

not-for-profit social enterprise

Where food and community connect



SEAFOOD



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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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SEAFOOD

Indulge in our 5-star Extravaganza Menu at Wild Thyme Restaurant, crafted by our chef and trainees to thrill seafood lovers. Enjoy a delicious blend of global flavors and the fresh aroma of local seafood for an unforgettable dining experience!

Seafood Buffet Menu

Minimum 20 people
\$98.50

ACCOMPANIMENTS

Fresh Bread selection with butter, with a selection of dips.

CONDIMENTS

Fresh lemon wedges, Seafood cocktail sauce and Tartare sauce

COLD BUFFET

Chilled prawns

Seasonal Australian oysters natural

Chilled Morton Bay or Balmain bugs (seasonal)

Half shelled Mussels Served with a Tomato, capsicum salsa

Tuna and Salmon Sushi platter



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HOT BUFFET MAINS

(Choose of 2 hot dishes)

\$10 PP FOR EXTRA HOT OPTION

WHOLE BABY BAKED BARRAMUNDI

With Moroccan spiced and preserved lemon and apple Thai salad

REEF AND BEEF SKEWERS

On a bed of greens with a lemon hollandaise sauce

CAJUN SEAFOOD BOIL

With fresh local seafood, corn, potato and fished with fresh parsley and a Cajun butter sauce

SALT AND PEPPER PRAWN AND CALAMARI

With crispy potato, tartare sauce and lemon wedges

CHAR-SUI PORK BELLY

Slowly cooked Pork Belly in a Chinese barbeque marinade with Asian greens

TENDER CHICKEN BREAST

With sage and prosciutto, green olive and tomato salsa

SIDES

BAKED POTATO

with sour cream and chives

MIXED SEASONAL VEGETABLES

with herbed butter

JASMINE RICE

steamed jasmine rice with coconut cream



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SALADS

KALE SLAW

A mixture of red and green cabbage, kale, grated carrot, celery, Israel cous-cous sunflower seeds, pumpkin seeds, apple, toasted almonds, dried cranberries and tossed with a creamy lemon and roasted garlic dressing

POTATO AND EGG SALAD

Tableland chat potatoes tossed with seeded mustard, bacon, shallots, parsley, egg, chives, caramelised Spanish onion and whole egg mayonnaise

SOUTHERN STYLE SWEET POTATO AND PUMPKIN SALAD

Sweet potato, pumpkin, avocado, charred corn, roasted capsicum and coriander in a creamy Cajun buttermilk dressing

CRISPY MIXED GARDEN SALAD

served with tomato, onion, cucumber and julienne carrot, grated cheese, capsicum and snow pea sprouts served with balsamic vinaigrette

DESSERT

TROPICAL FRUIT PLATTER

selection of seasonal fruits

CHEESE PLATTER

dried fruit and crackers

SELECTION OF SLICES

chefs daily specials



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