

not-for-profit social enterprise

Where food and community connect



CHRISTMAS SET MENU



Training - Employment - Community

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CATERING

MENU

Wild Thyme is a not-for-profit catering service started by National Joblink. Our passion is to teach people how to make and serve great food.

Our mission extends beyond our kitchen through an outreach program that brings free meals to members of the Cairns community who don't get to treat themselves. We also partner with charity organizations to support those in need.

Driven by a love for both community and food, we believe in making a difference one meal at a time. Our guiding principle, "people over profit," shapes everything we do. 100 % of our profit is reinvested into supporting the community.

By supporting us...you support your community.

Food is our common ground, our universal language.

Food is the ingredient that binds us together.

Food is a vehicle for social change.

It brings people together in a way that nothing else can.



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CHRISTMAS SET MENU

Minimum 10 guests

SET MENU

Set 2 Course \$75

Set 3 Course \$85

Vegetarian and Vegan Options Available

ENTREES

SEAFOOD CHOWDER

A rich, thick and creamy seafood soup served with thyme and truffle crouton

CRISPY SOFT-SHELL CRAB

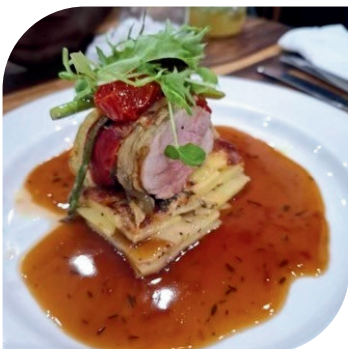
Crispy beer battered soft shell crab on green paw-paw, carrot and shredded wombok salad with a soy, ginger and sweet chilli dressing

FRIED DUCK SHANKS

Crusted with pistachio nuts, red wine and cranberry reduction, parsnip puree

PORK BELLY

Smashed pea puree, pumpkin vinegarett, apple, Brussel sprout and cranberry slaw



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MAINS

BARRAMUNDI

Baked barramundi, with a preserved lemon crumb, roasted sweet potato mash and asparagus with a selection of mussels, bugs, prawns and calamari in a creamy herb and white wine sauce

CRISPY DUCK BREAST

Baked goat cheese and herb semolina, pomegranate molasses, tempura nori wrapped scallop

BLACK ANGUS EYE FILLET

Roasted baby vegetables, corn mousse, truffle jus

HARRISSA-ROASTED LAMB RUMP

Pea hummus, Moroccan roasted baby beets, pumpkin gnocchi, balsamic and garlic jus

DESSERT

CHRISTMAS PUDDING

fruit pudding, brandy anglaise, vanilla Ice-Cream

VANILLA BEAN PANNA COTTA

fruit pudding, brandy anglaise, vanilla Ice-Cream

MACADAMIA AND DARK CHOCOLATE MOUSSE

with Orange-Infused Whipped Cream

PAVLOVA

with White Chocolate and Peppermint Cream Cranberry Coulis



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