



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.

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

dinner menu (p6-p11)

3 courses \$99

4 courses \$115

additional charges apply to special items as listed on the menu

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- tomato gel, lemon celery powder

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

soup

cauliflower soup, roasted florets, egg yolk, hazelnut, curry oil (v)

trout

confit ocean trout, fennel, cucumber & pepper berry foam

cannelloni

spinach & ricotta cannelloni, confit tomato, mixed mushroom, parmesan (v)

ham hock

smoked ham hock terrine, mandarin, spiced bread

main

panisse

baked chickpea panisse, sheep's curd, butternut squash, puffed grains (v)

dory

silver dory, clam chowder, kipfler potato, confit fennel

chicken

stuffed free range chicken breast, spinach purée pea & mushroom fricassee

lamb

sous vide lamb backstrap, mint crust, persian feta, capsicum

side dishes \$9 | 3 for \$25

pomme purée | beer battered fries, rosemary salt | green beans, almond milk |
roasted japanese pumpkin, horseradish cream | mixed leaf salad, cherry tomato, parmesan

grill

pinnacle beef fillet 200g MB 2+

add \$20 to the 1, 2 or 3 course price
grass fed, free range, southern nsw

tajima cross breed wagyu striploin 230g MB 8+

add \$60 to the 1, 2 or 3 course price
400 day grain fed on a special japanese grain diet, northern vic

grainge signature 300 rib eye off the bone 300g MB 3+

add \$25 to the 1, 2 or 3 course price
black angus 170 day grain fed, liverpool plains, nsw

tajima cross breed wagyu MB 6+, 350g

add \$25 to the 1, 2 or 3 course price
400 day grain fed on a special japanese grain diet, northern vic

paroo darling river kangaroo striploin 220g

add \$15 to the 1, 2 or 3 course price
far west, nsw

all grill items are served with fresh lemon & brown rice miso flavoured butter
and your choice of fries or mash potatoes

selection of mustards available on request

dessert

pumpkin

spiced pumpkin custard, sticky pumpkin cake, briselet, burnt caramel foam

rhubarb

roasted rhubarb, orange gel, caramelised choux bun, chantilly

sesame

black sesame & miso sponge, yuzu curd, mandarin, honey ice cream

dinner menu

3 courses \$99

4 courses \$115

additional charges apply to special items as listed on the menu

first course

oysters

½ dozen sydney rock oysters, natural -or- tomato gel, lemon celery powder
1 dozen, add \$35 to the 3 or 4 course price

soup

cauliflower soup, roasted florets, egg yolk, hazelnut, curry oil (v)

trout

confit ocean trout, fennel, cucumber & pepper berry foam

octopus

western australian octopus, romesco, 'nduja crumb, frisèe

ham hock

smoked ham hock terrine, mandarin, spiced bread

second course

scallops

scallop sashimi, mustard greens, edamame, compressed melon, smoked soy

cannelloni

spinach & ricotta cannelloni, confit tomato, mixed mushroom, parmesan (v)

beef

miso glazed wagyu short rib, beetroot, orange, caramelised ginger vinegar

tagliatelle

saffron tagliatelle, spanner crab, bottarga, lemongrass & ginger

main

panisse

baked chickpea panisse, sheep's curd, butternut squash, puffed grains (v)

dory

silver dory, clam chowder, kipfler potato, confit fennel

chicken

stuffed free range chicken breast, spinach purée, pea & mushroom fricassee

lamb

sous vide lamb backstrap, mint crust, persian feta, capsicum

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and your choice of fries or mash potatoes

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dessert

chocolate

ruby chocolate, cream cheese mousse, lychee, passionfruit

pumpkin

spiced pumpkin custard, sticky pumpkin cake, briselet, burnt caramel foam

rhubarb

roasted rhubarb, orange gel, caramelised choux bun, chantilly

sesame

black sesame & miso sponge, yuzu curd, mandarin, honey ice cream

360 cheese selection

blue

berry's creek riverine blue, buffalo milk, gippsland vic

goat

pecora dairy bloomy, sheeps milk, robertson, nsw

washed rind

l'artisan mountain man, organic cow's milk, geelong, vic

semi hard

shaw river annie baxter reserve, buffalo milk, yambuk, vic

cheese \$10 each cheese, \$35 selection of 4 cheeses

served with barossa bark, sheep's curd and pickled baby fig's