

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 – executive 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

7 course degustation menu **\$119**

With matching wines **+\$69**

(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*

360

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

4 sydney rock oysters, natural **-or-** gin & tonic, cucumber, black pepper
½ dozen, add \$10 | 1 dozen, add \$35 to the 1, 2 or 3 course price

pumpkin

mousseline, pickled mushroom, caramelised nuts, coconut, sesame cracker **(v)**

beef

beef tartare, veal cream, black olive, balsamic onion, eggplant, parmesan

prawn

poached prawns, pickled cucumber, sorrel, mustard yoghurt, rye crisp

bouillabaisse

fish soup, scallop, prawn, salmon, hummus, black garlic

360

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main

panisse

chickpea panisse, curried cauliflower, lemongrass, ginger, asian greens **(v)**

salmon

pan-fried atlantic salmon, heirloom carrot, white cabbage, beetroot veloute, sour cream

lamb

pressed lamb neck, seared loin, mushroom purée, eggplant, confit tomato, sauce rouille

pork

confit borrowdale pork belly, black pudding, red lentils, green apple

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

360

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grill items

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

black angus beef fillet 200g add \$20 to the 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 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 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 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** mash potatoes*

selection of mustards available on request

360

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dessert

chocolate

valrhona chocolate mousse, orange & almond sponge, caramelised macadamia

panna cotta

buttermilk panna cotta, mandarin, liquorice, meringue, manuka honey

carrot

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

360 dessert platter for two

\$50

cheese plate

\$10 each cheese - \$35 selection of 4

pyengana cheddar – cow's milk, tasmania, australia

holy goat brigid's well – goat's milk, victoria, Australia

mauri formaggi taleggio – lombardy, italy

cashel blue – cow's milk county tipperary, Ireland

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

360

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dinner menu prices

2 courses \$85

3 courses \$95

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entrée

oysters

½ dozen sydney rock oysters, natural **-or-** gin & tonic, cucumber, black pepper
1 dozen, add \$30 to the 2 course (entrée & main) or 3 course price

pumpkin

mousseline, pickled mushroom, caramelised nuts, coconut, sesame cracker **(v)**

prawn

poached prawns, pickled cucumber, sorrel, mustard yoghurt, rye crisp

swordfish

lime & soy cured swordfish, shimeji, miso, wakame, beetroot

bouillabaisse

fish soup, scallop, prawn, salmon, hummus, black garlic

beef

beef tartare, veal cream, black olive, balsamic onion, eggplant, parmesan

quail

roasted quail breast, confit leg, carrot gel, leek, tarragon oil

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

360

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main

panisse

chickpea panisse, curried cauliflower, lemongrass, ginger, asian greens **(v)**

mackerel

roasted spanish mackerel, salt cod brandade, squid, avocado, chorizo

salmon

pan-fried atlantic salmon, heirloom carrot, white cabbage, beetroot veloute, sour cream

duck

seared aylesbury duck breast, celeriac, black bean, spiced plum, macadamia

lamb

pressed lamb neck, seared loin, mushroom purée, eggplant, confit tomato, sauce rouille

pork

confit borrowdale pork belly, black pudding, red lentils, green apple

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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fries **or** mash potatoes*

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dessert

chocolate

valrhona chocolate mousse, orange & almond sponge, caramelised macadamia

panna cotta

buttermilk panna cotta, mandarin, liquorice, meringue, manuka honey

pear

french toast, poached pear, coffee cream, quince jelly, vanilla anglaise

carrot

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

apple

toffee apple, vanilla sponge, yoghurt sorbet, yuzu, cucumber, lemongrass

360 dessert platter for two

\$50

cheese plate

\$10 each cheese | \$35 selection of 4

pyengana cheddar – cow's milk, tasmania, australia

holy goat brigid's well – goat's milk, victoria, australia

mauri formaggi taleggio – lombardy, italy

cashel blue – cow's milk county tipperary, ireland

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

360

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chef's tasting menu

elton inglis' signature dishes
7 courses

oyster

pacific oyster, gin & tonic, cucumber, black pepper
2011 josef chromy cuvée, relbia, tasmania

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tartare

beef tartare, veal cream, black olive, balsamic onion, eggplant, parmesan
2013 laurenz v. charming grüner veltliner, kamptal, austria

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prawn

poached prawns, pickled cucumber, sorrel, mustard yoghurt, rye crisp
2016 leeuwin estate art series riesling, margaret river, wa

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bouillabaisse

fish soup, scallop, prawn, salmon, hummus, black garlic
2014 georges duboeuf moulin-a-vent cru Beaujolais, burgundy, france

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lamb

pressed lamb neck, seared loin, mushroom purée, eggplant, confit tomato, sauce rouille
2015 paxton 'jones block' shiraz, mclaren vale, sa

-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

2015 viña aquitania reserve carménère, maipo valley, chile

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mozzarella

mozzarella foam, tomato chutney, rosemary oil

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chocolate

valrhona chocolate mousse, orange & almond smonge, caramelised macadamia

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

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optional

cheese selection, add \$15 per person

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

degustation menu per person \$ 119.00
(available for the whole table only)

matching wines available for \$69.00pp