

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 | LF = Low Fructose
GFO = Gluten Free on request | DFO = Dairy Free on request | LFO = Low Fructose on request
V = Vegetarian | NUTS = Contains Nuts

Immerse Lunch Menu

Entree

Immerse baked bread platter with chef's choice of dip, olives, parmesan oil & salt *(V, GFO)*
$22

Sebago gnocchi, romesco sauce, snow peas, sugar snaps, peas & savourine (DFO, V, NUTS)
$23

Osso Bucco & fagioli all'uccelletto croquette, sugo, salsa verde, basil & Yarra Valley fetta
$24

Teriyaki chicken, cucumber & coriander salad, ginger & soy Shogayaki sauce & furikake (DF, GF, LF)
$24

Beetroot-cured Australian yellow-fin tuna saku, edamame, wasabi mayo, ponzu yuzu pearls, ginger soy & shiso (GF, DF, LFO)
$25

Smoked duck, horseradish whipped cream, lavosh, Davidson plum dust, red elk & gastrique (GF, LF, DFO)
$25

Mains

Reuben Sandwich, Wagyu pastrami, kimchi, Swiss cheese, gochujang aioli & rye sourdough served with chips & tomato sauce
$33

Prosciutto-wrapped chicken breast, sage, truffle mashed potato, broccolini, honey mustard cream sauce & herb oil (GF)
$44

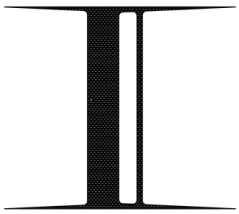
New Zealand King Ora salmon, roast chat potatoes, seed-crusted pickled cucumber, Chardonnay veloute & sorrel (GF, LF)
$45

Braised Lamb Shoulder, chickpeas, capsicum, cucumber, mint, dill, pita, citrus yoghurt dressing & dukkah (LF, GF, DFO)
$47

Roast pork belly, potato fondant, burnt apple, kohlrabi, citrus & herb salad & spiced plum sauce *(DF, GF)*
$49

Gippsland grass-fed black angus eye fillet, thyme gratin potato, Pernod glazed mushrooms, confit tomato & veal glacé (GF, LF)
$51

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To Share

Thrice-cooked rosemary & garlic potatoes (DF, GF, LFO, vegan)
$12

Hot chips, with saltbush & tomato sauce (GF, DF, LF, V)
$12

Baked miso & maple cauliflower, gochujang mayo, mixed seeds & shiso (GF, DF, V)
$12

Desserts

Bombe Alaska, white chocolate & raspberry namelaka & hibiscus gel
$17

Hazelnut parfait, alfajores, saffron poached pear & tonka creameux (NUTS)
$17

Lemon cheesecake, lychee gel, yuzu pearls & sago chips (GF)
$17

8-piece mini dessert tasting box (Chef selection of 4 mini desserts)
(GFO, NUTS)
$25

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Vegetarian & Vegan Options

Entree

Tomato arancinis, sugo, salsa verde, basil & Yarra Valley fetta (GF, DFO)
$22

Teriyaki tofu, cucumber & coriander salad, ginger & soy Shogayaki sauce & sesame (DF, GF, LF, vegan)
$22

Charred eggplant, horseradish whipped cream, lavosh, Davidson plum dust, red elk foilette & gastrique (GF, FF, DFO)
$22

Mains

Vegetable & chickpea burger, kimchi, Swiss cheese, gochujang aioli & brioche, served with chips & tomato sauce
$31

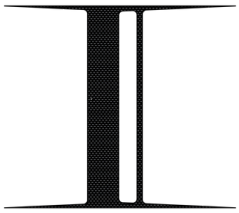
Falafels, chickpeas, capsicum, cucumber, mint, dill, pita, citrus yoghurt dressing & dukkah(LF, GFO, DFO)
$32

Chickpea & vegetable filo, potato fondant, burnt apple, kohlrabi, citrus & herb salad & spiced plum sauce (vegan)
$35

Dessert

Coconut yoghurt, date mousse, berry coulis, & sago (vegan)
$12

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Immerse Lunch Menu

Kids Meals

$15 EACH

Fish & chips

Chicken nuggets & chips

Spaghetti Bolognese

Margherita pizza

Chicken schnitzel & chips

Cheeseburger & chips

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