



CONTACT: 5965 2444 / info@immerse.com.au

- Finer Details -

For functions booked guest numbers will be confirmed 1 week prior to event, whereby full payment is required. Payment is non-refundable. For bookings over 30 people a deposit when booking is also required

Booking sheet must be sent to Immerse 2 weeks prior to your function. If selections are not submitted by the very latest 7 days prior it will be chef's selection on the day.

Function duration is 3 hours (subject to availability)





- 2 Courses -
\$55pp

- 3 Courses -
\$68pp

- Hiring of Barrel Room -
\$250

Meals are alternately dropped or on share platters

Share platters meals are a set menu. These included 3 entrees & 3 mains and are underlined in the menu. Some variations may apply to dishes. Chef's selection dessert platters. .

- Beverages -

Tea & coffee included.

Other drinks charged on consumption or alternatively beverage packages are available (price on application).

If having alternate drop, please select two options for each course.
Our famous Immerse baked bread is included in all functions booked

-SMALLER-

Corn, chilli and coriander fritter, pickled vegetables, lotus root, mizuna and wasabi mayonnaise (V, DF)

Braised BBQ pork belly, sweet sour sauce, peanuts and a cucumber Asian herb salad (GF, DF)

Chicken and leek in filo with endive, radish bean salad with tomato relish

Dukkha crusted calamari on a chickpea & chorizo tabouli with harissa aioli (GF, DF)

Confit duck leg ragout on potato gnocchi with snow peas, sage and soft goats cheese (*DF)

-MAINS-

Falafels on pearl cous cous, freekah, burghal & golden raisins salad with chimmi churri hummus (Vegan, DF)

Pulled pork in a brioche bun, apple and fennel coleslaw with chips and aioli (DF)

Barramundi on udon noodles with kimchi, bok choy, wakame and a light seafood broth (DF)

Chicken breast filled with caramelised fennel and ricotta on sweet potato fondant, zucchini, smoked eggplant and golden elk pesto (GF)

Hazelnut crusted lamb back strap, beetroot pureè, balsamic mushrooms, charred witlof and shiraz jus (GF, DF)

Sirloin, herbed kipfler potatoes with roast tomato, broccolini and rosemary jus (GF, DF)

-SIDES \$9 -

Rosemary and garlic roasted potatoes (GF, DF, V)

Green Beans, edamame and flaked almonds (GF)

-DESSERT -

Baked lemon myrtle cheesecake served with berry compote, a macaron and double thick cream

Honey and fig bombe Alaska with roast rhubarb pureè, sable, apple & cream

Chocolate fondant, orange mascarpone, blood orange and raspberry

Coffee panna cotta with white chocolate mousse and a chocolate tuille

GF = Gluten free / DF = Dairy free / DF* = Can be dairy free / V = Vegetarian

