

Thistle in the Woods Summer 2027 Pricing Summary / Packages
Entertainers Menu
Available from 1st September 2026 – 31st March 2027

Delivery Services availability (check calendar)

Monday-Friday to 4pm, Saturdays Before 12pm

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

Antipasto Grazing (V) **Individual (1-2p) \$30, Small (4-6p) \$60, Large (10-12p) \$120**

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 (1-2p) \$30, Small (4-6p) \$60, Large (10-12p) \$120**

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

Traditional Charcuterie Grazing **Individual (1-2p) \$30, Small (4-6p) \$60, Large (10-12p) \$120**

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 \$50 (4-8 Guest), L \$100 (10-15 guests)**

Selection of Baby donuts with a variety of fillings such as Pistachio Butter, Hazelnut Choc, Lemon Curd, Salted Caramel, Raspberry Jam

Thistle House Sweets **S \$30 (2-5 Guest)**

Our **Gluten-Free** Sweet Selection, Dark Chocolate Brownie, Blondie, Dark & White Chocolate Rocky Road, 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, Biscoff Cheesecake, Turkish Delight

Combination Sweet Boxes **S \$60 (5-10 guests), L \$120(up to 20 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

White Anchovy Pissaladiere Tart, Red Onion Jam, Green Olive Tapenade, Rosemary Crumb (GF)

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

Lemon Myrtle Ricotta Tart, Palmwoods Creamed Honey, Oven-Dried Grape Truss Tomato, Thyme Ricotta Cream (GF/V)

Thistle’s Duck Pancakes, Nuoc Cham dressing, 5 spiced duck leg, plum & pickled ginger (DF)

Mooloolaba Prawn Sliders, Celeriac & Caper Remoulade, Horseradish, Shallot Roe **(7 day notice)**

HOT

Reuben Toasties, Pickled Brisket, fennel sauerkraut, hot English mustard, Gruyere, Dolce Mozzarella, sweet brioche
(Vegetarian available on request)

Rendang Beef Brisket Pie, Lemongrass, Kaffir Lime, Coriander Yoghurt Raita

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

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

Goat Cheese & Truffle Arancini, Parmigiano, Fresh herbs, lemon, Honey dressing, lemon aioli (GF/V)

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

Beef Cheek Ragout Arancini, oven dried tomato, Parmesan Risotto, Lemon Mayo (GF)

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

Minimum 14 days Notice

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

Sticky Pork Chop, Candied Almond, Pear Salad, Seasonal greens, Cherry Glaze (GF)

Backstrap of Lamb, Moroccan Dukka, Currant Quinoa, Grape Tomato Salad, Lemon Yoghurt (GF)

Black Angus Sirloin steak, Soused Silverbeet, Confit Garlic Butter (GF)

Parmesan Gnocchi, Lima Bean & Leek Fricassee, Chive Crumb, Mascarpone (V)

Local Swordfish, Creamed Corn polenta, Truss Tomato, Caper Nduja butter (GF)

Sage Crusted Chicken, Braised Fennel, Crushed Duck Fat potato, Mustard cream (GF)

Side Dishes

Pumpkinseed Pesto Potatoes, Sunflower Crumb, Shaved Parmagiano (GF/V)

Candied Nut salad, Peppered strawberries, cranberries, Crumbly Goat Curd, Rocket Salad, Cider Dressing (GF/V)

Roast Potkin Pumpkin, Chickpea Salad, Pomegranate, Molasses, Pickled Onion, Cows Feta (GF/V)

Mustard seed Pickled Vegetables, Fennel cucumber, zucchini, pequilia, chilli yoghurt dressing (GF/V)

Ginger Sweet Potato Hash, Maple Butter, Woombye Feta. (GF/V)

Honey Braised Root Vegetables, Brussels, Beets, seasonal vegetables, Caramelised balsamic, Palmwoods honeycomb
(GF/V)