

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

parsnip & apple velouté, parsnip fondant, apple, thyme oil (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

pork

braised pork cheek, black pudding, japanese pumpkin, pickled pear

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BAR AND DINING

main

chickpea

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

salmon

pan-fried atlantic salmon, potato & fennel al forno, black olive, shrimp

pork

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

lamb

oven roasted lamb rack, smoked eggplant, savoy cabbage, piperade, toasted seeds

side dishes \$11 | 3 for \$27

pomme purée

beer battered fries, rosemary salt

heirloom carrots, almond milk

roasted japanese pumpkin, horseradish cream

mixed leaf salad, pear, parmesan

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BAR AND DINING

grill items

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

sumac marinated pork chop add \$10 to the 2 or 3 course price

*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

coffee

milk panna cotta, coffee sponge, espresso syrup, coffee anglaise, white chocolate

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

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
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entrée

oysters

½ dozen pacific oysters, natural -or- yuzu, white soy, dashi jelly

soup

parsnip & apple velouté, parsnip fondant, apple, thyme oil (v)

scallops

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

bug

poached moreton bay bug tail, fennel purée, mandarin, alsace bacon crumb

duck

slow cooked duck egg, truffled mushroom purée, salt & vinegar cabbage

quail

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

pork

braised pork cheek, black pudding, japanese pumpkin, pickled pear

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, potato & fennel al forno, black olive, shrimp

snapper

roasted gold band snapper, smoked ham hock, diamond clams, celery, peas

chicken

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

pork

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

lamb

oven roasted lamb rack, smoked eggplant, savoy cabbage, piperade, toasted seeds

side dishes \$11 | 3 for \$27

pomme purée

beer battered fries, rosemary salt

heirloom carrots, 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, blackberry gel, cinnamon ice cream

orange

baked orange tart, candied beetroot, cardamom syrup, rhubarb sorbet

coffee

milk panna cotta, coffee sponge, espresso syrup, coffee anglaise, white chocolate

pumpkin

pumpkin sponge, honey marshmallow, walnut brittle, poached quince, buttermilk curd

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

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

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scallops

seared canadian scallops, white radish, lime gel, coconut, pomegranate seeds
2016 yangarra estate viognier, mclaren vale, sa

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quail

roasted quail breast, quail egg, baby beetroot, goat's curd, semolina gnocchi
2012 marc brédif chinon, cabernet franc, loire valley, france

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salmon

pan-fried atlantic salmon, potato & fennel al forno, black olive, shrimp
2015 foster phillip estate 'red hill' pinot noir, mornington peninsula, vic

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lamb

oven roasted lamb rack, smoked eggplant, savoy cabbage, piperade, toasted seeds
2014 hickinbotham 'brooks road' 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

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

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chocolate

pave of valrhona chocolate, salted caramel, hazelnut ice cream
2000 château filhot grand cru classé sauternes, bordeaux, 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