

Immerse Lunch Menu

Entree

Thai chicken cakes, papaya, Asian leaves, bean shoots with chili lime dressing and nam jim (GF & DF)
\$19

Braised BBQ pork belly, sweet & sour sauce, toasted peanuts, Asian herb and cucumber salad (GF & DF)
\$21

Lemon myrtle cured ocean trout, cantaloupe, macadamia crème, finger lime, verbena oil,
Davidson plum and lavosh (FF)
\$22

Panko crumbed Japanese beef curry croquette, avocado and coconut mousse,
soy and ginger dressed cabbage and aioli
\$22

Miso dressed soba noodles, pickled daikon, carrot and cucumber, edamame, snow peas, avocado,
spring onion and sesame (DF, GF & V)
\$22

Herb and saffron prawns on preserved lemon potato gnocchi, ricotta and herb oil
\$23

Mains

Falafels on chickpea salad with cherry tomato, citrus, roast capsicum, zucchini, eggplant, beetroot with
pomegranate and hummus (GF & Vegan)
\$26

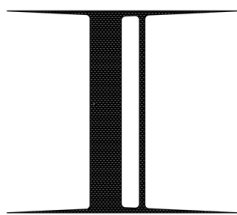
Spiced buttermilk fried chicken burger in charcoal brioche, American cheese, pickled cabbage,
sriracha aioli with beer battered fries
\$29

Chicken breast, harissa spiced pumpkin purée, roast cauliflower, pepitas, Egyptian dukkha
with a fig and red wine reduction (GF) *contains nuts*
\$39

Barramundi fillet, pomme boulangère, asparagus, kohlrabi remoulade, tarragon and caper cream sauce (GF)
\$41

Four Pillars Gin, orange and fennel infused roast pork belly, rhubarb and raspberry purée,
panko pomme duchess, greens, candied orange and jus
\$42

Braised beef cheek, celeriac, apple and citrus purée, honey roasted baby carrots, with hazelnuts,
sage and Pedro Ximenez reduction (DF)
\$42



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To Share

Immerse baked bread with chef's choice of dip, olives, parmesan oil with salt (V)

\$17

Rosemary and garlic roasted potatoes (Vegan)

\$8

Beer battered chips with garlic aioli (V)

\$9

Quinoa and charred corn with pickled jalapeno and onion, coriander yoghurt dressing (GF & V)

\$9

Desserts

Tonka bean panna cotta, Kahlua mascarpone, perfumed coffee sauce, macaron and orange tuille

\$18

Salted honey-caramel and chilli chocolate mousse, blood orange purée, chocolate crumbs and vanilla bean ice cream

\$17

Lemongrass parfait, wild rice, Midori sauce, pineapple and dragonfruit (GF)

\$16

8 piece mini dessert tasting box
(chef selection of 4 mini desserts)

contains nuts

\$25

GF = Gluten Free | DF = Dairy Free | FF = Fructose Free | V = Vegetarian