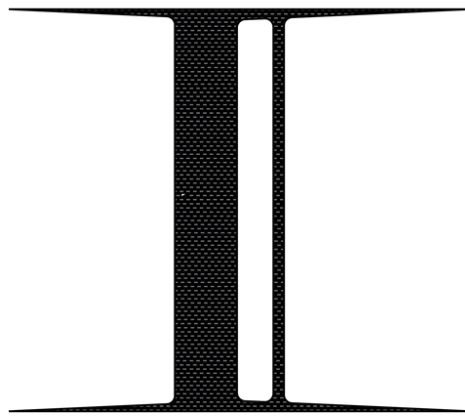
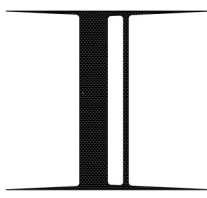




Immerse Lunch Menu

Welcome to Immerse, we endeavor 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.



Immerse Lunch Menu

Entree

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

\$22

Panko crumbed pumpkin and fetta arancini with basil yoghurt, semi dried tomato, roquette pesto and parmesan crisps (V)

\$22

Dukkah spiced calamari on chickpeas, roast capsicum, chorizo, celery, cherry tomato with lemon aioli (GF, DF)

\$23

Potato gnocchi with creamed artichoke and white wine sauce with spinach, roast baby beetroot, goats' cheese mousse and prosciutto dust (Low Fructose)

\$24

BBQ pork belly with char siu sauce with Asian herb, cucumber and cashew salad (DF, *Contains nuts*)

\$24

Gin and beetroot cured South Australian Kingfish with gribiche, nori dusted rice cracker, cucumber and tomato pearls (GF, DF)

\$25

Mains

Southern style spiced beef brisket burger in a Turkish bun, American cheese, pickled cabbage, gherkin, chipotle aioli, served with chips

\$31

Peruvian spiced slow cooked chicken thigh with quinoa, avocado, corn, cucumber, black beans, capsicum, sweet potato, jalapeno, pickled onion and Aji verde (GF)

\$43

Strawberry gum and mixed seed crusted Humpty Doo barramundi fillet with thyme & potato gratin, asparagus, preserved lemon, almond and caper beurre noisette (GF, Low fructose, *Contains nuts*)

\$45

Ginger and plum roasted duck leg wrapped in a crepe served with Chinese five spiced breast, bok choy and sesame dressed slaw

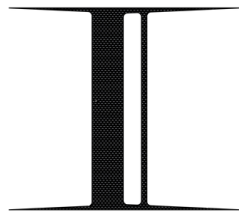
\$47

Rosemary and juniper roasted lamb shoulder on creamed potato with baby carrots, zucchini relish and red wine jus (GF, Low Fructose)

\$47

Gippsland grass-fed black Angus eye fillet with duxcelle mille feuille tart, duchess potato, broccolini, prosciutto and a red wine jus

\$54



Immerse Lunch Menu

To Share

Rosemary and garlic roasted potatoes. (GF, Vegan)

\$12

Chips with chipotle aioli. (V)

\$12

Warm garden salad with charred broccoli, radish, minted peas, cauliflower, kale, bacon and lemon oil (DF, GF)

\$12

Desserts

Pandan panna cotta, lime gel, lychee, mango sorbet with a coconut almond crumble (GF) *Contains nuts*

\$15

Vanilla yoghurt bavarois with raspberry, pistachio genoise, berry macaron, roast rhubarb and chocolate wafer *Contains nuts*

\$15

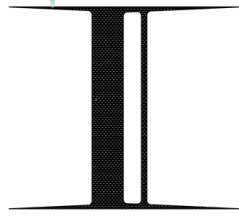
Salted caramel and chocolate torte, orange cremeux, and blood orange puree

\$15

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

Contains nuts

\$25



Immerse Lunch Menu

Vegetarian & Vegan Options

Moroccan spiced Cauliflower on chickpea, celery, cherry tomatoes, roast capsicum and pumpkin (V, GF, DF)

\$20

Tofu with char siu sauce, and an Asian herb, cucumber and cashew salad (V, DF, Vegan, *Contains nuts*)

\$22

Chickpea and lentil patty in a turkish bread with American cheese, pickled cabbage, chipotle aioli served with chips (V)

\$29

Falafels on quinoa, avocado, corn, cucumber, black bean, capsicum salad with sweet potato and Aji verde (V, GF)

\$32

Vegetable filo on charred broccoli, radish, minted peas, cauliflower, kale, beetroot hommus and lemon oil (V, DF, Vegan)

\$34

Kids Meals

\$15 EACH

Fish and chips

Chicken Schnitzel and chips

Nachos plate

Margherita pizza

Chicken schnitzel and chips

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