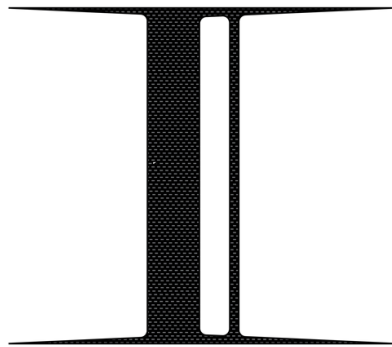




Immerse Lunch Menu

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

FFO = Fructose Free on request | NUTS = Contains nuts

V = Vegetarian



Entree

IMMERSE BAKED BREAD PLATTER - \$22

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

SEBAGO GNOCCHI - \$23

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

TERIYAKI CHICKEN - \$24

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

OSSO BUCCO CROQUETTE - \$24

Ossobuco & fagioli all'uccelletto croquette, sugo, salsa verde, basil & Yarra Valley fetta

CURED TUNA SAKU - \$25

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

SMOKED DUCK - \$25

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





Mains

RUEBEN SANDWICH - \$33

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

ROAST CHICKEN BREAST - \$44

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

KING ORA SALMON - \$45

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

LAMB SHOULDER - \$47

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

ROAST PORK BELLY - \$49

Roast pork belly, pumpkin fondant, burnt apple, kohlrabi, citrus & herb salad & spiced plum sauce (DF, GFO)

EYE FILLET - \$51

Gippsland grass-fed Black Angus eye fillet, thyme gratin potato, Pernod glazed mushrooms, confit tomato & veal glacé (GF, LF)





To Share

THRICE-COOKED ROSEMARY & GARLIC POTATOES - \$12

(GF, DF, Vegan)

HOT CHIPS, WITH SALTBUSH & TOMATO SAUCE \$12

(GF, DF, LF, V)

BAKED CAULIFLOWER - \$12

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

Dessert

BOMBE ALASKA - \$17

Bombe Alaska, white chocolate & raspberry namelaka & hibiscus gel

HAZELNUT PARFAIT - \$17

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

LEMON CHEESECAKE - \$17

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

MINI DESSERT BOX - \$25

8 piece mini dessert tasting box (4 varieties)

Dine in or take away available

Contains nuts

VEGAN YOGHURT - \$12

Coconut yoghurt, cashew mousse, berry coulis, & sago
(Vegan, NUTS)



Vegetarian Options

Entrees



SILKEN FURIKAKE TOFU - \$22

Silken furikake tofu, edamame, nashi pear, wasabi mayo, ponzu yuzu pearls, ginger soy & shiso (GF, DF, LFO, vegan)

SWEET POTATO CROQUETTES - \$22

Sweet potato croquettes, sugo, salsa verde, basil & Yarra Valley fetta (GF, DFO)

TERIYAKI TOFU - \$22

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

CHARRED EGGPLANT - \$22

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

Mains

VEGETARIAN BURGER - \$31

Vegetable & chickpea patty, kimchi, Swiss cheese, gochujang aioli & brioche, served with chips & tomato sauce

FALAFEL SALAD - \$32

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

CURRIED VEGETABLE & CHICKPEA FILO - \$35

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





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	\$10

WHITE WINES

Albie's Moscato	\$14 \$49
Immerse Pinot Gris	\$15 \$55
Immerse Sauvignon Blanc	\$14 \$49
Oscars Reserve Chardonnay	\$16 \$59
Non-Alcoholic Sauvignon Blanc	\$10

RED WINES

Immerse Pinot Noir	\$17 \$65
Immerse Shiraz	\$16 \$59
Immerse Tempranillo	\$16 \$59
Non Alcoholic Shiraz	\$10



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!



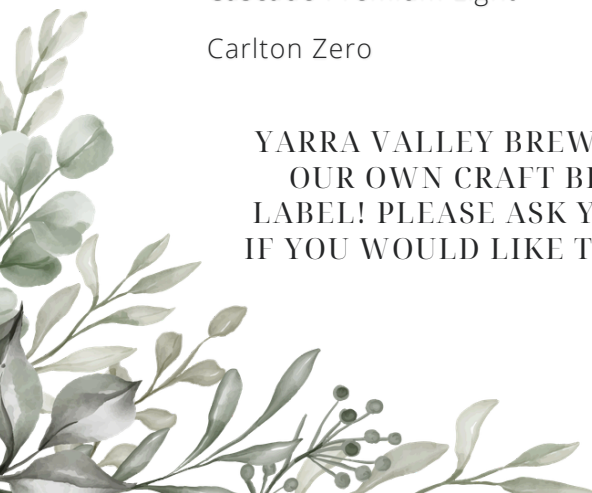
Beers

YVBC BEERS & CIDER ON TAP

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

BOTTLED BEER

Carlton Draught	\$10
Corona	\$10
Great Northern Mid Strength	\$10
Hahn's Super Dry GLUTEN FREE	\$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	Malibu
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 Label
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
Wild Turkey	

COCKTAILS - \$18

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





Soft Drink & Juice

\$4 PER GLASS

Cola
Cola Zero Sugar
Lemonade
Lemon Squash
Lemon, Lime & Bitters
Dry Ginger Ale

Tonic Water
Sparkling Mineral Water
Soda Water
Orange Juice
Apple Juice
Cranberry Juice

Coffee & Tea

CUP: \$4.50 | MUG: \$5.50

Milk available:

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

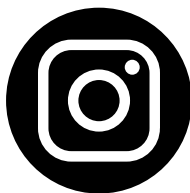


Latte
Cappuccino
Flat White
Double Espresso
Long/Short Black
Long/Short Macchiato
Piccolo Latte

English Breakfast
Earl Grey
Peppermint
Green Tea
Lemongrass & Ginger
Hot Chocolate
Chai spiced Latte
Iced Latte



Check us out!



www.immerse.com.au

