

Menu A

**COCKTAILS 2 for \$30\* or \$22ea**  
cocktail special, two must be the same

**Mandarin Martini**

Mandarin Liqueur, Campari, Vanilla

**Watermelon Martini**

Bombay Gin, Fresh Watermelon, Lime Juice

**Cucumber & Jalapeno Margarita**

Patron Silver, Agave, Fresh Lime, Cucumber

**Chilli Margarita**

Patron Silver Tequila, Agave, Fresh Lime Juice, Fresh Birds Eye Chilli

**Tommy's Margarita**

Patron Silver Tequila, Agave, Fresh Lime Juice

**Espresso Martini**

Fresh Espresso Coffee, Creme Cacao, Vodka

**Pomegranate Martini**

Pomegranate liqueur, Vodka, Fresh Lime

**Lychee Martini**

Lychee Liqueur, Vodka, Lime Juice

**Cosmopolitan**

Vodka, Triple Sec, Cranberry & Fresh Lime

**Disco Dancer**

Patron Silver Tequila, French Grape Liqueur, and Ruby Red Grapefruit

**Purple Emerald**

Absolut Raspberry Vodka, Lime, Guava

**Cocktail Jugs to Share (1 Litre)**

**Aperol Jug \$68 (5 x 200ml serves)**

Aperol, Prosecco, Soda, Orange, Bitters

**Pimms Jug \$70 (5 x 200ml serves)**

Pimms, Dry Ginger Ale, Lemonade, Cucumber

**Cosmopolitan \$80 (9 x 110ml serves)**

Vodka, Cointreau, Cranberry & Fresh Lime Juice

Mar24

**Function Menu**

(veg)=vegetarian (VG)=Vegan

**Housemade Wedges** serves 4 pp \$12 (VG) (GF)

House blend of herbs & spices with tomato sauce

**Cheese Share Plate** (veg) serves 15ppl \$95 / GF \$125

Double Brie 120gms, Blue 120gms, Jarlsberg 120gms, Assorted Crispbread

**Platter Items (Prices per platter)**

**Mini Chicken Schnitz Burger** 30pcs \$125

Crispy Chicken Schnitz with Fresh Lettuce & Housemade Mayo

**Sliders - Pulled Pork or Beef or Halloumi** (veg) 30pcs \$120

Halloumi /Organic Pork/ Beef Slow Cooked in a Toasted Brioche

**Mini Arancini** 30pcs \$110

House made Spinach (veg) or Bolognese filled with Mozzarella Cheese

**Potato Croquettes** (veg) 30pcs \$75

Housemade Vegetarian Potato Croquettes with Parmesan & Parsley

**Chicken Skewers** (GF) 30pcs \$110

Tender Chicken Skewers with Sweet Chilli & Parsley

**Tuscan Lamb Skewers** (GF) 30pcs \$110

Housemade Tuscan Seasoned Lamb Skewers with Tzatziki Dipping

**Nonna's Meatballs** 30pcs \$85

Individual Housemade Meatballs & Napoli Sauce, Parsley & Parmesan

**Vegetarian Pizza Bites** (veg) 30pcs \$60

Margarita styled Pizza with Spinach & Olive Oil

**Tofu Bao** (veg) 30pcs \$110

Crispy Tofu Bau, with Slaw, House Papaya & Lime Chilli Jam

**Vegan San Choi Bau** (VG) (GF) 30pcs \$100

Housemade Plant Based Medley with Tamari & Hoi Sin in Lettuce

**California Sushi Bites** (VG) (GF) 30pcs \$65

Assorted Vegan Sushi Bites with Soy & Ginger

**Vegetarian Rice Paper Rolls** (VG)(GF) 30pcs \$65

Bite sized Vietnamese Rice Paper Rolls with Nuoc Nam

We cannot guarantee that GF items are completely free of allergens. Cross contamination may occur. Please consider this information



**CLASSIC COCKTAILS**

Menu B

**Classic Martini \$23**

Four Pillars Olive Gin, or Grey Goose Vodka  
Options: Dirty, Wet, Dry, Olives, Lemon Twist

**Negroni \$22**

Bombay Sapphire Gin, Campari, Dolin Vermouth

**Old Fashioned \$22**

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

**Whiskey or Amaretto Sour \$22**

Rye Whiskey, or  
Disaronno Amaretto (Italy)  
Fresh Lemon Juice, Housemade Simple Syrup,  
Aquafaba (vegan)

**Something Special**

Menu C

**The Porn Star \$22**

Passionfruit liqueur, Vanilla Vodka, Fresh Lime Juice

**Pavlova Martini \$22**

Pavlova Vodka, Fresh Lemon, Simple Syrup

**The Pink Panther \$22**

Bramble Sloe Gin, Pomegranite Liqueur, Hibiscus,  
Aquafaba (vegan)

**THE SunDeck**

T. 9482 7007

**FUNCTIONS 349 High Street Northcote**

**Bottomless Packages \$50 per person**

*Afternoon Delight 2 hrs Saturdays 3pm-5pm  
Signature Cocktail on arrival,  
Unlimited Mimosas, Prosecco, Sparkling,  
Pale Ale, Melb Bitter, White Wines, Red Wines  
Bottomless Canape platter for 2 hours  
Add unlimited cocktails for \$32 per person*

**Bookings via website**