

## DESSERTS \$16

FREE FROM GLUTEN, DAIRY, REFINED SUGAR & SOY RAW, VEGAN & PALEO FRIENDLY

### LEMON RASPBERRY & MACADAMIA RIPPER

Macadamia base, Zesty Lemon cream, Raspberry with yuzu syrup & macadamia dust

### CHOCOLATE HAZELNUT HEAVEN

Hazelnut base, Luscious chocolate & Organic cacao nibs with

### PEANUT BUTTER & JAM

Crumbly peanut & almond base, Smooth peanut centre & Dark chocolate with house made peanut sauce & fresh strawberry

## BANQUET \$40

3 COURSE DINNER FOR 2 INCLUDES A GLASS OF HOUSE BEER OR WINE.  
CHOOSE ANY THING FROM OUR MENU

**(NOT AVAILABLE WITH ANY OTHER OFFER OR DISCOUNT)**

## NOTICE

ALLERGIES / DIETARIES, PLEASE LET US KNOW

Please inform the wait-staff if you have a severe allergy as some menu items contain nuts, seeds, and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of traces of such ingredients.

GROUP BOOKINGS, EVENTS & SPECIAL OCCASION & PARTYS  
CAN BE ARRANGE AS PER YOUR REQRUMENTS  
PLEASE FILL FREE TO ASK OR GIVE US CALL OR EMAILUS ON  
0290902655

Deepgroove.newtown@gmail.com

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# DEEPCROOVE BAR DINE CAFE

INSPIRED BY PLANT CREATED WITH LOVE

191 King Street, Newtown



## Grazing Board \$26

### PLATEAU A FROMAGE

Beetroot lavosh, chilli Gherkins, Smoked Almond, Meredith goat Cheese, Chilli stuffed Olives, whole passion fruit, chargrilled eggplants, pickled turnips With Breadsticks & Coconut smoked jalapenos tequila dip

### AMERICANA

Fior Di latte smoked cheese, grooveliesh fries, Crunchy Slaw, Mac & cheese, Smoked Almond, chargrilled artichoke, fried hazelnut dukkah totia, pickled turnips, Beetroot Bliss Cake, bread sticks with coconut smoked chipotle sauce

## Smalls & Sides

**SMOKY ROASTED ALMONDS \$7**  
with Aleppo pepper & himalayan Salt VG/GF

**DEEPCROOVE MARINATED CHILLI OLIVES \$8**  
Delicious italian Olives Stuffed With Chilli Marinated In Herbs & Citrus VG/GF/NF

**GROOVALICIOUS FRIES SML \$7 LRG \$8**  
Delicious italian Olives Stuffed With Chilli Marinated In Herbs & Citrus VG/GF/NF

**CORN CORB \$8**  
Chargrilled corn with chipotle coconut sauce & parmesan cheese

**HAZELNUT DUKKAH BAKED CRUNCHY TOTILA CHIPS \$9**  
With Coconut Smoked Chipotle Sauce VG/NF

**CHARCOAL ROCKMELON BRUSCHETTA \$14**  
Rockmelon Ribbons with meredith goat cheese, candy pistachio on activated charcoal quinoa bread VG/GF

**MFC \$10**  
Mediterranean fried Cauliflower whipped Tahini VG/GF/NF

**MAC AND CHEESE \$12**  
American cheese, pineapple

### RAINBOW NACHO'S \$17

Corn Chip Tolopos With chilli black beans and mozzarella cheese, Pico De Gallo, Guacamole, Coconut Smoked Jalapeno Tequila Sauce With Coriander Vegan cheese available

**SMOKED CIGAR \$14**  
3 pieces of stuffed chilli black bean & caramelized potato served with mole negro

**ZUCCHINI KOFTA \$14**  
4 pieces kofta made with Indian spice & roasted cashew nut served with tamarind chutney

**NAKED LASAGNE \$13**  
Vine ripe tomatoes filled with grilled zucchini, pumpkin, macadamia jalapeno mousse with Napoletana sauce VG/GF

**BEETROOT BLISS CAKE \$14**  
Crisp Beetroot Patties With Ginger, Green Chillies and Garam Masala With Fried Peanuts with date-tamarind chutney & Cucumber lime Salsa VG/GF

## Poke salad bowls \$16

**AVOCADO**  
Whole Avocado filled with crunchy chilli slaw on bed of warm smoked black bean.

**SMOKED PEAR**  
Smoked pear with beetroot, feta, walnut, spinach, pickled onion with beetroot balsamic glaze

**FAJITA BOWL**  
With sauteed vegetables, Marla walnut cheese, smoked black beans, salsa, Guacamole, flour tortilla with coconut smoked jalapeño sauce

**TOM TOM**  
fresh vine ripe tomatoes with Smoked Almond, Meredith goat Cheese, fresh basil with molessa dressing

GLUTEN FREE BUN \$3  
VEGAN CHEESE \$3

## Burgers

**CHEESE \$13**  
House Veggie Patty, Crispy Lettuce, American Cheddar, Pickle Onion, chilli jam & Coconut Smoked Chipotle Sauce

**HILLY BILLY & CHILLI \$15**  
House Veggie Patty dip in house made buffalo sauce, American Cheddar, Pineapple, Crisp Lettuce, onion ring with chipotle sauce

**NAKED AVOCADO \$16**  
Avocado as bun filled with House Veggie Patty, American Cheddar, Pineapple, pickle onion & turnips, slaw, chilli jam & chipotle coconut sauce

**MAXICANA BLACK BEAN \$15**  
Runny Chilli Black Beans in bun with Coconut Smoked Jalapenos Tequila sauce With Crisp Lettuce, pickled Onion, & Corn chips

**RED MAGIC \$15**  
Crunchy Beetroot Patty, Chilli Pickles, American Cheddar, Pineapple, chilli jam, Crisp Lettuce with Coconut Smoked Jalapeno Tequila Sauce

**BAHUBALI BURGER (INDIAN STYLE EPIC BURGER) \$22**  
Chickpea, Zucchini & Green Chilli Patty filled in bun with Onion Bhaji, American Cheddar Cheese, Pineapple, Crisp Lettuce, Vine-Ripe Tomato, chilli jam, pickled turnips & onion with our Secret Tandoori Coyo Chilli Sauce

**MISSION: IMPOSSIBLE \$25**  
Triple Veggie Patty, American-Cheddar Cheese, Grilled Pineapple, Pickled Onion, Slaw, Crisp Lettuce, Vine-Ripe Tomato, Chilli Pickles, onion rings with Coconut Smoked Chipotle Sauce

## PICK YOUR OWN Pasta

**CHOOSE SHAPE OF PASTA**  
Linguine, Spaghetti, Penne & Orecchiette

**I DON'T CARE \$13**  
Napolitana sauce, Basil & Parmesan

**STOP CRYING \$16**  
Onion, garlic, Olives, not a normal Chilli in Napolitana Sauce

**KICK START \$14**  
Onion, garlic, chilli, Olives, spinach with beetroot Napolitana Sauce

## PIZZA AROUND THE GLOBE

**DEEP GROOVE SIGNATURE \$22**  
cauliflower, pickle turnips, capsicum, feta, onion, olives, spinach, pineapple, artichoke mozzarella with coconut chipotle sauce

**MEXICANA \$17**  
Corn, smoked black bean, pineapple, Jalapeno, Guacamole, corn chips, Mozzarella with Coconut Smoked Chipotle Sauce

**EGYPTIAN \$17**  
Pumpkin, red peppers, Spanish Onion, spinach, topped with hazelnut dukkah mozzarella

**INDIAN CHILLI PANEER TIKKA (COTTAGE CHEESE) \$17**  
House Chilli tikka Sauce, Spanish Onion, Red peppers, baby spinach, Mozzarella Cheese, Coriander Tikka Sauce

**GREEK SENSATION \$16**  
Pesto Sauce Base, Feta, Olives, Red pepper, Tomatoes, Spanish onion, Oregano

**ITALIAN VEGGIE CRUNCH \$16**  
Red peppers, Spanish Onion, Sun Dried Tomato, Spinach, Olives, Egg Plant, Mozzarella Cheese, fresh basil

### ITALIANO MARGARITA \$14

Fior Di Latte Mozzarella, tomato Sauce, Fresh Basil

**THREE CHEESE \$14**  
Buffalo Mozzarella, Grana Padano, Pecorino

## FLAME YOUR PIZZA

WITH VODKA \$4  
TEQUILA \$4  
WHISKEY \$4

**VEG BOSCAIOLA \$16**  
mushroom, Shallots, onion, garlic, Cream sauce, Parmesan with Crisp fried onion bits

**NEWTOWN SPECIAL \$18**  
Tequila infused pesto sauce with Olives, buffalo mozzarella, spinach, onion, garlic, chilli

**VEG BOSCAIOLA \$16**  
capsicum, eggplant, zucchini, olive, Beets, pumpkin, spinach, onion, garlic, chilli & Parmesan

**GREEN MACHINE \$17**  
Broccolini, zucchini, onion, garlic, Chili, spinach & lemon