



- SMALLER -

Immerse baked bread with chef's choice of dip, olives, oil and salt (V)

\$16

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

\$ 19/33

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

\$19

Cured ocean trout, soba noodles, edamame, radish, cucumber, coriander, roast sesame dressing and renkon (D/F, V*)

\$21

Dukkha crusted calamari, chickpea, chorizo tabouli salad with harissa aioli

(GF, DF)

\$19/\$34

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

\$18

- LARGER -

Falafels, quinoa, charred vegetables, golden raisin salad with a shatta hummus

(Vegan, DF, GF)

\$28

Smoked BBQ beef brisket, brioche bun, coleslaw, beer battered chips and chipotle mayonnaise

(DF)

\$29

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

\$41

Chicken breast, prosciutto, native black garlic creamed potato, broccolini, mushroom fricasse

(GF)

\$38

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

G/F)

\$39

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

(GF)

\$44

- SIDES \$9 -

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

Immerse Garden salad

- DESSERTS \$16 -

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

Honey and Fig bombe Alaska with rhubarb puree, sable, apple and 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 / V = Vegetarian / V* - vegetarian option available