

Mains....

* Crisp Skin Salmon Fillet, Panzanella, Skordalia \$30.90

suggested wine: Immerse Sauvignon Blanc.

* Slow Roasted Pork Belly (atmay free range), Braised white Beans,
Salsa Verde, Baby Carrot, Shredded Pear & Radish Salad. \$32.90

suggested wine: Oscars Reserve Pinot Noir

* Lamb Rump w Pumpkin, Persian Fetta, Green Olives & mint. \$33.90

suggested wine: Immerse Cabernet Merlot.

* Fillet of Kingfish on Squid Ink Risotto, Crab & Cucumber Salad
sauce Jacqueline. \$32.90

suggested wine: Immerse Unwooded Chardonnay.

* Chicken Rolled in Proscuitto w Basil Mousse, sweetcorn puree
BBQ Zucchini, Lime Pickle Jus. \$30.90

suggested wine: Oscars Reserve Chardonnay.

* Black Angus Sirloin w Mac 'n' cheese, Field Mushroom
caramelised Onion, jus \$34.90

suggested wine: Oscars Reserve Shiraz.

Sides...

* Steamed Broccolini w lemon, garlic, chilli

All Sides

* Crispy Potato w Lemon & Rosemary Salt.

\$7.50

* Watermelon, Fetta, Pumpkinseed Salad.

* Quinoa, Freekah, Rocket, Almond & Barberry Salad.

IMMERSE

