

# IMMERSE YARRA VALLEY

## -SMALLER-

Crumbed beetroot, charred corn and feta croquette, roquette 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 (V\*)

## -MAINS-

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

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 (served medium) (GF)

## -SIDES (Additional \$2.50pp) -

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

Immerse Gardens Salad

## - ROVING DESSERTS –

please choose TWO of the following

Salted popcorn macaron (GF)

Turkish Delight

Lemon slice

Mini chocolate and cream eclairs

Assorted mini gelatos

Hot jam doughnuts  
(not available for tastina)

## -DESSERT (Additional \$8pp)-

Mandarin cheesecake, blood orange gel, orange blossom syrup, cream

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)