

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

andres aragon – food & beverage manager
elton inglis – head chef

lunch menu prices

1 course \$35 & a glass of house wine

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

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

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

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BAR AND DINING

entrée

oysters

pacific oysters, natural -or- yuzu, white soy, dashi jelly
½ dozen, add \$10 | 1 dozen, add \$35 to the 1, 2 or 3 course price

soup

pumpkin velouté, pumpkin fondant, salted ricotta, sage **(v)**

scallops

seared canadian scallops, white radish, lime gel, coconut, pomegranate seeds

quail

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

carpaccio

beef carpaccio, eggplant caviar, rocket, sesame mayo, truffled pecorino

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BAR AND DINING

main

chickpea

chickpea panisse, smoked yoghurt, dukkah, confit onion, red capsicum **(v)**

salmon

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

pork

confit borrowdale pork belly, turnip, rapini, papaya, crispy le puy lentils

lamb

pressed lamb neck, jerusalem artichoke, chestnuts, pumpkin, charred leek, sprouts

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

borrowdale pork chop 300g

pork chop on the bone marinated, sumac spice, darling downs, qld

black angus beef fillet 200g add \$30 to the 1, 2 or 3 course price

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

apple

baked granny smith apple & pistachio crumble, blackberry gel, cinnamon ice cream

cheesecake

vanilla cheesecake, white chocolate, strawberry textures, liquorice purée

chocolate

pave of valrhona chocolate, salted caramel, hazelnut ice cream

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

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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-** yuzu, white soy, dashi jelly

1 dozen, add \$30 to the 2 course (entrée & main) or 3 course price

soup

pumpkin velouté, pumpkin fondant, salted ricotta, sage **(v)**

scallops

seared canadian scallops, white radish, lime gel, coconut, pomegranate seeds

octopus

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

duck

slow cooked duck egg, truffled mushroom purée, salt & vinegar cabbage **(v)**

quail

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

carpaccio

beef carpaccio, eggplant caviar, rocket, sesame mayo, truffled pecorino

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, confit onion, red capsicum **(v)**

salmon

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

snapper

pan-fried goldband snapper fillet, baby gem lettuce, zucchini, olives, sea blite, chicken jus

chicken

poached chicken ballotine, chickpea, spinach purée, pistachio, prunes, sage

pork

confit borrowdale pork belly, turnip, rapini, papaya, crispy le puy lentils

lamb

pressed lamb neck, jerusalem artichoke, chestnuts, pumpkin, charred leek, sprouts

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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selection of mustards available on request

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dessert

apple

baked granny smith apple, pistachio crumble, custard, blackberry gel, cinnamon ice cream

orange

baked orange tart, candied beetroot, rhubarb, cardamom syrup, rhubarb ice cream

parfait

brown butter parfait, muscovado sponge, aniseed poached pear, red wine reduction

cheesecake

vanilla cheesecake, white chocolate, strawberry textures, liquorice purée

chocolate

pave of valrhona chocolate, salted caramel, hazelnut ice cream

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

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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, yuzu, white soy, dashi jelly
nv clover hill cuvée, pipers river, tasmania

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scallops

seared canadian scallops, white radish, lime gel, coconut, pomegranate seeds
2015 joseph drouhin chablis, burgundy, france

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quail

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

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salmon

pan-fried atlantic salmon, pickled vegetables, mussels, apple vinaigrette
2016 foster and rocco rose, heathcote, victoria

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pork

confit borrowdale pork belly, turnip, rapini, papaya, crispy le puy lentils
cidre cornouaille manoir du kinkiz apple/bitter sweet, cornouaille, france

-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

2008 mitchell 'sevenhill', cabernet sauvignon, clare valley, sa

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parfait

brown butter parfait, muscovado sponge, aniseed poached pear, red wine reduction
2011 château du cèdre 'le cèdre' malbec vin de liqueur, cahors, france

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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