



360 dining cuisine is modern australian with a refined local influence

our menu is designed to showcase the best seasonal produce australia has to offer.  
each unique dish has its own individual character, designed to stimulate your taste and sight senses for a  
culinary experience that's like no other.

elton inglis – executive chef

### **lunch menu** (p2-p5)

1 course \$35 with glass of house wine  
2 courses \$60 with glass of house wine & leaf salad  
3 courses \$75 with glass of house wine, leaf salad & tea/coffee  
*all courses include freshly baked bread*

### **lunch degustation menu** (p6)

4 courses \$85 with glass of house wine  
*available for the whole table only*

### **dinner menu** (p7-p10)

2 courses \$85  
3 courses \$95  
*additional charges apply to special items as listed on the menu*

### **chef's tasting menu** (p11)

\$119 per person  
\$79 per person with matching wines  
*available for the whole table only*

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

## **lunch menu**

1 course \$35 with glass of house wine

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

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

*all courses include freshly baked bread*

## **entrée**

### **oysters**

4 sydney rock oysters, natural -or- lemon myrtle jelly, black pepper

½ dozen, add \$10 | 1 dozen, add \$35 to the 1, 2 or 3 course price

### **king brown mushroom**

asparagus, parsley purée, poached egg, parmesan (V)

### **green pea soup**

buffalo ricotta tortellini, mint, truffled pecorino (V)

### **dressed king crab**

compressed melon, cured ham, earl grey gel, nasturtium

### **tartare of beef fillet**

beetroot, goat's cheese, capers, sourdough

## main

### **baked eggplant**

trussed tomato, béchamel, pine nuts, basil, parmesan (V)

### **seared alpine salmon**

coconut, coriander, lemon cous cous

### **paroo kangaroo loin**

sweet potato, broad beans, pistachio

### **pork confit belly**

sous vide fillet, sichuan pepper, carrot, ginger

### **side dishes \$9 | 3 for \$25**

pomme purée | beer battered fries, rosemary salt | green beans, almond milk |  
roasted sweetcorn, harissa & lime butter | mixed leaf salad, cherry tomato, parmesan

## grill

**beef tenderloin 200g bms 2**  
**add \$20 to the 1, 2 or 3 course price**  
150 day grain fed, liverpool plains, nsw

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

**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, liverpool plains, nsw  
high marble strip running through the middle, juicy, tender & flavoursome

**torello rose veal t-bone 350g**  
**add \$25 to the 1, 2 or 3 course price**  
140 day milk & grain fed, cowra, nsw

**ranger's valley crossbred wagyu bms 7+ rump 350g**  
**add \$25 to the 1, 2 or 3 course price**  
350 day grain fed, northern tablelands, nsw

all grill items are served with fresh lemon & flavoured butter & your choice of fries or mash potatoes  
selection of mustards available on request

## dessert

### **dark chocolate sponge**

raspberry mousse, pistachio brittle

### **almond valrhona amande**

yuzu curd, green tea, calamansi sorbet

### **mango passionfruit mousse**

kensington mango, oat granola, fresh berries, lemon balm

### **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*

# **lunch degustation menu**

4 courses \$85  
with glass of wine

## **oysters**

2 sydney rock oysters, natural and 2 lemon myrtle jelly, black pepper

## **crab**

dressed alaskan king crab, compressed melon,  
cured ham, earl grey gel, nasturtium

## **beef**

char-grilled black angus beef fillet, sweet potato,  
broad beans, miso butter

## **side**

mixed leaf salad, new season tomatoes, freshly grated parmesan

## **chocolate**

dark chocolate sponge, raspberry mousse, pistachio brittle

*available for the whole table only  
choice of one house red or white wine per person  
dishes in degustation menu can not be modified,  
to modify dishes, please revert to à la carte lunch menu*

## dinner menu

2 courses \$85

3 courses \$95

*additional charges apply to special items as listed on the menu*

### entrée

#### **oysters**

½ dozen sydney rock oysters, natural -or- lemon myrtle jelly, black pepper  
1 dozen, add \$35 to the 1, 2 or 3 course price

#### **king brown mushroom**

asparagus, parsley purée, poached egg, parmesan (V)

#### **green pea soup**

buffalo ricotta tortellini, mint, truffled pecorino (V)

#### **cured hiramasa kingfish**

native pepper, pomelo, radish, wakame

#### **dressed king crab**

compressed melon, cured ham, earl grey gel, nasturtium

#### **tartare of beef fillet**

beetroot, goat's cheese, capers, sourdough

#### **smoked ham hock terrine**

foie gras, pickled blueberry, piccalilli, brioche

#### **antipasti (a shared entrée for 2 people)**

prosciutto san daniele, wagyu bresaola, coppa, soppressa salami,  
nduja salami paste, manchego cheese, grissini, pickled onion, m  
arinated olives, truffled peaches, grilled focaccia

## main

### **baked eggplant**

trussed tomato, béchamel, pine nuts, basil, parmesan (V)

### **seared alpine salmon**

coconut, coriander, lemon cous cous

### **humpty doo barramundi**

silken tofu, glazed shimeji, asparagus

### **ballotine of chicken**

spinach, mixed mushroom & pea fricassee

### **paroo kangaroo loin**

sweet potato, broad beans, pistachio

### **pork confit belly**

sous vide fillet, sichuan pepper, carrot, ginger

### **side dishes \$9 | 3 for \$25**

pomme purée | beer battered fries, rosemary salt | green beans, almond milk |  
roasted sweetcorn, harissa & lime butter | mixed leaf salad, cherry tomato, parmesan



## grill

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150 day grain fed, liverpool plains, nsw

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400 day grain fed, qld

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high marble strip running through the middle, juicy, tender & flavoursome

**torello rose veal t-bone 350g**

**add \$25 to the 2 or 3 course price**

140 day milk & grain fed, cowra, nsw

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350 day grain fed, northern tablelands, nsw

all grill items are served with fresh lemon & flavoured butter & your choice of fries or mash potatoes  
selection of mustards available on request

## dessert

### **dark chocolate sponge**

raspberry mousse, pistachio brittle

### **almond valrhona amande**

yuzu curd, green tea, calamansi sorbet

### **360 halo halo**

crème caramel, red beans, jackfruit, coconut granita, ube ice cream

### **floating island**

poached meringue, vanilla anglaise, lemon cake, sesame, blackberry sorbet

### **mango passionfruit mousse**

kensington mango, oat granola, fresh berries, lemon balm

### **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*

## **chef's tasting menu**

\$119 per person

\$79 per person with matching wines

*available for the whole table only*

### **360's signature dishes**

sydney rock oyster, lemon myrtle jelly, black pepper  
2011 frogmore creek, coal river, tasmania

dressed king crab, compressed melon, cured ham, earl grey gel, nasturtium  
2011 josé antonio lopez tricó albariño, rias baixas, spain

smoked ham hock terrine, foie gras, pickled blueberry, piccalilli, brioche  
2014 greystone gewürztraminer, waipara, new zeland

seared alpine salmon, coconut, coriander, lemon cous cous  
2017 maison saint aix, provence, france

paroo kangaroo loin, sweet potato, broad beans, pistachio  
2016 clandestine vineyard grenache, mclaren vale, south australia

-or-

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

400 day grain fed master kobe wagyu bms 9+ & higher, darling downs, queensland  
2015 viña aquitania reserve carménère, maipo valley, chile

dark chocolate sponge, raspberry textures, pistachio powder  
campbells topaque muscat, rutherglen, victoria

-optional-

cheese selection  
add \$15 per person

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