

COCKTAILS 2 for \$30 or \$22ea

cocktail specials two must be the same

Chilli Margarita

Epsolon Blanco Tequila, Agave, Fresh Lime Juice, and Fresh Chilli

Watermelon Martini

Botanical Gin, Fresh Watermelon, Lime Juice

Mandarin Martini

Mandarin Liqueur, Campari, Vanilla

Espresso Martini

Fresh Espresso Coffee, Creme Cacao, Vodka

Cucumber & Jalapeno Margarita

Epsolon Tequila, Agave, Fresh Lime, Cucumber

Classic Margarita

Epsolon Tequila, Agave, Fresh Lime Juice

Lychee Martini

Lychee Liqueur, Vodka, Lime Juice

Pomegranate Martini

Pomegranate liqueur, Vodka, Fresh Lime

Disco Dancer

Tequila, French Muscat Liqueur, Ruby Grapefruit

Items to Share

Cheese Share Plate for 15 ppl \$99

L'Artisan Double Brie 100gms,
Castello Blue 100gms

Cosmopolitan \$65

Vodka, Cointreau, Cranberry &
Fresh Lime Juice

Pimms or Aperol Jug \$58

Pimms, Dry Ginger Ale, Lemonade, Cucumber
Aperol, Prosecco, Soda, Orange, Bitters

Function Menu

Veggie Korean Toastie 20pcs \$60 30pcs \$85

Crispy Toastie with Korean styled veggies, Kewpie Mayo

Vegan San Choi Bau 20pcs \$75 30pcs \$110

Plant based medley with Tamari & Hoi Sin in lettuce cups

Tofu Bao 20pcs \$85 30pcs \$130

Crispy Tofu (V) with slaw, house Papaya & Lime Chilli Jam

Sliders - Pulled Pork or Beef or Halloumi

20pcs \$85 30pcs \$130

Halloumi /Organic Pork/ Beef slow cooked in Brioche

Mini Arancini 20pcs \$85 30pcs \$130

Spinach (V) or Bolognaise filled with Mozzarella Cheese

Potato Croquettes 20pcs \$65 30pcs \$90

Crispy Vegetarian (V) Potato croquettes

Chicken Schnitz Bao 20pcs \$85 30pcs \$130

Crispy Chicken with slaw, house made Papaya & Lime Chilli

Beer Battered Chips \$12 large bowls for 4 ppl

Special blend of herbs & spices with Aoli & tomato sauce

Dessert Options \$6 pp

Tiramisu - Individual serving of our housemade authentic Italian dessert

House made Mini Doughnut Share Platter

Chocolate Raspberry with Vanilla Ice Cream

All catering is served by floor staff

External catering is not permitted

Take away of catering items is not permitted

the purple emerald
lounge bar

CLASSIC COCKTAILS \$23

Negroni

Bombay Sapphire Gin, Campari, Dolin Vermouth

Old Fashioned

Double Shot of Makers Mark Bourbon,
Sugar Cube, Flamed Orange Zest

Whiskey or Amaretto Sour

Rye Whiskey (Philadelphia), or
Disaronno Amaretto (Italy)
Fresh Lemon Juice, Housemade Simple Syrup,
Free Range Eggwhite or Vegan Option (pls advise)

Something Special

The Porn Star \$22

Passionfruit liqueur, Vanilla Vodka, Eggwhite

Pavlova Martini \$23

Pavlova Vodka, Fresh Lemon, Eggwhite, Liquid Nitrogen

The Pink Panther \$22

Sloe Gin, Pomegranate Liqueur, Hibiscus Eggwhite



THE
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