

# MEDIA RELEASE

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## New winter flavours at 360 Bar and Dining



At the frontier of fine dining cuisine trends, 360 Bar and Dining's Head Chef, Elton Inglis launches his latest winter menu, showcasing this season's best produce.

As one of Sydney's iconic restaurants serving modern Australian cuisine, 360 Bar and Dining's new winter menu continues to incorporate a European influence which Elton, who has trained under chefs including Jamie Oliver and Gordon Ramsay, is well known for, providing an exceptional dining experience.

Seasonal highlights of the menu include crispy Borrowdale pork belly from NSW, roasted Aylesbury duck breast with butternut pumpkin, kangaroo tartare with smoked eel and some delicious desserts such as the mulled quince with vanilla rice pudding.

The highlight of this menu is the interactive chocolate sphere dessert: where hot chocolate is poured on top of the chocolate shell right in front of you – to reveal a milk foam and ice cream hidden inside. It is truly delicious.

Elton ensures this new menu delivers the best tasting traditional dishes with modern twists.

"This winter, we really wanted to focus on a menu that warms you up from the inside out, embracing those familiar hearty winter flavours, whilst at the same time being edgy – which Sydneysiders expect and love. The textures and flavours focus on some of my favourite local winter produce, proteins and rich, decadent desserts. Each unique dish has its own individual character stimulating all five senses."

Having headed up some of London's top kitchens including Petrus, Racine and Murano, and most recently Assiette Anglaise, before relocating back to his home town Sydney to lead the team at 360 Bar and Dining, Elton's food philosophy of providing unique pairing of flavours and produce can always be expected throughout his menus.



360 Bar and Dining, a Trippas White Group venue, is a preeminent restaurant and bar located in iconic Sydney Tower. Offering unsurpassed 360 revolving views of Sydney and contemporary Australian cuisine paired with a sophisticated wine list, matched with unwavering service, guests can indulge in a premium dining experience.

Website: [www.360dining.com.au](http://www.360dining.com.au)

Facebook: [@360BarDining](https://www.facebook.com/360BarDining)

Instagram: [@360baranddining](https://www.instagram.com/360baranddining)

### **About Trippas White Group**

Trippas White Group is a leader in the hospitality industry, managing a diverse portfolio of iconic restaurants, cafés and event spaces across Australia. Our premium venues include 360 Bar and Dining – Sydney Tower; Eat Drink, Western Foyers – Sydney Opera House; Botanic Gardens Restaurant; Centennial Parklands Dining; WATT at the Brisbane Powerhouse, The Avalon on the Beach, Roslyn Packer Theatre and Walsh Bay Kitchen. Additionally, Trippas White Group provides premium food services to prestigious national networks of first and business-class airline lounges and to the education and healthcare sectors. [www.trippaswhitegroup.com.au](http://www.trippaswhitegroup.com.au)

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