



TAILORED MENUS

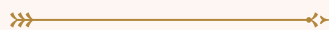


TO BOOK PLEASE CONTACT

liv@thistleinn.co.nz | thistleinn.co.nz | 04 887 8797



WELCOME TO THE TIMELESS THISTLE INN



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, honey comb, mint *

MAIN

Fish of the day, summer greens, potato, capers, burnt prawn sauce *

Lamb rump, creamy polenta, kumara crisps, broccolini, jus *

Wild mushroom risotto, pecorino, truffle oil, fried enoki **

DESSERT

Chocolate mousse, blueberries, white chocolate soil *

*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, marmite butter

ENTRÉE

Beetroot carpaccio, almonds, burrata, honey comb, mint *

Chilled prawns, maple ranch, nori, prawn cracker *

MAIN

Fish of the day, summer greens, potato, capers, burnt prawn sauce *

Lamb rump, creamy polenta, kumara crisps, broccolini, jus*

Wild mushroom risotto, pecorino, truffle oil, fried enoki **

DESSERT

Eton mess, lemon curd, chantilly cream, berries *

Chocolate mousse, blueberries, white chocolate soil *

*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.



CELEBRATION MENU*

\$99PP



ON ARRIVAL

Louis Bouillot Cremants de Bourgogne (*France*)

YOUR CHOICE OF 2 CANAPÉS

Smoked Kahawai rillette, 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

Eton mess, lemon curd, chantilly cream, berries *

Chocolate mousse, blueberries, white chocolate soil *

***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.

PROUDLY ENTERTAINING WELLINGTONIANS
FOR OVER 180 YEARS,
THE THISTLE IS LIVING PROOF THAT GREAT
HOSPITALITY IS TIMELESS

