




**PURPLE
PALM**

event kit

 [@purplepalm](https://www.instagram.com/purplepalm)





BEVERAGE PACKAGE

Premium Package

43pp per hr

DAL ZOTTO PROSECCO
ATE PINOT GRIGIO
ATE ROSE
ATE SHIRAZ
SLIPSTREAM LAGER
HILLS CLOUDY APPLE CIDER
PUREEZA STILL AND SPARKLING WATER
SOFT DRINKS

Purple Package

60pp per hr

SALTED GRAPEFRUIT COCKTAIL ON ARRIVAL
DAL ZOTTO PROSECCO
THE PAWN 'EL DESPERADO' SAUVIGNON BLANC
WHISTLER 'DRY AS A BONE' ROSE
DAYS AND DAYS 'FREETHINKER' SHIRAZ
SLIPSTREAM LAGER
SLIPSTREAM BILLY CART PALE ALE
AETHER GINGER BEER
PUREEZA STILL AND SPARKLING WATER
SOFT DRINKS



All exclusive use events during the 2023 holiday season will receive a 78° Sunshine State Gin tasting, complimentary from The Talisman Group

CANAPES

from Sasso

A Small Bite **5.50pp**

OYSTER, MIGNONETTE, LEMON
SEASONAL ARANCINI
OLIVE ASCOLANE, TUNA MAYO
BROCCOLI POPCORN, FERMENTED CHILLI MAYO
FISH CROQUETTES, TARTAR SAUCE
GNOCCO FRITTO, MORTADELLA, STRACCIATELLA, PISTACHIO

Vegetarian **5.50pp**

EGGPLANT PARMIGIANA
GNOCCO FRITTO, ZUCCHINI, PARMESAN
PANZEROTTI, TOMATO AND MOZZARELLA

A Bite More **9pp**

GAMBERONI, SALSA VERDE
VEAL TONNATO, CAPERBERRY, BONITO DUST
CALAMARI FRITTI, AIOLI
PICKLED SARDINE CROSTINO, WHIPPED RICOTTA, LEMON
PANZEROTTI RICOTTA, SPICY SALAMI, PEPPER
BRUSCHETTA, CONFIT CHERRY TOMATO, GOAT MOUSSE
BEEF LASAGNE
CRAB LASAGNE, SALMORIGLIO (+\$3)

Raw **10.50pp**

BEEF TARTARE, CROSTINI
BEEF CARPACCIO, BLUE CHEESE, ROCKET, WALNUTS
TUNA TARTARE, PASTA FRITTA
KINGFISH CRUDO

Pizza **9pp**

MARGHERITA - tomato, fior di latte, basil
DIAVOLA - tomato, fior di latte, spicy salami
SALSICCIA - roasted capsicum sauce, fior di latte, sausage, cherry tomato, fried onion
CAPRICCIOSA - tomato, fior di latte, smoked ham, artichokes, mushroom, olives
FUNGHI TARTUFO - fior di latte, portobello and porcini mushrooms, truffle paste, shaved parmesan, parsley
LA VEGANO - tomato, mixed seasonal vegetable, olives, basil oil
2 SLICE PP

Charcuterie/Cheese **7pp**

GRISSINO & PROSCIUTTO
FOCACCIA, MORTADELLA & PECORINO
BRESAOLA, PICKLED GRAPES & SALSA VERDE CROSTINO
STRACCIATELLA, BAGNA CAUDA, WAKAME
BUFFALO, TOMATO, BASIL
WHIPPED RICOTTA, BOTTARGA, EVO

Dolci **6pp**

MINI GOLDEN GAY TIME PANNA COTTA
MINI CANNOLI
NUTELLA PANZEROTTI

**Sorry, NO PIZZA on
Friday and Saturday
due to business constraints**



TACO FIESTA

from Los Felix

MINIMUM OF 10 PAX

Sharing

30pp

GUACAMOLE & CHIPS

SALSA TRAYS

CHOICE OF 3

ALL TACO AVAILABLE

CHICKEN TINGA 7 each / 3pcs for 20
creamed chipotle chicken, shaved cabbage, pickled onion

LAMB BARBACOA 7 each / 3pcs for 20
braised lamb shoulder, onion, cilantro, morita smoked sauce

CARNE ASADA 8 each / 3pcs for 23
chargrilled skirt beef, guacamole, red onion, cilantro

CARNITAS 7 each / 3pcs for 20
OG orange confit pork, salsa verde, jalapenos

BAJA FISH TACO 9 each / 3pcs for 36
fecate beer battered snapper, chipotle mayo, pico de gallo

MUSHROOM TACO 7 each / 3pcs for 20
crispy portobello, smoked mayo, pickled wild mushrooms

Charcuterie/Cheese/Tinnies

from South City Wine

Cheese 50g

Served with your choice of lavash or gf cracker

RIVERINE BUFFALO BLUE Berrys Creek VIC Buffalo Milk	15
COMTE DOP 18mth Charles Arnaud FR Cow Milk	14
BLACKALL GOLD Washed Rind Woombye Cheese QLD Cow Milk	14
LE DAUPHIN Double Cream Brie Will Studd Selection FR Cow Milk	15

Charcuterie

Served with pickles and grissini

WAGYU BRESAOLA 35G Quattro Stelle AU	21
PROSCIUTTO SAN DANIELE 50G Martelli IT	16
NDUJA 50G Salumi Australia AU	14
SALAMI SELECTION	
CACCIATORINI MILD OR SPICY 160G	23
CLASSICO INFERNO OR MILD 50G	13
SAUCISSON SEC 50G	15

Cheese Platter

39

Serves approx. 3 guests

CHEF'S SELECTION, CRACKERS, JAM, TRUFFLE HONEY
ADD ANCHOVIE OR SARDINE TINNIE AND BUTTER 19

Charcuterie Platter

39

Serves approx. 3 guests

CHEF'S SELECTION, SOURDOUGH, PICKLED VEGETABLE,
CORNICHONS
ADD ANCHOVIE OR SARDINE TINNIE AND BUTTER 19

Cheese & Charcuterie Platter 39

CHEFS SELECTION, CRACKERS, SOURDOUGH,
PICKLED VEGETABLES, CORNICHONS, JAM,
TRUFFLE HONEY

ADD ANCHOVIE OR SARDINE TINNIE AND BUTTER 19

Tinnies

25ea

Served with whipped butter and charred bread

ORTIZ ANCHOVIES IN EVO 47.5g ES
OLASAGASTI ANCHOVIES IN EVO 48g ES
ORTIZ SARDINE IN EVO 140g ES
POLLASTRINI SARDINE IN EVO 100g IT
POLLASTRINI SARDINE PICCANTE 100g IT
CUCA YELLOW FIN TUNA IN EVO 115g ES
ORTIZ YELLOW FIN TUNA IN EVO 112g ES
CUCA CHIPIRONES EN SU TINTA (SQUID IN INK) 115g ES



Casa Chow Party Platter

from Casa Chow

MINIMUM OF 15 PAX

Feed Me

49pp

XO CRAB SPRING ROLL, HOUSE SWEET CHILI SAUCE

CHICKEN WINGS A LA BRASA SAUCE, CHIPOTLE LIME MAYO

WONTON, KINGFISH, LECHE DE TIGRE

ANGUS SCOTCH FILLET, CRISPY CHILI OIL, CILANTRO

CRISPY SICHUAN PORK AND BEEF DUMPLING, CHINKIANG VINEGAR AND CHILI

MINI CHAUFA PRAWN AND PORK FRIED RICE

Feast Me

70pp

OYSTER, CUCUMBER LIME GRANITA, CHOW DRESSING

SALTED CUCUMBER, SESAME, GARLIC

XO CRAB SPRING ROLL, HOUSE SWEET CHILI SAUCE

CHICKEN WINGS A LA BRASA SAUCE, CHIPOTLE LIME MAYO

KINGFISH CEVICHE, LECHE DE TIGRE, CRISPY WONTON

ANGUS SCOTCH FILLET, CRISPY CHILI OIL, CILANTRO

CRISPY SICHUAN PORK AND BEEF DUMPLING, CHINKIANG VINEGAR AND CHILI

SCALLOP AND PRAWN WONTON, CASA MASTER STOCK, CHICKEN FAT

MINI CHAUFA PRAWN AND PORK FRIED RICE

