

not-for-profit social enterprise

Where food and community connect



THEMED LUNCH



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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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LUNCH MENU

Our themed team lunch packages, designed for groups of 10, include everything you need to satisfy your team, making the dining experience easy and enjoyable. Choose from our four themed lunches, available for delivery, pickup, or to enjoy at Wild Thyme.

Package One - \$195/ \$19.50pp

TACO BAR

Create your own Mexican fiesta with a variety of hard and soft tacos, paired with all the fixings you need. Just unwrap, assemble, and enjoy!

TACO

Hard corn taco shells, soft flour tortillas, tortilla pockets

MEAT AND POULTRY

Seasoned ground beef, Seasoned shredded chicken, Carnitas (slow-cooked pork)

VEGETERIAN/VEGAN:

Mexican-style warm mixed beans

SALAD:

Shredded lettuce, diced tomatoes, shredded carrot, diced cucumber, sliced jalapeños, fresh cilantro, sliced avocado or guacamole

Tomato and corn salsa (mild, medium, and hot) (Your Choice)

Sour cream

Shredded cheese

Lime wedges

Pickled red onions

Chipotle mayo

Hot sauce varieties



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Package Two - \$285/ \$28.50pp

GOURMET BURGER BAR

Get ready to create your ultimate burger with a spread of buns, patties, and all the delicious toppings you crave. Stack it high with your favourites and enjoy a personalized burger experience

BURGER BUNS/BREAD

White and whole meal burger buns
focaccia rolls, damper rolls, Turkish rolls and pita pockets

MEAT AND SEAFOOD

Beef Patties, chicken fillets, lamb patties, gourmet vegetable patties, grilled barramundi

SALAD

Mixed lettuce, cucumber, Spanish onion, tomato, beetroot, pineapple, rocket, pickles, grated carrot and avocado

CHEESE

Shredded Mozzarella, cheddar cheese, vegan cheese, crumbled fetta

SAUCE

Smokey tomato chutney, caramelised onion relish, burger sauce, tartare, variety of mustards, BBQ and tomato and aioli



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Package Three - \$265/ \$26.50pp

NOODLE-LICIOUS BAR

Create the perfect noodle dish by selecting from a range of oils, sauces, meats, seafood, and fresh vegetables. One of our talented trainees will stir-fry your custom creation right in front of you while you wait—fresh, hot, and just the way you like it!

MEAT

Beef, pork, lamb and Chicken

SEAFOOD

Prawns, calamari, mussels and fish

VEGETERIAN

Plain tofu and marinated tofu

VEGETABLES

Bok-choy, wombok, capsicum, snow peas, carrot, bean sprouts, onion, mushroom, broccoli, cauliflower, zucchini, red cabbage and beans

OILS

Chilli oil, lemon oil, garlic oil, garlic and onion oil, garlic and rosemary oil, Sesame oil and avocado oil

SAUCES

Teriyaki sauce, hoisin, kecap manis, sweet chilli, sriracha, soy, oyster, fish sauce and satay

CONDIMENTS

Garlic, ginger, chilli, sesame seeds and coriander



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Package Four - \$255/ \$25.50pp

ITALIAN FESTA BAR

Get creative and build your dream pasta dish, then watch as our talented trainees work their magic to bring your tasty creation to life. You pick it, they cook it—deliciousness guaranteed (with a dash of trainee charm)!

PASTA

Spaghetti, penne, fettuccine, ravioli (*meat or vegetarian*), gnocchi and Tortellini (*meat or vegetarian*)

MEAT AND SEAFOOD

Grilled chicken, meatballs, sliced sausage (chorizo), prawns, bacon

VEGETABLES

Mushrooms, roast capsicum, cherry tomatoes, spinach, broccoli, zucchini, onions, eggplant, sun-dried tomatoes and Garlic

CHEESE

Parmesan, mozzarella, ricotta, feta and goat cheese

HERBS AND SEASONING

Fresh basil, fresh parsley, oregano, red pepper flakes, black pepper and sea salt

SAUCES

Pesto cream, bolognese, carbonara, napolitana

CONDIMENTS

Olive oil, balsamic vinegar, capers, olives and pine nuts



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