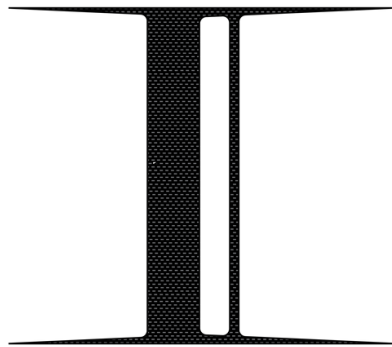




Immerse Lunch Menu

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 | FF = Fructose Free

GFO = Gluten Free on request | DFO = Dairy Free on request | FFO = Fructose Free on request



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 (DFO)

PORK BELLY - \$24

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

CHICKEN & BRIE CROQUETTE - \$24

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

SAFFRON & MOSCATO PRAWNS- \$25

Saffron and Moscato prawns, ricotta, fennel, pickled onion,
strawberry gum lavosh, caper-orange vinaigrette (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, pistachio, tahini dressing (DF, GF, FFO, NUTS)

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)

BEEF SHORT RIB - \$49

Braised beef short rib, fondant potato, kohlrabi and herb remoulade, green beans, beef reduction (GF, FFO, DFO)





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, cashews (Vegan, NUTS)

Mains

VEGETARIAN BURGER- \$31

Chickpea and lentil patty with swiss cheese, forest mushrooms, truffle mayo and roquette in a brioche bun, served with chips

FALAFEL QUINOA SALAD - \$32

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

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

