

GET  
*your*  
GROOVE ON

THE GROOVE TRAIN  
FUNCTION PACK

Great venues for any occasion!

# CANAPÉS

THE VIBES, THE STYLE,  
THE FOOD

Casual, formal, snack or substantial - we can design a menu tailored specifically to your needs and event.

**-\$25**

PER GUEST  
SELECT 3

**-\$30**

PER GUEST  
SELECT 5

**-\$35**

PER GUEST  
SELECT 7

- Tomato bruschetta, basil pesto, parmesan, balsamic **V**
- Eggplant chips, parmesan crumb, herb salt, aioli **V**
- Wild mushroom arancini, thyme, tzatziki, lemon **V**
- Corn fritters, Smoked Salmon, tzatziki, lemon
- Lemon pepper calamari, rocket, tartare, lemon
- Italian meatballs, Napoli, parmesan, gremolata
- Satay chicken skewers, satay sauce, fried shallots, coriander **🌶️**
- Greek-style lamb skewers, lemon herb vinaigrette, tzatziki **GF**
- Pork and fennel chipolatas, tomato relish **GF DF**
- Tandoori chicken skewers, raita, coriander, lemon **GF**
- Southern-fried popcorn chicken, smokey BBQ sauce, aioli **🌶️**

## Larger Individual Canapés – looking for something more substantial?

- Beer battered barramundi, chips, tartare, lemon
- Indian butter chicken, jasmine rice, pappadum, raita
- Indonesian-style fried rice, prawns, beef, chicken, Asian greens, fried shallots, coriander **🌶️**
- Moroccan lamb ragout, saffron rice, cumin-spiced yoghurt, coriander, mint, toasted almonds **GF**
- Thai slaw-style salad, coriander, mint, lightly fried calamari, chilli lime dressing, lime **DF 🌶️**
- Roasted pumpkin, beetroot, goats cheese quinoa salad, mixed lettuce, walnuts, pepitas, lemon vinaigrette **V GF**

**-\$5**

PER INDIVIDUAL  
SERVE

# SET COURSE

...  
\$-39 per guest

For a sit down gathering, our set course allows guests the opportunity to choose from a selection of The Groove Train favourites and the option for guests to tailor menus to personal preferences.

## ENTRÉE - Select one Entrée

### SALT & PEPPER CALAMARI

Lightly dusted lemon pepper flour & fried, tartare, rocket, lemon

### RUSTIC EGGPLANT CHIPS

House cut parmesan crumbed eggplant, served on a balsamic reduction, aioli **V**

### BRUSCHETTA

Grilled pesto ciabatta, ripe tomatoes, red onion, basil, garlic, parmesan, balsamic reduction **V**

### WILD MUSHROOM ARANCINI

Selection of seasonal mushrooms, mozzarella, thyme, arborio rice, rocket, fried capers, aioli, shaved parmesan **V**

## MAINS - Select one Main

### CAPRICCIO PIZZA

Napoli, mozzarella, smoked ham, mushrooms, Kalamata olives

### PICCANTE PIZZA

Napoli, mozzarella, hot salami, chorizo, red onion, Kalamata olives, red chilli, roasted red capsicum 

### GOURMET VEGETARIAN PIZZA

Napoli, mozzarella, roasted pumpkin, feta, rocket, pine nuts, parmesan, balsamic reduction **V**

### TRUFFLED MUSHROOM PIZZA

Garlic, oil, mozzarella, seasonal mushrooms, goats cheese, truffle oil, thyme, rocket **V**

### TANDOORI CHICKEN PIZZA

Napoli, mozzarella, roasted tandoori chicken, spinach, red onion, tzatziki

### PULLED PORK & APPLE PIZZA

Napoli, mozzarella, slow-cooked BBQ pulled pork shoulder, rocket, pickled red onion, pickled jalapeno, green apple, fried shallots, lime & coriander yoghurt 

### ITALIAN MEATBALL PIZZA

Napoli, mozzarella, beef meatballs, red onion, cherry tomatoes, chili, parmesan, basil 

### BBQ MEATLOVERS PIZZA

Napoli, mozzarella, roasted chicken, hot salami, bacon, red onion, smokey BBQ sauce 

## SIDES - To share per table:

SEASONED CHIPS, GARDEN SALAD & GREEK SALAD

# SET COURSE

...  
\$49 per guest

For a sit down gathering, our set course allows guests the opportunity to choose from a selection of The Groove Train favourites and the option for guests to tailor menus to personal preferences.

## ENTRÉE - Select one Entrée

### SALT & PEPPER CALAMARI

Lightly dusted lemon pepper flour & fried, tartare, rocket, lemon

### RUSTIC EGGPLANT CHIPS

House cut parmesan crumbed eggplant, served on a balsamic reduction, aioli **V**

### BRUSCHETTA

Grilled pesto ciabatta, ripe tomatoes, red onion, basil, garlic, parmesan, balsamic reduction **V**

### WILD MUSHROOM ARANCINI

Selection of seasonal mushrooms, mozzarella, thyme, arborio rice, rocket, fried capers, aioli, shaved **V** parmesan

### ITALIAN MEATBALLS

Slow-cooked beef meatballs, Napoli, parmesan, gremolata, grilled crusty bread

## MAINS - Select one Main

### CHICKEN RISOTTO

Roasted chicken, mushrooms, semi-dried tomatoes, spinach, parmesan

### PRAWN & CALAMARI RISOTTO

Sautéed calamari, prawns, semi-dried tomatoes, spinach, smoked salmon

### BEEF RAGOUT GNOCCHI

Slow braised pulled beef cheek mushrooms, braising stock, gremolata, parmesan

### PUMPKIN & SPINACH GNOCCHI

Roasted pumpkin, spinach, semi-dried tomatoes, feta, parmesan **V**

### MOROCCAN LAMB

Moroccan spiced lamb ragout, saffron rice, toasted almonds, coriander, mint, cumin-spiced yoghurt

### SATAY CHICKEN

Chicken breast, Malaysian satay sauce of peanuts, soy, red chilli, garlic, shrimp paste, coconut cream with Asian greens, jasmine rice, coriander, fried shallots **V**

### CHICKEN PARMIGIANA

Crumbed chicken breast, Napoli, mozzarella, parmesan, garden salad, seasoned chips

### WARM BEEF SALAD

Seared beef strips, mixed lettuce, semi-dried tomatoes, cucumber, bean shoots, roasted red capsicum, red onion, sweet potato crisps, honey mustard soy dressing **GF DF**

### ROASTED PUMPKIN BEETROOT & GOATS CHEESE SALAD

Roasted pumpkin, baby beetroot, spinach, mixed lettuce, quinoa, goats cheese, mint, walnuts, pepitas, lemon vinaigrette **V GF**

## SIDES - To share per table:

**SEASONED CHIPS, GARDEN SALAD & GREEK SALAD**

# SET COURSE

...  
\$59 per guest

For a sit down gathering, our set course allows guests the opportunity to choose from a selection of The Groove Train favourites and the option for guests to tailor menus to personal preferences.

## ENTRÉE - Select one Entrée

### SALT & PEPPER CALAMARI

Lightly dusted lemon pepper flour & fried, tartare, rocket, lemon

### RUSTIC EGGPLANT CHIPS

House cut parmesan crumbed eggplant, served on a balsamic reduction, aioli **V**

### BRUSCHETTA

Grilled pesto ciabatta, ripe tomatoes, red onion, basil, garlic, parmesan, balsamic reduction **V**

### WILD MUSHROOM ARANCINI

Selection of seasonal mushrooms, mozzarella, thyme, arborio rice, rocket, fried capers, aioli, shaved **V** parmesan

### ITALIAN MEATBALLS

Slow-cooked beef meatballs, Napoli, parmesan, gremolata, grilled crusty bread

## MAINS - Select one Main

### PORTERHOUSE 300gm

Locally sourced grass-fed, roasted garlic & rosemary kipflers **GF**

### RIBEYE 350gm

Locally sourced grass-fed, roasted garlic & rosemary kipflers **GF**

### MIXED GRILL

Marinated Porterhouse, lamb fillets, chicken tenderloins, bacon, wrapped Italian pork sausages, skewered & grilled, garden salad, seasoned chips **DF**

### PUMPKIN & SPINACH GNOCCHI

Roasted pumpkin, spinach, semi-dried tomatoes, feta, parmesan **V**

### CRISPY SKIN SALMON WITH ASIAN GREENS

Pan-seared Atlantic salmon fillet, jasmine rice, sweet soy & ginger sauce, bok choy, broccolini, snow peas, mushrooms, bean shoots, red chilli, fried shallots, sesame seeds, coriander, lemon 🍷

### ROASTED PUMPKIN BEETROOT & GOATS CHEESE SALAD

Roasted pumpkin, baby beetroot, spinach, mixed lettuce, quinoa, goats cheese, mint, walnuts, pepitas, lemon vinaigrette **V GF**

## DESSERTS - Select one Dessert

### BAKED NEW YORK CHEESECAKE

### LEMON MERINGUE TART

### CHOCOLATE MOUSSE

### TIRAMISU

# SET COURSE: PIZZA & PASTA

**\$30** per guest

For a sit down gathering, our set course allows guests the opportunity to choose from a selection of The Groove Train favourites and the option for guests to tailor menus to personal preferences.

## ENTRÉE - Select one pizza to share

### GARLIC MOZZARELLA PIZZA

Garlic, oil, mozzarella, herbs **V**

### BUFFALO MARGHERITA PIZZA

Napoli, Buffalo mozzarella, basil, cherry tomatoes, parmesan **V**

### POTATO, ROSEMARY & ONION PIZZA

Garlic, oil, mozzarella, kipfler potatoes, caramelised onion, rosemary **V**

## MAINS - Select one Main

### CHICKEN RISOTTO

Roasted chicken, mushrooms, semi-dried tomatoes, spinach, parmesan **GF**

### PUMPKIN & SPINACH GNOCCHI

Roasted pumpkin, spinach, semi-dried tomatoes, feta, parmesan **V GF**

### PENNE AMATRICIANA

Bacon, garlic, red chilli, roasted red capsicum, Kalamata olives, Napoli, spring onion, parmesan

### SPAGHETTI ALLA GROOVE

Roasted chicken, avocado, spring onion, basil, pesto, Napoli, parmesan, cream

### FOREST MUSHROOM RISOTTO

Selection of seasonal mushrooms, goats cheese, parmesan **V GF**

### FETTUCINE CARBONARA

Bacon, spring onion, cream, egg yolk, parmesan

### PULLED PORK & APPLE PIZZA

Napoli, mozzarella, slow-cooked BBQ pulled pork shoulder, rocket, pickled red onion, pickled jalapeno, green apple, fried shallots, lime & coriander yoghurt 🍷

### TANDOORI CHICKEN PIZZA

Napoli, mozzarella, roasted tandoori chicken, spinach, red onion, tzatziki

### PESCATORE PIZZA

Napoli, mozzarella, garlic, oil, red chilli, spinach, prawns, scallops, calamari, mussels, red onion, cherry tomato

### PESCATORE PIZZA

Napoli, mozzarella, marinated lamb fillets, spinach, red onion, Kalamata olives, tzatziki

### GOURMET VEGETARIAN PIZZA

Napoli, mozzarella, roasted pumpkin, feta, rocket, pine nuts, parmesan, balsamic reduction

**GLUTEN FREE PASTA OR PIZZA BASE - add \$5.0 / VEGAN MOZZARELLA - add \$3.0**

Please advise our restaurant Functions Coordinator when booking your event should you require assistance with menu selections to accommodate specific allergies or dietary requirements.

Beverages are available on consumption or speak to our restaurant team to coordinate a non alcoholic drink package to suit your event.