

Immerse Lunch Menu

Entree

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

\$22

Dukkha spiced pumpkin, spinach and ricotta galette, coriander pesto, chili onion jam and crisp kale. (V)

\$22

Panko crumbed mushroom and taleggio croquette, basil yoghurt, semi dry medley tomato, fennel, parsley and balsamic reduction. (V)

\$22

Pulled Osso Bucco, mixed bean and split pea ragout, herbs, Yarra Valley fetta on potato gnocchi.

\$24

Braised BBQ pork belly, soy and orange infused sauce, toasted peanuts, cucumber and Asian herbs. (GF, DF)

\$24

Moscato and saffron prawns on quinoa, charred corn, capsicum salad, pickled onion and chilli with coriander yoghurt. (GF)

\$25

Huon smoked salmon, soba noodles with macadamia and saltbush furikake, pumpkin, edamame, pickled carrot, tomato, radish and a hoisin mayonnaise. (GF, DF)

\$25

Mains

Peri-Peri pork shoulder burger in a sesame seed brioche, American cheese, pickled cabbage, siracha aioli with beer battered fries.

\$29

Sourdough, parmesan and Tasmanian pepper crusted salmon fillet, pomme boulangère, asparagus, tarragon and caper cream sauce.

\$45

Prosciutto wrapped chicken breast, creamed potato, broccolini, beetroot, kohlrabi, and Danish fetta remoulade, with a marsala jus. (GF)

\$45

Sumac and middle eastern spiced lamb shoulder, on moghrabieh, golden raisins, pomegranate, pistachio, creamy goats' cheese and Pedro-Ximenez jus.

\$47

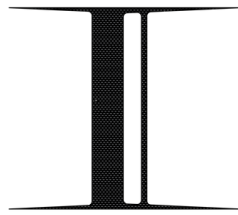
Confit duck leg, white bean puree, potato rosti, honey-glazed roasted baby carrot and a Cointreau demi-glace. (DF)

\$47

Gippsland grass-fed eye fillet, smashed basil and chat potato, buttered broad beans, with a whisky mushroom sauce and watercress. (GF)

\$52

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



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To Share

Rosemary and garlic roasted potatoes. (GF, Vegan)
\$12

Beer battered chips with garlic aioli. (Vegan)
\$12

Creamed Mash potato. (GF, FF)
\$12

Mixed fried greens with a soy ginger and sesame dressing. (GF)
\$12

Desserts

Black sesame panna cotta, coral tuille, ginger syrup, blueberry puree and macadamia ice-cream.
\$17

Almond and passionfruit, white chocolate mousse with fruit salsa, Midori sauce and a mango sorbet.
\$17

Tiramisu, Tia-Maria glaze, caramelised chocolate crumbs and salted caramel ice-cream.
\$17

8 piece mini dessert tasting box. (Chef selection of 4 mini desserts)
contains nuts
\$25

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