



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

burrata

roasted yellow nectarine, burrata, witlof, hazelnut, forum cab sav vinegar (v)

soup

green pea soup, buffalo ricotta tortellini, mint, truffled pecorino (v)

scallop

seared sea scallops, baby sweetcorn, cucumber, harissa, bronze fennel

beef

tartare of beef fillet, plum, pickled onion, beetroot, horseradish

main

panisse

chickpea panisse, dutch carrot, goat's curd, tarragon oil (v)

snapper

line caught nsw snapper, zucchini, cherry tomato, red capsicum, black olive

kangaroo

roasted paroo kangaroo loin, beetroot, blackberry, pistachio

duck

aylesbury duck breast, peach, red cabbage, salsa verde

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 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

kurobuta pork loin chop 300g
add \$15 to the 1, 2 or 3 course price
rare breed berkshire pork, byron bay, 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

chocolate

dark chocolate mousse, cherry gel, kirsch, white chocolate sorbet

strawberry

strawberry panna cotta, meringue, strawberry & black pepper sorbet, smoked macadamia

mango

passionfruit mousse, kensington mango, oat granola, fresh berries, lemon balm

cheese plate

\$10 each cheese – \$35 selection of 4 international cheeses

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

scallop

seared sea scallops, baby sweetcorn, cucumber, harissa, bronze fennel

beef

char-grilled black angus beef fillet, heirloom carrot, miso butter

side

mixed leaf salad, new season tomatoes, freshly grated parmesan

chocolate

dark chocolate mousse, cherry gel, kirsch, white chocolate sorbet

*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

burrata

roasted yellow nectarine, burrata, witlof, hazelnut, forum cab sav vinegar (v)

soup

green pea soup, buffalo ricotta tortellini, mint, truffled pecorino(v)

salmon

ora king salmon, yuzu, wasabi, sesame, wakame, shoyu broth

scallop

seared sea scallops, baby sweetcorn, cucumber, harissa, bronze fennel

beef

tartare of beef fillet, plum, pickled onion, beetroot, horseradish

ham hock

62°c soft boiled hen's egg, crispy ham hock, green pea, watercress

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

panisse

chickpea panisse, dutch carrot, goat's curd, tarragon oil (v)

snapper

line caught nsw snapper, zucchini, cherry tomato, red capsicum, black olive

cod

murray cod, braised gem lettuce, mussels, fennel, shellfish bisque

chicken

ballotine of chicken, spinach, mixed mushroom & pea fricassee

kangaroo

roasted paroo kangaroo loin, beetroot, blackberry, pistachio

duck

aylesbury duck breast, peach, red cabbage, salsa verde

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

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add \$25 to the 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

chocolate

dark chocolate mousse, cherry gel, kirsch, white chocolate sorbet

almond

valrhona amande, yuzu curd, green tea, calamansi sorbet

360 halo halo

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

strawberry

strawberry panna cotta, meringue, strawberry & black pepper sorbet, smoked macadamia

passionfruit parfait

fairy floss, coconut, coriander, chocolate & banana crumb

mango

passionfruit mousse, kensington mango, oat granola, fresh berries, lemon balm

cheese plate

\$10 each cheese – \$35 selection of 4 international cheeses

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

2016 frogmore creek, coal river, tasmania

ora king salmon, yuzu, wasabi, sesame, wakame, shoyu broth

2016 domaine christian salmon 'clos des criots' pouilly-fume', loire valley, france

62°c soft boiled hen's egg, crispy ham hock, green pea, watercress

2017 framingham classic riesling malborough, new zeland

line caught nsw snapper, zucchini, cherry tomato, red capsicum, black olive

2017 maison saint AIX, provence, france

aylesbury duck breast, peach, red cabbage, salsa verde

2015 graci etna rosso nerello mascalese sicily, italy

-or-

master kobe bms 9+ striploin 230g add \$25 per person

400 day grain fed, qld

master kobe is "pure bred" wagyu selected from bms 9 stockyard black label

2013 zema estate cabernet sauvignon coonawarra, southaustralia

dark chocolate mousse, cherry gel, kirsch, white chocolate sorbet

penfolds grandfather 'rare tawny 20yo' barossa valley, south australia

optional

cheese selection add \$15 per person

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