



TAILORED MENUS



TO BOOK PLEASE CONTACT

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WELCOME TO THE TIMELESS THISTLE INN

A centre piece of the city's social life, the Thistle is the place where pints are poured, good food is relished, gatherings are held, and live music is enjoyed.



The Thistle Inn is perfect for events and celebrations of all sizes.

With multiple event spaces to choose from, we host everything from corporate meetings, to weddings and private parties. Get in touch to book your next event with us!

Cancellation Policy: *If a booking is cancelled 72 hours prior to the reservation, there is no charge. If there is a cancellation within 24 hours of the booking, we reserve the right to charge 100% of menu selection per person.*



OPTION ONE*

CHOICE OF MAIN

Entree & Main OR Main & Dessert **\$54**

Three Courses **\$65**

ENTRÉE

Beetroot carpaccio, almonds, burrata, mint

MAIN

Fish of the day, seasonal greens, potato, capers, burnt prawn sauce

Lamb rump, polenta, broccolini, almond gremolata, jus

Wild mushroom risotto, pecorino, truffle oil, fried enoki

DESSERT

Blackberry, apple & almond trifle

***SAMPLE SET MENUS ONLY**

Your entire party must choose the same set menu option- you'll be able to order individual dishes from the finalised set menu on the day. We can cater to all dietary requirements, please provide details 72 hours prior.



OPTION TWO*

COURSE CHOICES

Bread for the table, Entree & Main | Bread for the table, Main & Dessert **\$62**
Bread for the table & Three Courses **\$79**

TO BEGIN

House baked focaccia, truffle butter

ENTRÉE

Beetroot carpaccio, almonds, burrata, mint

Chilled prawns, honey ranch, nori, crispy rice cracker

MAIN

Fish of the day, seasonal greens, potato, capers, burnt prawn sauce

Lamb rump, polenta, broccolini, almond gremolata, jus

Wild mushroom risotto, pecorino, truffle oil, fried enoki

DESSERT

Sticky date pudding, sea salt gelato, toffee sauce

Blackberry, apple & almond trifle

*SAMPLE SET MENUS ONLY

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CELEBRATION MENU*

\$99PP

Price includes all of the below, plus room decorations & balloons.

ON ARRIVAL

Louis Bouillot Cremants de Bourgogne (*France*)

YOUR CHOICE OF 2 CANAPÉS

Smoked kahawai rilletes, prawn cracker

Smoked salmon, cream cheese & chive, kelp dust, blini

Tempura prawns, preserved lemon aioli

Grilled lamb koftas, tzatziki

MAIN

Fish of the day, seasonal greens, potato, capers, burnt prawn sauce

Lamb rump, polenta, broccolini, almond gremolata, jus

Wild mushroom risotto, pecorino, truffle oil, fried enoki

DESSERT

Sticky date pudding, sea salt gelato, toffee sauce

Blackberry, apple & almond trifle

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Time. It changes things.

Denim shapes change, food trends fade, and
music - well,

there's a new genre every week.
But there's one thing that always stays the same.
And that's the art of good hospitality.

Making people feel welcome, serving the best,
facilitating good times:

that never goes out of fashion.

The Thistle Inn may have been around for over
180 years.

But it's not our building that's iconic.
It's our constant, unwavering hospitality.

