

## Immerse Lunch Menu

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Welcome to Immerse, we endeavour to provide you with an exceptional dining experience and look forward to sharing our thoughtfully curated menu with you!

**\*Whilst Immerse does make every effort to ensure allergies and intolerances are catered for, please be aware that our kitchen produces meals which contain the following common allergens: nuts, wheat (gluten), dairy, soy, sesame, seafood, lupin & eggs.**

GF = Gluten Free | DF = Dairy Free | LF = Low fructose  
GFO = Gluten Free on request | DFO = Dairy Free on request  
FFO = Fructose Free on request | NUTS = Contains nuts



# Entree

## **IMMERSE BAKED BREAD PLATTER - \$22**

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

## **POTATO GNOCCHI - \$23**

Potato gnocchi, San Marzano sugo, burrata, pine nuts, basil oil  
(V, DFO, NUTS)

## **PORK BELLY - \$24**

Braised Hong Shao pork belly, cucumber, coriander and bean shoot salad, chilli-lime dressing, sesame (GF, DF, FFO)

## **CHICKEN & BRIE CROQUETTE - \$24**


Chicken and brie croquette, basil yoghurt, roquette pesto and semi-dried tomatoes

## **SAFFRON & MOSCATO PRAWNS - \$25**

Saffron and Moscato prawns, ricotta, fennel, pickled onion, strawberry gum lavosh, caper-orange vinaigrette (GF, LF, GFO)

## **EYE-FILLET CARPACCIO - \$25**

Black Angus Eye-Fillet carpaccio, bush tomato, radish, saltbush, macadamia, shallot oil (DF, LF, GF, NUTS)





# Mains

## **BEEF BURGER - \$33**

Wagyu beef patty with Swiss cheese, forest mushrooms, truffle mayo, roquette in brioche, served with chips and tomato sauce

## **ROAST CHICKEN BREAST - \$44**

Roast chicken breast wrapped in sage and prosciutto, truffle mash potato, broccolini, red wine jus (GF, LF, DFO)

## **BARRAMUNDI FILLET - \$45**

Pan-seared barramundi fillet, thyme potato gratin, minted pea and asparagus salad, finger lime tapioca cream sauce (GF, LF)

## **LAMB SHOULDER - \$47**


Braised Middle Eastern spiced lamb shoulder, quinoa, eggplant, capsicum, zucchini, raisins, pomegranate, tahini dressing (DF, GF, FFO)

## **FIVE-SPICED DUCK - \$49**

Five-spiced duck breast, fennel, sauteed chilli, gai lan, bok choy, butternut pumpkin, Davidson plum dust, mandarin sauce (DF, GF, LF)

## **EYE FILLET - \$49**

Gippsland grass-fed black angus eye fillet cooked your way, fondant potato, kohlrabi and herb remoulade, green beans, beef reduction (GF, FFO, DF)





# To Share

## ROSEMARY & GARLIC POTATOES - \$12

*(GF, DF, Vegan)*

## CHIPS WITH CHIPOTLE AIOLI - \$12

*(DF, GF, FFO. Vegetarian)*

## MOROCCAN SALAD - \$12

Raw beetroot and carrot salad, golden raisins, fresh herbs, Moroccan dressing, seeds (Vegan, GF, FFO)

# Dessert

## BOMBE ALASKA - \$15

Bombe Alaska, macerated strawberries, macaroon, roast rhubarb puree, cream (LF)

## KEY LIME TART - \$15

Key lime tart, lychee, palm sugar and coconut crumb, vanilla bean ice-cream, meringue (LF)

## CHOCOLATE MOUSSE TART - \$15

Chocolate mousse tart, blood orange puree, ginger biscuit crumbs, tonka bean cremeux (LF)

## MINI DESSERT BOX - \$25

8 piece mini dessert tasting box (4 varieties)

Dine in or take away available

*\*Contains nuts\**



# Vegetarian Options

## Entrees



### TOMATO ARANCINI - \$22

Italian tomato arancini, herbed mayonnaise, pesto, sun-dried tomato  
(Vegan, GF)

### CHARGRILLED EGGPLANT - \$22

Chargrilled eggplant, bush tomato, radish, saltbush, macadamia,  
shallot oil (Vegan, LF, GF, NUTS)

### TOFU SALAD - \$22

Tofu, cucumber coriander and bean shoot salad, sesame  
(Vegan)

## Mains

### VEGETARIAN BURGER - \$31


Chickpea and lentil patty with swiss cheese, forest mushrooms,  
truffle mayo and rocket in a brioche bun, served with chips (V)

### FALAFEL QUINOA SALAD - \$32

Falafels, quinoa, eggplant, capsicum, zucchini, raisins, pomegranate,  
tahini dressing (Vegan, GF, FFO)

### CURRIED VEGETABLE AND CHICKPEA FILO - \$35

Vegetable filo, fennel, sauteed chilli, gai lan, bok choy, butternut  
pumpkin, Davidson plum dust, mandarin sauce (Vegan, LF)





# Kids Meals

\$15 EACH

FISH & CHIPS

CHICKEN NUGGETS & CHIPS

SPAGHETTI BOLOGNESE

MARGHERITA PIZZA

CHICKEN SCHNITZEL & CHIPS

CHEESEBURGER & CHIPS

# Dessert

\$5 EACH

VANILLA ICE CREAM WITH CHOCOLATE OR  
BERRY TOPPING & SPRINKLES





# Wines

## SPARKLING WINES

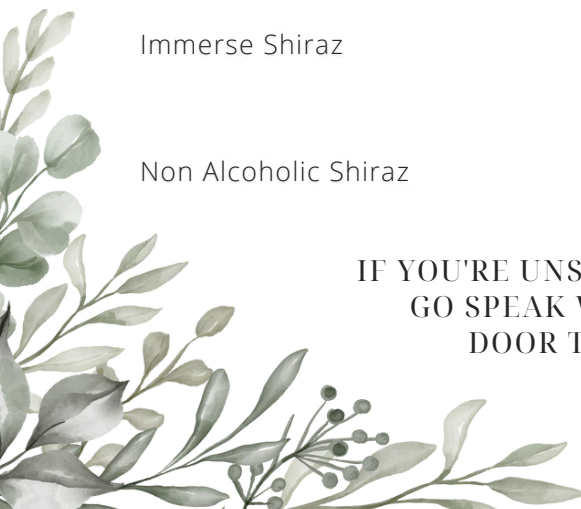
Immerse Sparkling Brut Cuvee	\$14   \$49
Immerse Sparkling Rose	\$14   \$49
Immerse Sparkling Shiraz	\$15   \$55
Non Alcoholic Sparkling Cuvee	\$8

## WHITE / PINK WINES

NV Immerse Moscato	\$14   \$49
Immerse Pinot Gris	\$15   \$55
Immerse Sauvignon Blanc	\$14   \$49
Oscars Reserve Chardonnay	\$16   \$59
Non Alcoholic Sauvignon Blanc	\$8

## RED WINES

Oscars Reserve Pinot Noir	\$17   \$65
Immerse Shiraz	\$16   \$59
Non Alcoholic Shiraz	\$8



IF YOU'RE UNSURE OF WHAT TO CHOOSE,  
GO SPEAK WITH OUR LOVELY CELLAR  
DOOR TEAM WHO CAN DO A FREE  
WINE TASTING FOR YOU!



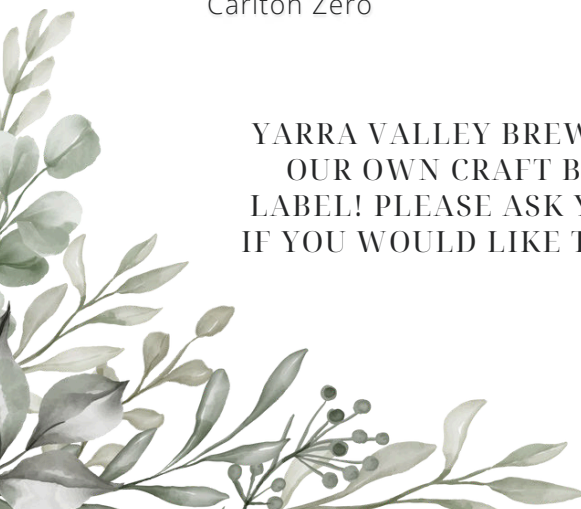
# Beers

## YVBC BEERS & CIDER ON TAP

YVBC Pale Ale	\$10
YVBC Lager	\$10
YVBC Apple Cider	\$10

## BOTTLED BEER

Carlton Draught	\$10
Corona	\$10
Great Northern Mid Strength	\$10
Cascade Premium Light	\$8
Carlton Zero	\$6



YARRA VALLEY BREWING COMPANY IS  
OUR OWN CRAFT BEER AND CIDER  
LABEL! PLEASE ASK YOUR WAIT STAFF  
IF YOU WOULD LIKE TO SAMPLE THESE



# Spirits

## STANDARD SPIRITS / LIQUEURS - \$12

Smirnoff Vodka	Baileys	Wild Turkey
Bombay Sapphire Gin	Kahlua	Jack Daniels
Bacardi Rum	Midori	Jim Beam
Southern Comfort	Pimm's	Canadian Club
Captain Morgan's Rum	Aperol	Johnny Walker Red
Bundaberg Rum	Frangelico	Jameson Irish Whiskey

## PREMIUM SPIRITS / LIQUEURS - \$15

Grey Goose Vodka	Chivas Regal Scotch Whiskey
Four Pillars Gin	Kraken Spiced Rum
Suntory Japanese Whiskey	Hennessy vs Cognac
Glenfiddich 12 Year Old	Makers Mark 46 Kentucky Bourbon
Kellybrook Apple Brandy	Glenlivet 12 Year Old

## COCKTAILS - \$18

Espresso Martini | Cosmopolitan | Pornstar Martini  
Gin Blossom | Mojito | Aperol Spritz





# Soft Drink & Juice

\$4 PER GLASS

Cola	Tonic Water
Cola Zero Sugar	Sparkling Mineral Water
Lemonade	Soda Water
Lemon Squash	Orange Juice
Lemon, Lime & Bitters	Apple Juice
Dry Ginger Ale	Cranberry Juice


# Coffee & Tea

CUP: \$4.50 | MUG: \$5.50

Milk available:

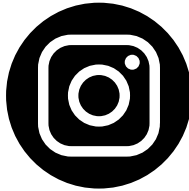
Full cream, Skinny, Almond, Soy, Oat & Lactose Free

Latte	English Breakfast
Cappuccino	Earl Grey
Flat White	Peppermint
Double Espresso	Green Tea
Long/Short Black	Lemongrass & Ginger
Long/Short Macchiato	Hot Chocolate
Piccolo Latte	Chai spiced Latte





*Check us out!*



[www.immerse.com.au](http://www.immerse.com.au)

