

# 360

## BAR AND DINING

360 dining cuisine is modern australian with a refined local influence.

our menu is designed to make your dining experience as memorable as possible. you have a choice of 1, 2 or 3 courses and we would like to bring to your attention that some menu items attract a supplementary price.

our surrounds are an extravagant blend of hand-carved panels, individual crafted pendant light sculptures and more – all brought together by world renowned designer michael mccann of dreamtime design.

before you dine, we invite you to enjoy one of our signature cocktails or choose from our wine selection while you absorb the intimate ambience and spectacular views above sydney.

the focus of 360 is to create an experience, along with the spectacular views, which you will never forget.

enjoy!

elton inglis – head chef

### **lunch menu prices**

1 course & a glass of house wine **\$35**

2 courses & a glass of house wine & leaf salad **\$60**

3 courses & a glass of house wine & leaf salad & tea or coffee **\$75**

### **dinner menu prices**

2 courses **\$85**

3 courses **\$95**

### **chef's tasting menu**

6 course degustation menu **\$109**

With matching wines **+\$65** or **+\$105** including a taste of grange '96

*(available for the whole table only)*

*additional surcharges apply as listed  
please note that groups of 8 or more will incur an 8% service charge*

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## BAR AND DINING

### lunch menu prices

1 course & a glass of house wine \$35

2 courses & a glass of house wine & leaf salad \$60

3 courses & a glass of house wine & leaf salad & tea or coffee \$75

*all courses include freshly baked bread*

*grill items incur a surcharge*

*please note that groups of 8 or more will incur an 8% service charge*

### entrée

#### **oysters**

pacific oysters, natural **-or-** cucumber, basil & wasabi foam  
½ dozen, add \$10 | 1 dozen, add \$35 to the 1, 2 or 3 course price

#### **asparagus**

asparagus spears, mixed mushroom, chervil, lemon beurre noisette (v)

#### **pea mousse**

green pea mousse, crispy ham hock, red radish, mint jelly

#### **scallops**

seared scallops, roasted strawberry, prosciutto, black pepper pangrattato

#### **quail**

roasted quail breast, quail egg, beetroot, goat's curd, semolina gnocchi

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## BAR AND DINING

### main

#### chickpea

chickpea panisse, peas, smoked yoghurt, dukkah, spring vegetables, pea shoots (v)

#### salmon

pan-fried atlantic salmon, pickled vegetables, mussels, apple vinaigrette

#### pork

confit borrowdale pork belly, pork fillet, black pudding, le puy lentils, pine nuts purée, yellow peach

#### lamb

pressed lamb neck, green pea purée, asparagus, broad beans, charred leek

### side dishes \$11 | 3 for \$27

pomme purée

beer battered fries, rosemary salt

green beans, almond milk

roasted japanese pumpkin, horseradish cream

mixed leaf salad, pear, parmesan

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## BAR AND DINING

### grill items

**sumac marinated baby chicken add \$10 to the 1, 2 or 3 course price**  
butterflied, cobb ross size 5 spatchcock, willberforce, nsw

**black angus beef fillet 200g add \$30 to the 1, 2 or 3 course price**  
angus beef tenderloin, 120 day grain fed, murray bridge, riverina, nsw

**master kobe bms 9+ striploin 230g, add \$60 to the 1, 2 or 3 course price (recommended medium)**  
400 day grain fed, "pure bred" wagyu selected from bms 9 stockyard black label,  
darling downs, qld

**jack's creek rib eye off the bone 300g add \$20 to the 1, 2 or 3 course price**  
black angus 170 day grain fed, high marble strip running through the middle, juicy, tender &  
flavoursome, liverpool plains, nsw

**nolan 'private selection' t-bone 450g add \$15 to the 1, 2 or 3 course price**  
black angus msa grade, 120 day grain fed, gympie, qld

*all grill items are served with fresh lemon & flavoured butter & your choice of  
fries **or** pomme purée*

*selection of mustards available on request*

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## BAR AND DINING

### dessert

#### cheesecake

vanilla cheesecake, white chocolate, strawberry textures, liquorice purée

#### panna cotta

saffron panna cotta, pistachio praline, meringue, torched berries

#### chocolate

dark chocolate dome, milk foam, raspberry sorbet, honeycomb

#### **360 dessert platter for two selection of five desserts**

add \$10 to the 2 course (main & dessert) or 3 course price per person

#### cheese plate

add \$10 to the 2 course (main & dessert) or 3 course price per person

selection of international cheeses

hard

washed rind

soft

blue

served with muscatels, pear & saffron chutney, walnut & raisin bread

# 360

## BAR AND DINING

### dinner menu prices

2 courses \$85

3 courses \$95

*additional surcharges apply as listed  
please note that groups of 8 or more will incur an 8% service charge*

### entrée

#### **oysters**

½ dozen pacific oysters, natural -or- cucumber, basil & wasabi foam  
**1 dozen, add \$30 to the 2 course (entrée & main) or 3 course price**

#### **asparagus**

asparagus spears, mixed mushroom, poached egg, lemon beurre noisette (v)

#### **pea mousse**

green pea mousse, crispy ham hock, red radish, mint jelly

#### **crab**

dressed king crab, green apple, turnip, black radish, curry oil

#### **scallops**

seared scallops, roasted strawberry, prosciutto, black pepper pangrattato

#### **octopus**

grilled octopus, witlof, fennel, orange, wakame, bottarga

#### **quail**

roasted quail breast, quail egg, beetroot, goat's curd, semolina gnocchi

#### **antipasti**

a shared entrée for 2 people

prosciutto san danielle, wagyu bresaola, coppa, soppressa salami,  
'nduja salami paste, manchego cheese, grissini, pickled onion, marinated olives,  
truffled peaches, grilled focaccia

v = vegetarian option

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## BAR AND DINING

### main

#### chickpea

chickpea panisse, smoked yoghurt, dukkah, spring vegetables, pea shoots (v)

#### salmon

pan-fried atlantic salmon, pickled vegetables, mussels, apple vinaigrette

#### kingfish

roasted black kingfish, lemon emulsion, samphire, zucchini, shimeji

#### duck

seared aylesbury duck breast, spinach purée, capers, raisins, roasted rhubarb

#### pork

confit borrowdale pork belly, black pudding, le puy lentils, pine nuts purée, yellow peach

#### lamb

pressed lamb neck, green pea purée, asparagus, braod beans, charred leek

### side dishes \$11 | 3 for \$27

pomme purée

beer battered fries, rosemary salt

green beans, almond milk

roasted japanese pumpkin, horseradish cream

mixed leaf salad, pear, parmesan

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butterflied, cobb ross size 5 spatchcock, willberforce, nsw

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angus beef tenderloin, 120 day grain fed, murray bridge, riverina, nsw

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## BAR AND DINING

### dessert

#### mango

ricotta cream mousse, mango gel, passionfruit, oat & honey crumble

#### carrot

carrot sponge, mascarpone ice cream, spiced gel, candied walnuts

#### cheesecake

vanilla cheesecake, white chocolate, strawberry textures, liquorice purée

#### panna cotta

saffron panna cotta, pistachio praline, meringue, torched berries

#### chocolate

dark chocolate dome, milk foam, raspberry sorbet, honeycomb

#### **360 dessert platter for two selection of the five desserts above**

add \$10 to the 2 course (main & dessert) or 3 course price per person

#### **cheese plate**

add \$10 to the 2 course (main & dessert) or 3 course price per person

selection of international cheeses

hard

washed rind

soft

blue

served with muscatels, pear & saffron chutney, walnut & raisin bread

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## BAR AND DINING

### chef's tasting menu

elton inglis' signature dishes  
6 courses

#### **oyster**

pacific oyster, cucumber, basil & wasabi foam  
2011 josef chromy cuvée, relbia, tasmania

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#### **pea mousse**

green pea mousse, crispy ham hock, red radish, mint jelly  
2011 teusner gabrielle old vine semillon, barossa valley, south australia

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#### **scallops**

seared scallops, roasted strawberry, prosciutto, black pepper pangrattato  
2015 joseph drouhin-vaudon chablis, burgundy, france

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#### **quail**

roasted quail breast, quail egg, beetroot, goat's curd, semolina gnocchi  
2014 marc bredif chinon, cabernet franc, loire valley, france

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#### **lamb**

pressed lamb neck, green pea purée, asparagus, broad beans, charred leek  
2013 viña aquitania reserva carménère, maipo valley, chile

-or-

#### **master kobe bms 9+ striploin, add \$25 per person**

(recommended medium)

400 day grain fed

master kobe is "pure bred" wagyu selected from bms 9 and higher  
darling downs, queensland

2005 reschke 'vitulus' cabernet sauvignon coonawarra, south australia

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#### **chocolate**

dark chocolate dome, milk foam, raspberry sorbet, honeycomb

2013 celler piñol 'josefina piñol' vino de licor garnatxa, terra alta, spain

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#### **cheese selection, add \$15 per person**

served with, muscatels, pear & saffron chutney, walnut & raisin bread

degustation menu per person \$ 109.00  
(available for the whole table only)

matching wines available for \$65.00pp or  
\$105 including a taste of grange '96