



**SEATED**  
**40**  
**PAX**



# Event kit

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

**\*100 pax maximum with extension of outdoor sections**

**Numbers are approximate:  
subject to table layouts/nature of occasions**

**Our outdoor spaces are covered,  
however may impacted by adverse weather.  
We ask that you liaise with your Event Manager  
on our adverse weather policy during your enquiry.**



**STANDING**  
**80**  
**PAX**







# CANAPES

## from Sasso

### A Small Bite

**5.50pp**

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

### Vegetarian

**6.50pp**

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

### A Bite More

**10pp**

GAMBERONI, SALSIA 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

**11.50pp**

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

### Pizza

**12pp**

CHOOSE ANY FROM OUR SEASONAL MENU  
2 SLICE PER PERSON

### Charcuterie/Cheese

**8pp**

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

### Dolci

**6.50pp**

SEASONAL PANNA COTTA  
MINI CANNOLI  
NUTELLA PANZEROTTI

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

***Kindly note the availability of this menu is subject to SASSO being open on the date/time of your event***



# 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 75

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

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# Casa Chow Party Platter

from Casa Chow

MINIMUM OF 15 PAX

## Feed Me

**49pp**

SPRING ROLL - HOUSE SWEET CHILI SAUCE

CHICKEN WINGS - A LA BRASA SAUCE, CHIPOTLE LIME MAYO

KINGFISH CEVICHE - LECHE DE TIGRE, CRISPY WONTON, CHULPI

ANGUS SCOTCH FILLET - CRISPY CHILI OIL, CORIANDER

TOM YUM - MOJO VERDE, SESAME, LIME

PRAWN & PORK FRIED RICE - CAPSICUM, EGG, SESAME OIL, SHALLOTS

## Feast Me

**69pp**

OYSTERS - CUCUMBER LIME GRANITA, CHOW DRESSING

SMASHED CUCUMBER SALAD - CHILI, GARLIC, SESAME

VEGETARIAN SPRING ROLLS - HOUSE SWEET CHILI SAUCE

CHICKEN WINGS - A LA BRASA SAUCE, CHIPOTLE LIME MAYO

KINGFISH CEVICHE - LECHE DE TIGRE, CRISPY WONTON, CHULPI

ANGUS SCOTCH FILLET - CRISPY CHILI OIL, CORIANDER

TOM YUM - MOJO VERDE, SESAME, LIME

TEMPURA FISH - AJI AMARILLO, CHILI, CORIANDER

PRAWN & PORK FRIED RICE - CAPSICUM, EGG, SESAME OIL, SHALLOTS



*Kindly note the availability of this menu is subject to Casa Chow being open on the date/time of your event*





G&Ts  
ALL MADE WITH HAND  
MADE STAMPED ICE

**ANTS IN YA PANTS**

Seven Seasons green ant gin, lime & coriander stem syrup, StrangeLove 8ball tonic, green ants, lime twist, finger lime caviar bump

\$17

**PURPLE PALM**

78° sunshine state gin, StrangeLove talisman tonic, quandong extract, fresh lavender

\$17

**IT TAKES TWO TO MANGO**

78° sunshine state gin, strangelove talisman tonic, orange bitters, mango, kaffir lime leaf

\$17

**G & TEA**

Chamomile 78° Classic Gin, StrangeLove itter lemon tonic, peach bitters, fresh mint

\$17

**COOLCUMBER**

78° classic gin, StrangeLove coastal tonic, rose water, cucumber peel

\$17

All our alcoholic cocktails use award winning, premium Australian 78° and Seven Seasons crafted spirits

MARTINIS

**BUSH APPLETONI**

Seven Seasons bush apple gin, fresh lemon, cinnamon demerara, dehydrated apple

\$23

**CLARIFIED WEIS BAR MARTINI**

78° sunshine state gin, coconut, mango, lemon, clarified coconut rum

\$23

**GABBA SUNSET**

Pineapple infused 78° sunset gin, hibiscus infused rose vermouth, lemon oleo, pineapple leaf

\$22

**CHAI ESPRESSO MARTINI**

Vanilla bean 78° Australian Vodka, chai tea, espresso, Mr Black coffee liqueur, espresso beans, chai powder

\$23

SIGNATURE  
COCKTAILS

**WATERMELON SOUTHSIDE**

Kaffir lime infused 78° Better Gin, fresh lime, fresh watermelon, sugar, fresh mint

\$19 / \$37 for 2

**GRAPEFRUIT COOLER**

78° Vodka, salted pink grapefruit, salt, grapefruit twist

\$17 / \$33 for 2

**PURPLE PALM PINA COLADA**

FNQ white rum, fresh lime, pineapple, coconut cream, macadamia, edible flower, pineapple leaf

\$18

**SOUTHSIDE SLUSHY**

78° Classic Gin, fresh lemon, sugar, fresh mint

\$18

**RADELAIDE NEGRONI**

78° Classic Gin, 78° Bitter Orange, 78° Rosso Vermouth, barrel aged, dehydrated orange

\$18

**SUNSHINE STATE SPRITZ**

78° Sunshine State Gin, davidson plum aperitivo, prosecco, pineapple soda, dehydrated pineapple, fresh mint

\$18

**ROSELLA'S**

Hibiscus tea infused gin, raspberry & vanilla soda, firewater bitters, fresh lemon verbena

\$19



CLASSIC  
COCKTAILS  
WITH AN AUSSIE TWIST

**AVIATION**

78° Better Gin, naked maraschino liqueur, fresh lemon, violette syrup, maraschino cherry

\$20

**EL FLORIDITA**

Husk Distillers pure cane rum, fresh lime, naked maraschino liqueur, simple syrup, dehydrated lime

\$20

**EAST 8 HOLD UP**

78° Australian Vodka, pineapple juice fresh lime, passionfruit pulp, autonomy davo plum apertivo, mint sprig, dehydrated pineapple

\$20

**CLOVER CLUB**

78° Classic Gin, fresh lemon, simple syrup, aquafaba, raspberries

\$20

**TOMMY'S MARGARITA**

Mt Uncle aged australian agave spirit, fresh lime, crawley's agave syrup, dehydrated lime

\$21

**OLD FASHIONED**

78° Australian Whiskey, Aus Bitters Co aromatic bitter, demerara syrup, orange peel

\$21

**ESPRESSO MARTINI**

78° Australian Vodka, coffee liqueur, espresso, caster sugar, espresso beans

\$20

ZERO PROOF  
COCKTAILS

**THE VIRGIN NEGRONI**

Lyre's London dry, lyre's aperitif rosso, lyre's Italian orange, orange peel

\$17

**STRAWBERRY KISSES**

Lyre's pink London gin, StrangeLove light tonic, strawberries

\$17

**THE VIRGIN ESPRESSO MARTINI**

Lyre's white cane, Lyre's coffee, espresso, simple syrup, coffee beans

\$17

**VANILLA ROSE ICE TEA**

Vanilla & raspberry soda, hibiscus syrup fresh lemon, fresh mint

\$10

BEER - CANS

**SLIPSTREAM**

\$10

**SLIPSTREAM BILLY CART PALE ALE**

\$12

**SLIPSTREAM IPA**

\$14

**SLIPSTREAM XPA**

\$13

**HILLS APPLE CIDER**

\$11

**HILLS APPLE CIDER 0%**

\$11

**AETHER WITCHING HOUR BLACKBERRY SOUR**

\$11

**AETHER GINGER BEER**

\$11

**AETHER PASSIONFRUIT PAVLOVA SELTZER**

\$12

WINE

**SPARKLING**

150mL 250mL Bottle

NV DAL ZOTTO PROSECCO, KING VALLEY VIC

\$12 \$12 \$60

**WHITE**

TAR & ROSES PINOT GRIGIO, STRATHBOIE RANGES VIC

\$13 \$20 \$60

THE PAWN EL DESPERADO SAUVIGNON BLANC, ADELAIDE HILLS SA

\$13 \$20 \$63

IN DREAMS CHARDONNAY, YARRA VALLEY SA

\$14 \$23 \$70

**ROSE**

WHISTLER 'DRY AS BONE' ROSE, BAROSSA VALLEY SA

\$15 \$25 \$72

**RED**

STICKS PINOT NOIR, YARRA VALLEY VIC

\$14 \$23 \$68

RISING 'BAD EARTH' LIGHT DRY RED, YARRA VALLEY VIC

\$15 \$25 \$70

DAYS & DAYZ 'FREETHINKER' SHIRAZ MULTI, REGIONAL SA

\$11 \$19 \$53



# DRINKS

## SPIRITS

### VODKA

78° Australian Vodka  
Kangaroo Island Coastal Vodka  
Grey Goose  
Belvedere

### GIN

78° Classic Gin  
78° Better Gin  
78° Desert strength Gin  
78° Sunset Gin  
78° Sunshine State Gin  
Kangaroo Island Mulberry 'Sloe Gin style'  
Kangaroo Island 'O' Gin  
Kangaroo Island Wild Gin  
Seven Seasons Bush Apple Gin  
Seven Seasons Green Ant Gin  
Brookies Dry Gin  
Brookies Slow Gin  
Tanqueray London Dry  
Tanqueray 10  
Bombay Sapphire  
Hendricks  
Four Pillars Rare Dry Gin  
Four Pillars Bloody Shiraz Gin  
Ink Gin  
Ink Sloe & Berry Gin

### WHISKEY

Archie Rose Single Malt Whiskey  
Jack Daniels  
Canadian Club  
Starward 'Two Fold' Australian Whiskey  
Buffalo Trace  
NED Australian Whiskey  
78° Australian Whiskey  
78° Muscat Finish Whiskey  
78° Native Grain Whiskey

### RUM

Milton Distillery Dark Rum  
Milton Distillery White Rum  
Milton Distillery 'Coffee Storm' Dark Rum  
Husk Rare Blend  
Husk 'Bam Bam' Spiced Rum  
Husk Pure Cane  
Husk Botanic  
Bundaberg

### TEQUILA

Dirt Road Anejo Agave Spirit  
Dirt Road Reposado Agave Spirit  
Dirt Road Blanco Agave Spirit  
Don Julio Blanco  
Don Julio Reposado  
Don Julio Anejo  
400 Conejos Mezcal





# BEVERAGE PACKAGE

## Premium Package

43pp for 2 hours

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 for 2 hours

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

*For those who don't/cannot drink alcohol:  
\$10 pp unlimited soft drinks only for 2 hours \*5 for extra hour*

*All exclusive use events during the 2024 holiday season will receive a  
78° Sunshine State Gin tasting, complimentary from The Talisman Group*

*Also available: Open bars, drinks tabs, and tailored custom/limited drinks menus*



# EVEN MORE OPTIONS TO EXPLORE!



 [purplepalm\\_bar](https://www.instagram.com/purplepalm_bar)

 [purplepalm.com.au](https://www.purplepalm.com.au)