



CONTACT: 5965 2444 / info@immerse.com.au

- Finer Details -

For functions booked guest numbers will be confirmed 1 week prior to event, whereby full payment is required. Payment is non-refundable. For bookings over 30 people a deposit when booking is also required

Booking sheet must be sent to Immerse 2 weeks prior to your function.
If selections are not submitted by the very latest 7 days prior it will be chef's selection on the day.

Function duration is 3 hours (subject to availability)





- 2 Courses -
\$55pp

- 3 Courses -
\$68pp

- Hiring of Barrel Room -
\$250

Meals are alternately dropped or on share platters

Share platters meals are a set menu. These included 3 entrees & 3 mains and are underlined in the menu. Some variations may apply to dishes. Chef's selection dessert platters. .

- Beverages -

Tea & coffee included.

Other drinks charged on consumption or alternatively beverage packages are available (price on application).

If having alternate drop, please select two options for each course.
Our famous Immerse baked bread is included in all functions booked

-SMALLER-

Crumbed beetroot, charred corn and feta croquette, with pickled vegetable salad and rus el hanout labneh (V)

Braised BBQ pork belly, sweet sour sauce, peanuts and an Asian herb cucumber salad (GF, DF)

Potato gnocchi, calabrese, olives, semi dry tomato, chili, garlic, roquette, in extra virgin olive oil and goats cheese (V*)

Dukkha crusted calamari on a chickpea, chorizo and tabouli salad with harissa aioli (GF, DF)

Cured ocean trout, soba noodles, edamame, radish, cucumber, coriander, roast sesame dressing and renkon

-MAINS-

Falafels on a quinoa, charred vegetable and golden raisin salad with a shatta hummus (Vegan, DF, GF)

Smoked BBQ beef brisket, brioche bun, coleslaw with chips and chipotle mayonnaise (DF)

Chicken breast, prosciutto, native black garlic creamed potato, broccolini, mushroom fricassee (GF)

5 spiced roast pork belly, sweet potato and ginger puree', Asian vegetables, sesame, with Davidson plum sauce.
(D/F, G/F)

Salmon fillet, preserved lemon Israeli cous cous, pea, asparagus with caper and raisin sauce

Sirloin, celeriac potato and truffle gratin, roast tomato, cauliflower and red wine jus. (GF)

-SIDES \$9 -

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

Immerse Garden Salad

-DESSERT -

Mandarin cheesecake, citrus curd, meringue, orange blossom syrup

Honey and Fig bombe Alaska with rhubarb puree, sable, apple & cream

Chocolate Fondant, hazelnut gelato, chocolate soil, salted caramel with macadamia biscuit

Blueberry panna cotta with white chocolate mousse, glass shards, berry macaron and coulis (G/F)

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

IMMERSE FUNCTION BOOKING FORM

Function Date: _____

Name: _____

Occasion: _____

Phone Number: _____ Email Address: _____

Arrival Time: _____ Meal time: _____ Departure Time: _____

Number of Adults: _____ Number of Children: _____

Hiring of Barrel Room (\$250) Yes / No

Number of Courses:

2 course

3 course

Menu Style:

Plated

Shared Platters (set menu)

Beverage Options:

Drink TAB

Guests Purchase Own

Estate Package

Premium Package

Limit: _____

Menu choices (due 2 weeks prior to function)

Note: If you chose share platters this section is not required

Entrée (if applicable)

*
*

Mains

*
*

Desserts (if applicable)

*
*

Dietary Requirements

*
*
*

BYO Cake

Please tick the below if applicable

Cut but kitchen (served with cream & coulis)
\$5pp

Cut cake yourself (plates and knife provided)
No charge

Wine tasting (\$10pp) – Yes / No

FINAL PAYMENT IS DUE 1 WEEK PRIOR TO FUNCTION

Credit Card Details (50% of total amount will be charged to card if no-show on day)

VISA / MASTERCARD / DINERS

Name on card: _____

/ / / / / Exn' / CCV'