

# GET *your* GROOVE ON

## THE GROOVE TRAIN FUNCTION PACK

Great Venue for any Function!

Our experienced team can assist with all aspects of your event, allow us to tailor a food and beverage package to suit your function style and occasion

Casual, formal, snack or substantial - we can design a menu tailored specifically to your themed event, demographic or preferences.

## \$25

PER GUEST  
SELECT 5

### VEGETARIAN

Forest mushrooms crostini, goats cheese & thyme **V**

Tomato bruschetta, basil pesto, parmesan **V**

Green pea, buffalo mozzarella & basil Arancini **V**

Pumpkin, sage and provolone Arancini **V**

Eggplant chips, herb salt, aioli **V**

## \$30

PER GUEST  
SELECT 6

### SEAFOOD

Smoked salmon corn fritter, horseradish & dill crème

Lemon-pepper calamari, lime aioli

Pork belly san choi bao, hoisin, green apple, chili, Asian herbs

Crisp prawn skewers, chili, ginger & lime dressing

## \$35

PER GUEST  
SELECT 7

### MEAT

Beef Ragout & Mushroom Arancini

Southern fried popcorn chicken, smoked paprika aioli

Pork & Fennel chipolatas, tomato relish

Chicken skewers, satay, crispy shallots & coriander ●●

Lamb & mint koftas, chimichurri sauce **GF**

Angus cheeseburger brioche slider, pickle, aioli, BBQ sauce

Southern fried chicken ribs, BBQ sauce

Peppered sirloin crostini, aioli, rocket, beetroot relish

Pork & Chorizo meatball slider, Napoli, mozzarella, rocket, aioli

Lamb skewers, Moroccan spices, almonds, cucumber yoghurt

## \$5

PER INDIVIDUAL  
SERVE

Beer battered barramundi, chips, tartare, lemon

Pumpkin & spinach risotto, semi-dried tomato, Danish feta **V GF**

Indian butter chicken, jasmine rice, papadum, raita

Indonesian style fried rice, prawns, beef, chicken, Asian greens, crispy shallots, coriander ●●

Seared beef sirloin, Thai salad, mint, coriander, & chilli lime dressing ●

# SET COURSE

All Function & Event Enquiries  
**1300 GROOVE**

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

**\$38** per person

**ENTRÉE &  
MAIN**

**\$47** per person

**ENTRÉE, MAIN  
& DESSERT**

## ENTRÉE

### **SALT & PEPPER CALAMARI** V

Floured in lemon pepper & lightly fried with tartare sauce & lemon

### **CRUSTY BRUSCHETTA** V

Grilled pesto ciabatta, ripe tomatoes, Spanish onion, shaved parmesan, balsamic reduction & e.v.o.o

### **RUSTIC EGGPLANT CHIPS** V

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

### **ARANCINI** V

Green pea, buffalo mozzarella, fresh basil, arborio rice & parmesan crumbed, served with arrabiata sauce

### **ROSEMARY & OLIVE PIZZA** V

With e.v.o.o & sea salt

## MAIN

### PAN-FRIED GNOCCI **V**

Spinach, roasted pumpkin, sage, cream & shaved parmesan

### MOROCCAN LAMB

Moroccan spiced lamb ragout, on saffron rice with toasted flaked almonds, & topped with spiced yoghurt

### CHICKEN PARMAGIANA

Grooves crumbed chicken breast topped with mozzarella, Napoli sauce & parmesan, served with salad & chips

### CHICKEN WOK-FRIED HOKKIEN NOODLES •

Tender marinated chicken, wok fried in a sweet soy, chilli & ginger sauce with Asian greens, fresh coriander, bean shoots & sesame seeds

### BEEF RAGOUT RISOTTO **GF**

Slow cooked pulled braised beef cheek, mushroom, braising stock, arborio rice & shaved parmesan

### CHICKEN & COUS COUS SALAD

Chicken, almond & cous cous stack, mesclun salad, ripe tomatoes, cucumber, Spanish onion & tzatziki

### GOURMET LAMB WOOD FIRED PIZZA

Napoli sauce, mozzarella, grilled lamb fillets, Spanish onion, kalamata olives, spinach and tzatziki

### HOTTIE CALZONE •••

Napoli sauce, buffalo mozzarella, chorizo, Spanish onion, kalamata olives, roasted red peppers & fresh chilli

• MILD •• MEDIUM ••• HOT & SPICY

# SET COURSE CONTINUED:

⋮ All Function & Event Enquiries  
⋮ **1300 GROOVE**  
⋮

**ADD** Add a steak option to your menu for an extra \$8 per guest

## STEAKS

Grilled to your liking & served with roasted Kipfler potatoes & your choice of sauce

PORTERHOUSE **Gf**

RIBEYE STEAK (served on the bone) **Gf**

## SAUCES

JUS

GREEN PEPPERCORN

CREAMY MUSHROOM

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## INDIVIDUAL DESSERTS

Desserts may vary seasonally and between locations

NEW YORK CHEESECAKE

LEMON MERINGUE PIE

MARS BAR CAKE

RASPBERRY & LEMON TART

TOBLERONE CHEESECAKE

STICKY DATE

# PIZZA & PASTA SET COURSE

All Function & Event Enquiries  
1300 GROOVE

## ENTRÉE

Select 1 dish to share per 2 guests

Garlic Pizza **V**

Crunchy Bruschetta **V**

Salt & Pepper Calamari **V**

Rosemary & Olive Pizza **V**

Arancini **V**

## MAIN

### PAN-FRIED GNOCCI **V**

Spinach, roasted pumpkin, sage, cream & shaved parmesan

### FOREST MUSHROOM RISOTTO **V GF**

Selection of sauteed exotic mushrooms, tossed with arborio rice, finished with goats cheese & shaved parmesan

### TRADITIONAL FETTUCCINE CARBONARA

Bacon, spring onion & cream, finished with egg yolk & shaved parmesan

### SPAGHETTI ALA GROOVE

Chicken, avocado, spring onion, basil pesto, cream, Napoli sauce & shaved parmesan

### PROSCIUTTO

Napoli sauce, mozzarella, gorgonzola, marscapone, prosciutto & fresh basil

### TANDOORI CHICKEN

Napoli sauce, mozzarella, baby spinach, tandoori chicken, Spanish onion & tzatziki

### BBQ MEAT LOVERS •

Napoli sauce, mozzarella, roast chicken, hot salami, bacon, Spanish onion & Groove's BBQ sauce

### GOURMET VEGETARIAN **V**

Napoli sauce, mozzarella, roasted pumpkin, Danish feta, pine nuts, wild rocket, balsamic reduction & shaved parmesan

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

Celebrating? Alcoholic drinks are priced on consumption or we invite you to speak with your local Groove Train about arranging a beverage package.

**\$28** two courses