

# *Immerse Function Package 2020*



CONTACT: 5965 2444 / [info@immerse.com.au](mailto:info@immerse.com.au)

## - Finer Details -

Guests are to be confirmed 1 week prior to the event, where full payment of the function (excluding the TAB) is required.

Payment is non-refundable.

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 Styles & Pricing*

*2 Courses - \$59/pp | 3 courses - \$75/pp*

*Hiring of Barrel Room - \$250*

## *Styles*

**Alternate Drop** – select 2 meals from each course you are having. These meals will be dropped alternately around the table.

**Feast** – A set menu of BBQ Pork Belly, Calamari & Soba Noodle Salad for entrée, followed by Braised Lamb and Roast Chicken with chef selection sides for mains, with 3 chef selection mini desserts. 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)

Vermicelli noodle salad with prawns, Thai dressing, wombok, capsicum, cucumber, fresh herbs, shallots

Sesame and nori dusted squid, soba noodles, edamame, radish, cucumber, coriander, miso dressing and renkon (DF/GF)

Pork and Pistachio terrine with duck and cherry pâté, radish, cherry tomato, cornichon, pear and fig relish and lavosh (DF)

## -MAINS-

Thai Chicken Burger, wombok, Asian herbs on charcoal brioche with Beer battered fries and sriracha aioli (DF)

Braised lamb shoulder, preserved lemon, turmeric spiced gnocchi with cherry tomato, baby cucumber and minted yoghurt

Barramundi fillet, Lyonnaise potato, swede, heirloom vegetables, mustard and caper cream sauce (GF)

Prosciutto and sage wrapped chicken breast, truffle mashed potato, mushroom and port fricassée, broccolini and parmesan

Fennel spiced roast Pork belly, potato puree, caramelised apple with braised cabbage, raisins and red wine jus

Sirloin, thyme potato fondant, fried shallot and vermouth purée, buttered green beans, red wine jus (GF/DF)

## -SIDES \$9 -

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

Roquette, cucumber, tomato, onion, avocado, feta, pomegranate and balsamic (GF/V)

## -DESSERT -

Lemon meringue tart, cardamom yoghurt and yuzu syrup

Raspberry and Chocolate bombe Alaska with lychee, cream, glass shards

Chai and almond panna cotta with vanilla tuille, coconut sorbet

Chocolate fondant, Madeira Cointreau, white chocolate mousse, macaron

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

