

IMMERSE YARRA VALLEY

-SMALLER-

Immerse baked bread with chef's choice of dip, olives, oil and salt - **\$16**

Corn, chilli and coriander fritter, pickled vegetables, lotus root, mizuna and wasabi mayonnaise (V, DF) - **\$17**

Braised BBQ pork belly, sweet sour sauce, peanuts and a cucumber Asian herb salad (GF, DF) - **\$19**

Chicken and leek in filo with endive, radish bean salad with tomato relish - **\$19**

Dukkha crusted calamari on a chickpea & chorizo tabouli with harissa aioli (GF, DF) - **\$19/30**

Confit duck leg ragout on potato gnocchi with snow peas, sage and soft goats cheese (*DF) - **\$22/32**

-MAINS-

Falafels on pearl cous cous, freekah, burghal & golden raisins salad with chimmi churri hummus (Vegan, DF) - **\$28**

Pulled pork in a brioche bun, apple and fennel coleslaw with chips and aioli (DF) - **\$29**

Barramundi on udon noodles with kimchi, bok choy, wakame and a light seafood broth (DF) - **\$35**

Chicken breast filled with caramelised fennel and ricotta on sweet potato fondant, zucchini, smoked eggplant and golden elk pesto (GF) - **\$37**

Hazelnut crusted lamb back strap, beetroot pureè, balsamic mushrooms, charred witlof and shiraz jus (GF, DF) - **\$41**

Sirloin, herbed kipfler potatoes with roast tomato, broccolini and rosemary jus (GF, DF) - **\$42**

-SIDES \$9 -

Rosemary and garlic roasted potatoes (GF, DF, V)

Green Beans, edamame and flaked almonds (GF)

-DESSERT \$16 -

Baked lemon myrtle cheesecake served with berry compote, a macaron and double thick cream

Honey and fig bombe Alaska with roast rhubarb pureè, sable, apple & cream

Chocolate fondant, orange mascarpone, blood orange and raspberry

Coffee panna cotta with white chocolate mousse and a chocolate tuille

GF = Gluten free / DF = Dairy free / DF* = Can be dairy free / V = Vegetarian