

sprig & thistle

THE MENU

If you are hosting, celebrating, having a get together or wish to enjoy the pleasures of delicious + seasonal food - let us come to you!

Anna will design a menu specific to your requirements to suit your special day, function or celebration. Use the Sprig & Thistle catering menu to select different food options, if there is something special you would like us to create - let us know & we will do our very best to make it happen.

Let us take the kitchen work off you and allow time to sit back, relax and enjoy the many pleasures our beautiful produce can bring to the table.



*All prices excludes GST & travel. A standard booking fee is also additional.

CANAPÉS

prawn + chorizo skewer

corn fritter + herby mayo

mini savoury quiche, smoked salmon + dill

beef koftas + mint yoghurt

lamb/pork sliders + asian slaw + aioli

coconut crusted prawn + paprika mayo

smoked salmon blinis + herby cream cheese

falafel balls + zaatar spiced hummus

bruschetta + tomato salsa + pesto

edamame smash + seed cracker

vegetable skewer + pesto drizzle

3 items @ \$18 per/p

4 items @ \$25 per/p

5 items @ \$30 per/p

GRAZING PLATTERS & TABLES

selection of cheeses, crackers, dips, cured meats,
smoked fish, nuts, olives, seasonal fruit/vegetables +
fresh bread + more...

*provides substantial nibbles - prices starting from \$15 per/p (platters) and
\$28 (grazing tables) per/p.

SEASONAL SALADS

- seasonal roast vegetables + lentils , garden greens + herby mayo (gf, df, v)
- turmeric-spiced cauliflower, cranberries, almonds, dukkah + tahini (gf, df, v)
- pumpkin + basil ravioli, spinach, cherry tomatoes, roasted capsicum, olives + feta (v)
- balsamic beetroot, green beans, feta, caramelised onions, walnuts + mint (gf, df, v)
- chargrilled broccoli, edamame, mint, whipped feta, quinoa + buckwheat
- cajun pumpkin, parsnip, black rice, edamame, feta + herbs (gf, df)

SIDES

twice-cooked crispy potatoes

herby new potatoes

creamy asian slaw + sesame dressing

tomato + feta + green bean

black rice + chickpeas + caramelised onion + herbs

MEATS

roast lamb, leg of glazed ham, pork belly, stewart island salmon, chicken + leek gratin, italian-beef meatballs, satay chicken skewers or crumbed lamb chop loins

ALTERNATIVE

falafel balls, stuffed portobello mushroom, spiced-garlic tofu

DESSERT BAR

sticky date + butterscotch sauce

triple chocolate brownie

white chocolate blondies + salted caramel

seasonal fruit crumble + vanilla custard

loaded blondie or brownie board + toppings

self-saucing chocolate pudding

*1-2 options starting from \$15.00 per person

served with your choice of ice-cream and/or yoghurt

DESSERT PLATTERS

rocky road fudge

white chocolate + coconut truffles

blondies - salted caramel, biscoff or caramilk

brownie - raspberry white choc or triple choc

lemon curd tarts

chocolate truffles

biscoff truffles

oat-caramel slice

black forrest fudge

chocolate dipped strawberries

*choice of 3 different items, starting from \$16 per person

THE FULL FOOD PACKAGE

canapés or platter/s, main + dessert @ \$85 - \$150 per/p