

not-for-profit social enterprise

Where food and community connect



VEGETARIAN/VEGAN



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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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VEGETARIAN/VEGAN

VEGETARIAN CANAPES

- Watermelon, feta, cucumber, mint bites & balsamic glaze
- Deep fried camembert & truffle honey
- Zucchini Mint & Haloumi Fritters
- Caramelised onion & goats cheese tarts
- Antipasto tarts & parmesan crisp
- Panko crumbed mushrooms & goats cheese
- Potato skins, cream cheese, capsicum, chives, roasted vegetable relish
- Asparagus and Lemon Ricotta Vol-au-Vents
- Vegetable San Choi Bao in Witlof topped w Toasted Sesame Seeds

VEGAN CANAPES

- Tempura Vegetables w Soy
- Crisp vegetable Spring Rolls wrapped in rice paper with an Asian Citrus & Chilli Dressing
- Deep Fried Tofu, Japanese Pickled Vegetables & Black Sesame Seeds
- Mini pulled mushroom burgers
- Chickpea and spinach patties with caramelised onion
- Selection of mixed sushi served with pickled ginger, soy and wasabi
- Witlof with bruschetta mix of tomato, basil and onion with silken tofu

VEGETERIAN SALAD MENU

CRISPY MIXED GARDEN SALAD

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



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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

ROAST VEGETABLE AND PESTO PASTA SALAD

Pasta mixed with roast peppers grilled eggplant, sundried tomatoes, olives, grilled zucchini, sweet potato, pumpkin, pesto and spinach and finished off with feta cheese and olive oil

GREEK SALAD

Fresh mixed salad leaves served with tomato, Spanish onion, kalamata olives, cucumber, capsicum and feta cheese and dressed with red wine vinaigrette

SOUTHERN STYLE SWEET POTATO AND PUMPKIN SALAD

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

VEGAN SALAD MENU

CITRUS INFUSED COUS-COUS SALAD

With fennel, roasted beetroot, rocket & lemon dressing

ROASTED BROCCOLI AND CAULIFLOWER SALAD

With Hummus, Asian Dressing

GRILLED PORTOBELLA MUSHROOM AND QUINOA SALAD

With Avocado-Lime Dressing

CRISPY MARINATED TOFU AND MIXED GARDEN SALAD

Served with tomato, onion, cucumber and julienne carrot, capsicum, radish, edamame, marinated tofu and snow pea sprouts served with balsamic vinaigrette



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PLATTERS

Small - Serves 3-5

Medium - Serves 6-10

Large - Serves 11-15

VEGETABLE AND DIPS PLATTER (V)

Small: \$35

Medium: \$65

Large: \$75

A selection of three dips served with water crackers and mixed vegetables batons

Dip Selection: Baba- Ghanoush, Hummus, Tzatziki, Sun Dried Tomato, Guacamole, Pesto, Beetroot

RICE PAPER ROLLS (V)

Small: \$40

Medium: \$75

Large: \$110

A variety of mixed mushroom and vegetables, miso-glazed eggplant and avocado, tofu with rice noodles and vegetables. Served with a Vietnamese dipping Sauce and a Sweet chilli dipping Sauce

VEGETARIAN ANTIPASTO PLATTER

Small: \$50

Medium: \$105

Large: \$145

Take a dive into to the fantastic array of dolmade's, a variety chargrilled mixed vegetables, selection gourmet cheeses, olives, baton of vegetables, dried fruit, grapes and selection of 2 dips with a selection of crackers and bread

Dip Selection: Baba- Ghanoush, Hummus, Tzatziki, Sun Dried Tomato, Guacamole, Pesto, Beetroot



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CHEESE PLATTER

Small: \$50

Medium: \$155

Large: \$175

A fine platter of cheeses from around the world with blue vein cheese, vintage cheddar, gouda, brie/camembert, Smoked Dutch and gruyere, quince paste served with dried mixed fruit and nuts, grapes, strawberries and with a variety of crackers

QUEENSLAND TROPICAL FRUIT PLATTER (Vegan)

Small: \$45

Medium: \$90

Large: \$155

A combination of fresh tropical fruit straight from the markets with a variety of chocolates

ALTERNATE DROP MENU - VEGETERIAN

Choose Two (2) Options

Choose Three (3) Options

ENTREES

GOAT CHEESE AND BEETROOT MILLE-FEUILLE

A fine platter of cheeses from around the world with blue vein cheese, vintage cheddar, gouda, brie/camembert, Smoked Dutch and gruyere, quince paste served with dried mixed fruit and nuts, grapes, strawberries and with a variety of crackers

ZUCCHINI AND RICOTTA FRITTERS

Crispy zucchini and ricotta fritters served with a smoked cucumber and mint yogurt sauce



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TEMPURA VEGETABLES

Mixed dipping sauce vegetables, spicy ponzu dipping sauce

ARANCINI BALLS

Saffron Infused Pumpkin, mozzarella and Pea Risotto Arancini balls, on garlic aioli and served with micro greens

BRUSCHETTA

with tomato, basil, onion, feta served on toasted ciabatta bread drizzled with a balsamic glaze

MAINS

ZUCCHINI PARCELS WITH RICOTTA, PULLED MUSHROOM AND SPINACH

Zucchini filled with ricotta, pulled mushroom and baby spinach, baked in a slow roasted tomato and vegetable sauce garnished with a crispy Parmigiano Reggiano tuile

MOROCCAN-SPICED VEGETABLE TAGINE WITH COUSCOUS

Tagine of seasonal vegetables, Lentils slow-cooked with Moroccan spices and dried apricots, couscous and topped with toasted almonds

MISO-GLAZED EGGPLANT STEAK

Eggplants glazed with a rich miso sauce, soba noodles, lotus root, mushrooms and snow peas in a miso broth.

FIRE ROASTED VEGETABLE AND POLENTA TOWER

Salad greens and a slow roasted tomato and vegetable sauce

ROASTED VEGETABLE WELLINGTON

With zucchini, capsicum, pumpkin, sundried tomato, baby spinach, goats cheese, caramelised onion.



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DESSERTS

SPANISH CHURROS (V)

With chocolate dipping sauce and fresh berry and mint salsa

CHOCOLATE MUD CAKE (V)

With dark chocolate (vegan) gelato and raspberry coulis

CARROT CAKE (V)

With candied carrot, carrot and vanilla bean syrup and almond praline

APPLE PIE (V)

Crispy vegan puff pastry with filled with apple and cinnamon with vanilla bean ice cream (vegan)

ALTERNATE DROP MENU - Vegan

Choose Two (2) Options

Choose Three (3) Options

ENTREES

POTATO ROSTI

With Truffle-Infused Avocado, rocket, roast capsicum and Herb-Drizzled Salsa Verde

STUFFED PORTOBELLO MUSHROOMS

With herbed couscous and pomegranate reduction

ROASTED BEETROOT AND MARINATED TOFU TARTARE

With Fig Vinaigrette and micro greens

MEDITERRANEAN QUINOA AND ROASTED VEGETABLE TERRINE

With Lemon-Tahini Drizzle

CURRIED COCONUT SWEET POTATO SOUP

With crisp sweet potato chips and a coconut foam



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MAINS

MISO-GLAZED EGGPLANT STEAK

Eggplants glazed with a rich miso sauce, soba noodles, lotus root, mushrooms, snow peas.

MOROCCAN-SPICED VEGETABLE TAGINE WITH COUSCOUS

Tagine of seasonal vegetables, Lentils slow-cooked with Moroccan spices and dried apricots, couscous and topped with toasted almonds.

PLANT-BASED TERYIAKI CHICKEN POKE BOWL

With plant-based teriyaki chicken, vegetables, and Edible Blossom Garnish.

FIRE ROASTED VEGETABLE TOWER

Salad greens and a slow roasted tomato and vegetable sauce.

MIXED VEGETABLE STIRFRY

With vermicelli noodles, onion, garlic and ginger tossed through sweet soy sauce and sprinkled with toasted peanuts

DESSERTS

SPANISH CHURROS (V)

With chocolate dipping sauce and fresh berry and mint salsa

CHOCOLATE MUD CAKE (V)

With dark chocolate (vegan) gelato and raspberry coulis

CARROT CAKE (V)

With candied carrot, carrot and vanilla bean syrup and almond praline

APPLE PIE (V)

Crispy vegan puff pastry with filled with apple and cinnamon with vanilla bean ice cream (vegan)



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