

-Immerse Function Package-



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- Finer Details -

Guest numbers will be confirmed 1 week prior to event, where full payment of the function (excluding the TAB) 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)





- Function Options/Styles -

- 2 Courses - / - 3 Courses -

\$59pp / \$75pp

- Hiring of Barrel Room -

\$250

- Function Styles -

Alternate Drop – select 2 entrees, 2 mains (and 2 desserts if having 3 courses).

These meals will be dropped alternately around the table.

Feast – A set menu of BBQ Pork Belly, Calamari & Gnocchi for entrée, followed by Roast Chicken and Beef with chef selection vegetables for mains All served on share platters in the middle of the table, where guests can help themselves.

- Beverages -

Tea & coffee included.

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

-Alternate Drop Menu-

-SMALLER-

Chorizo and Manchego croquette, chickpea, corn, roast pepper salad, smoked paprika aioli and a jalapeño dip

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

Dukkha crusted Eye Fillet carpaccio with French radish, heirloom cherry tomato, pomegranate and preserved lemon dressing (DF, GF)

Kuro Prawns, soba noodles, edamame, radish, cucumber, coriander, roast sesame dressing and renkon (DF, V*)

Ginger, turmeric and chili calamari, wombok, cucumber, coriander, shallot and vermicelli noodle salad. (GF, DF)

-MAINS-

Pan Fried Gnocchi with buttered seasonal vegetables and green leaves in Chardonnay with goats' cheese. (V,DF**)

Chicken breast, prosciutto, truffled creamed potato, broccolini, mushroom and port fricasse (GF)

Reuben Sandwich, silverside, Swiss cheese, sauerkraut, Russian mayonnaise, gherkin and jalapeno relish with beer battered chips and smokey bbq aioli.

5 spiced roast Pork belly, sweet potato and ginger pureé, Asian vegetables, sesame with Davidson plum sauce.(DF, GF)

Macadamia and sourdough crusted Barramundi fillet, celeriac pureé, braised witlof, legumes, fennel and a Shiraz reduction

Sirloin, thyme potato fondant, pea pureé, buttered broccolini, red wine jus. (GF)

-SIDES \$9 -

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

Chilled broccolini, choy sum, chili, wakame salad in sesame with renkon (GF, DF, V)

-DESSERT -

Orange and ginger cheesecake, yuzu curd and cream

Honey, pistachio and fig bombe Alaska with rhubarb pureé, sable and cream

Dragon fruit panna cotta with coconut sorbet, pineapple and black rice (DF, GF, Vegan)

Chocolate fondant, coffee caramel, white chocolate mousse and a salted caramel macaron

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

