

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 parmesan **V**

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

GOURMET LAMB 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.