

# $\mathbf{u l}^{-} b a n$ <br> grooves 

## FUNCTIONS

Life is too short not to celebrate nice moments!
Beautiful space, delicious food, great service \& a fully licensed bar!


## FREQUENTLY ASKED QUESTIONS

How many people does your function space hold?
We can cater for seated groups of 10-40 people.
Do you offer a Set Menu?
We offer the option of either our a-la-carte menu or a Set Menu.
Our Set Menus are included in this document (see below)
Or you can order a-la-carte from our menu You can find our full menus (breakfast, lunch \& dinner) on our website: www.urbangrooves.com.au.

If there is something in particular you would like for your menu, please get in touch and we are happy to help. Call us on 94345444.

Do you charge a room hire fee?
No, we don't charge any fees.
Can I bring my own cake?
Yes you can. Please let us know if you require a cake table.
Can I bring decorations?
Yes, you are welcome to bring decorations for the tables.

## Can I bring my own drinks?

We are fully licensed with an extensive range of beer, wine and cocktails. Unfortunately, we do not have a BYO license.

# 2-course <br> (\$36 p/p) 

# Entree to Share 

Tapas Share Plate
Salt \& pepper calamari, grilled saganaki, arancini balls, tzatziki, olives \& warm garlic herb pita bread

## Mains <br> (choice of one of the following)

Salt \& Pepper Calamari Salad
w/ rocket, cherry tomato, red onion \& lemon aioli dressing

## Fish \& Chips

Beer battered flathead fillets w/ house made tartare, fries \& garden salad

## Classic Chicken Parma

Panko \& parmesan crusted chicken breast w/ Napoli sauce, melted mozzarella, fries \& garden salad

## American Beef Burger

Double grass fed Angus beef pattie w/ bacon, fresh tomato, lettuce, cheddar cheese, beer battered onion rings \& smokey BBQ sauce.

Served in a toasted brioche bun w/ beer battered fries
Gnocchi Amatriciana
House-made gnocchi in a tomato sauce w/ mild chilli, bacon, garlic, black olives, crispy pancetta $\&$ fresh parmesan

Creamy Chicken \& Wild Mushroom Risotto (v, gfo, dfo, veo)
w/ poach chicken breast, assorted mushroom, corn, fresh herb \& shaved parmesan
(v) vegetarian / (gfo) gluten free option /
(dfo) dairy free option / (veo) vegan option
Please advise of guests with specific dietary requirements or allergies.

# SET MIENU <br> 2-course <br> (\$42 p/p) 

Entree to Share

## Tapas Share Plate

Salt \& pepper calamari, grilled saganaki, arancini balls, tzatziki, olives \& warm garlic herb pita bread

## Main <br> (choice of one of the following)

Seafood Linguini<br>w/ prawn, scallop, calamari, baby clams, fresh tomato \& rocket in a white wine sauce

Atlantic Salmon (gf)
Moroccan spiced crispy skin salmon w/ pan-roast kipfler potato, buttered green bean, smoky romesco sauce, slow cooked cherry tomato $\&$ toasted almond

Greek Lamb Skewers (gfo)
Grilled lamb souvlaki skewers w/ tzatziki, fries, Greek salad \& warm garlic herb pita bread

Memphis Style Pork Ribs (gfo)
BBQ pork ribs slow-cooked in a sticky Jack Daniels BBQ sauce, coleslaw salad, roasted Hasselback potato, corn on cob \& Jack Daniels BBQ dipping sauce

Chicken Involtini (gf)
Pan roasted chicken stuffed w/ sundried tomato, spinach \& bocconcini wrapped in pancetta w/ roasted sweet potato puree, braised broccolini,
blistered cherry tomato $\&$ seeded mustard cream sauce
Creamy Chicken \& Wild Mushroom Risotto (v, gfo, dfo, veo)
w/ poach chicken breast, assorted mushroom, corn, fresh herb \& shaved parmesan
(v) vegetarian / (gfo) gluten free option /
(dfo) dairy free option / (veo) vegan option
Please advise of guests with specific dietary requirements or allergies.

# SET MIENU <br> 3-course <br> (\$49 p/p) 

Entree to Share

## Tapas Share Plate

Salt \& pepper calamari, grilled saganaki, arancini balls, tzatziki, olives \& warm garlic herb pita bread

## Main <br> (choice of one of the following)

Seafood Linguini
w/ prawn, scallop, calamari, baby clams, fresh tomato \& rocket in a white wine sauce

Atlantic Salmon (gf)
Moroccan spiced crispy skin salmon w/ pan-roast kipfler potato, buttered green bean, smoky romesco sauce, slow cooked cherry tomato $\&$ toasted almond

Greek Lamb Skewers (gfo)
Grilled lamb souvlaki skewers w/ tzatziki, fries, Greek salad \& warm garlic herb pita bread

Memphis Style Pork Ribs (gfo)
BBQ pork ribs slow-cooked in a sticky Jack Daniels BBQ sauce, coleslaw salad, roasted Hasselback potato, corn on cob \& Jack Daniels BBQ dipping sauce

Chicken Involtini (gf)
Pan roasted chicken stuffed w/ sundried tomato, spinach \& bocconcini wrapped in pancetta w/ roasted sweet potato puree, braised broccolini, blistered cherry tomato \& seeded mustard cream sauce

Creamy Chicken \& Wild Mushroom Risotto (v, gfo, dfo, veo)
w/ poach chicken breast, assorted mushroom, corn, fresh herb \& shaved parmesan

## Dessert

Platter w/ selection of desserts
(v) vegetarian / (gfo) gluten free option / (dfo) dairy free option / (veo) vegan option
Please advise of guests with specific dietary requirements or allergies.

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## CONTACT US

We would love to hear from you!
Phone: 94345444
Email: info@urbangrooves.com.au WWW.URBANGROOVES.COM.AU

