



RESTAURANT & BAR SOFTWARE

Invoicing software built for how a restaurant actually runs

A restaurant doesn't invoice like an office does — it bills from a table, mid-service, with staff who don't have time to hunt through menus or shout order details across a noisy kitchen. Invoice2Track's restaurant mode replaces the paper order pad with a live floor view, a tap-to-order screen, and separate Kitchen and Bar Display monitors, so food and drink prep never get in each other's way.

How it works

1 Seat the table

Tables show live status at a glance — available, occupied, or reserved, color-coded and updated in real time as staff work the floor. No walking over to check; the whole layout is visible from any device.

2 Take the order

Tap a table to open its order screen. Add items by category or scan a barcode for packaged drinks — each item added shows its price instantly, so there's no pricing lookup mid-order.

3 Send to the right station

Hit send, and every line routes itself: food items appear on the Kitchen Display, liquor and beverages appear on the Bar Display. Each screen only shows what that station actually needs to make — no scrolling past drink orders to find the next food ticket, or the reverse.

4 Track status station by station

Kitchen and bar staff mark their own items Pending → Preparing → Ready independently. A round can have half its items still cooking and half already poured, and both stations know exactly where things stand without asking the floor.

5 Stock deducts itself

Every dish and drink is built from a recipe set up once — sell a cocktail, and the raw ingredients (spirits, mixers, garnish) deduct automatically. The finished item itself was never a stocked product; only its real ingredients ever move.

6 Close the bill

When the table's done, print or settle the bill directly — a member on file gets their discount applied automatically, no manual step at the till. Cash, card, or split, the invoice reflects exactly what was served.

Key capabilities

• Live floor view

Every table's status visible at a glance, updated in real time as orders come in and go out — no separate whiteboard or walking the floor to check.

• Kitchen Display

Every food item sent through tracks its own status — pending, preparing, ready, served — keeping the kitchen and floor in sync without shouting across the pass.

• Bar Display Liquor, cocktails, and beverages route to their own screen automatically, based on product category — bar staff see only what they need to pour, nothing else.	• Recipe-based stock Set the ingredients behind each dish or drink once, and selling it deducts the right raw materials automatically — never the finished item itself.
• Club membership Mark a regular as a member and every future bill applies their discount automatically — no manual step, no forgetting to apply it during a busy service.	• GST-ready billing Turn on GST billing and every printed bill applies the correct tax treatment automatically, with HSN/SAC codes where required.
• Split a table's bill Assign each dish to whoever's actually paying for it, right at checkout — an itemized split per guest, not just the total divided evenly by headcount.	• Thermal receipt printing Print straight to a 3", 4", or 4.5" POS roll printer at the till — not an A4 page squeezed onto a receipt.

Ready to see it on your own business?

Start your free 30-day trial — no credit card required.

invoice2track.com

Invoice2Track — GST-ready invoicing software, reconfigured for how your industry actually works.