Dill Cream Fraiche.
Instead of Root Vegetables this dish is served with Braised Fennel and assorted pickled vegetables.
GLUTEN FREE*

Sides Dishes

Each side contains a medium serve for 5 guests

All dishes \$60

Warm Artichoke & Eggplant Salad

Tender Dupuy Lentils, Persian Feta, Lemon Garlic Dressing
GLUTEN FREE / VEGETARIAN

Trio of Fondant Potatoes

Braised Yams, Sweet Potato and Potato, Maple Brown Butter,
Candied nuts
GLUTEN FREE / VEGETARIAN

Baked Sourdough & Spicy Chorizo Stuffing

Woombye Chorizo, Coolum SourDough, Sage and Apple Stuffing

Jamon & Pickled Fig Salad

Goat Curd, Nick's Candied Salted Pecans & Walnut, Rocket, Apple Cider Dressing
GLUTEN FREE, (Vegetarian on request)

Fresh Mango & Grilled Haloumi Salad

Avocado Crush, Micro Herbs, Pumpkinseed Crumb, Dill Yoghurt Dressing
GLUTEN FREE / VEGETARIAN

Sweet Choices

A real Thistle collective of sweet treats

Prices as marked

Cherry Blackforest Chocolate Ice-cream \$30 per 2lt

Cherry Kirsch Compote, Chocolate Malt, Brownie & Blondie Chunks
GLUTEN FREE

Thistle's Gin-a-Misu \$30 per 1.5lt

Lemon & Lime Curd, Vanilla Mascarpone, White Chocolate Shard, Gin-soaked Vanilla Sponge
GLUTEN FREE

Fleur's Xmas Brownie Box \$35

Rich Chocolate Brownie, Stuffed with Caramel and Candied Nuts
Dulce de Leche, white chocolate ganache

Cheese Grazing \$120

Woombye Soft Bries, Washed rinds, Vintage Cheddar, Goat Curd with Dukkah spice, truffle & Palmwoods Honeycomb,
Selection of condiments, pastes,
Coolum Fruit Toast, Lavosh (GF crackers provided), seasonal berries