

360

BAR AND DINING

Entrée

360 Seafood platter (for two) add \$30 to the 2 or 3 course price

Market fresh seafood, blue swimmer crab and black mussels steamed in spiced tomato broth, freshly shucked oysters, tuna tartare, salmon ceviche, pickled octopus

Oysters

½ dozen Sydney rock oysters, red wine-shallot vinegar

Turnip veloute

Turnip veloute, vanilla, verjus

Eggplant (V)

Grilled eggplant, herbed goats curd, pine nut dressing

Tuna tataki

Yellow fin tuna, asparagus, fried courgette, lime dressing

Scallops

Seared scallops, saffron poached cauliflower, spiced yoghurt

Pork belly

Confit pork belly, foie gras mousse, port reduction

V = vegetarian option

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Main

Blue-eye

Roasted blue-eye trevalla fillet, braised beef cheek, roasted garlic spatzle

Salmon

Olive oil poached salmon, lobster ravioli, fennel veloute

Duck

Roasted duck breast, duck leg confit, roasted onion puree

Lamb shank

Slow braised boneless lamb shank, bean cassoulet, lattice potato

Beef fillet

Angus beef tenderloin, braised ox tongue, snake beans, swiss brown mushroom

Lumaconi (v)

Truffle cauliflower, snow pea leaf, pecorino

V = vegetarian option

Side dishes \$11

Paris potato puree

Fries with rosemary salt

Buttered seasonal greens

Green leaf salad, lemon vinaigrette

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Mains from the Grill

All grill items are served with your choice of sauce and Paris potato puree or fries

Black Angus Beef Fillet 200g

Angus beef tenderloin,
90 day grain fed,
New South Wales

Wagyu Sirloin (marble score 9+) 250g, add \$30 to the 2 or 3 course price

King Kobe,
400 day grain fed,
New South Wales
(recommended medium)

Beef sirloin on the bone 400g, add \$10 to the 2 or 3 course price

120 day grain fed,
Dry aged 6 weeks,
Victoria

Hereford/Angus Rib of Beef 450g, add \$20 to the 2 or 3 course price

Marinated in garlic, rosemary, thyme.
Pasture fed, chemical and hormone free,
Victoria

Sauces

Bordelaise, béarnaise, au poivre

Condiment Service

A selection of artisanal mustards

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After Dinner Drinks

Dessert Wines (By the glass 45ml)		gl	btl
2007	Scarborough Late Harvest Semillon, Hunter Valley, NSW (375ml)	12	54
2004	Wellington Iced Riesling, Tas (375ml)	12	59
NV	Primitivo Luiles Moscatel Italy(375ml)	12	48
2004	Hollick "The Nectar" Coonawarra, SA (375ml)		49
1999	Temple Bruer Botrytis Riesling Langhorne Creek, SA (500ml)		64
2003	Crawford River Nektar Vic (375ml)		70
2003	Pegasus Bay "Finale" Noble Chardonnay Waipara Valley, NZ (375ml)		110
2001	Grande Maison Cuvee des Anges Monbazillac, France (375ml)		52
Grappa			
	alexander		12
Port/Tokay/Muscat			
	tyrells special aged tawny port		15
	hanwood tawny port		10
	yalumba 'galway pipe' port		12
	campbells tokay		10
	campbells muscat		10
	penfolds grandfather port		18
Cognac			
	hennessy vs		10
	hennessy vsop		14
	remy martin vsop		14
	remy martin xo	25	
	hennessy xo		27
	paul giraud 'vielle reserve' 25yr	30	
	hennessy 'Paradis Extra Rare' 130yr		50
Calvados			
	1996 victor gontier 'domfrontais'	15	
	1970 francois gontier 'domfrontais'		30
Armagnac			
	1969 comte de laemestre		30
	1979 comte de laemestre		20
	1985 de lord		15

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Dessert

Brulée

Vanilla bean crème brulée,
strawberry salad

Pineapple

Aromatic "sous vide" pineapple,
ginger crème patissier cannoli

Brioche

House made pan fried brioche, rum soaked
prunes, malt ice-cream

Chocolate

Vairhona chocolate pave, chestnut
financier, raspberry jelly

360 Degrees of Chocolate

Tasting plate for two

Cheese plate

Selection of local and imported
cheeses, Ask your waiter for
today's selection

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BAR AND DINING

Glossary

Au Poivre

Peppercorn sauce finished with cognac, shallots, cream and veal jus

Béarnaise

A sauce made from clarified butter and egg yolks flavoured and reduced with shallots, chervil and tarragon. A traditional sauce for steak

Bordelaise

A french sauce made with red wine, brown stock, bone marrow, shallots and herbs

Brioche

An enriched French bread, whose high egg and butter content give it a rich and tender crumb

Cannoli

A Sicilian pastry desserts. The singular is cannolo, meaning "little tube"

Cassoulet

Is a rich, slow-cooked bean stew or casserole originating in the south of France, containing meat, pork skin and white haricot beans

Confit

A is a generic term for various kinds of food that have been immersed in a substance for both flavor and preservation. This is one of the oldest ways to preserve food, and is a speciality of southwestern France

Crème Brulée

French for 'burnt cream', crème brulée consists of a rich custard base topped with a layer of hard caramel, created by burning sugar under a grill or blowtorch

Financier

A light tea cake, similar to sponge cake. The basis of the cake itself is beurre noisette (brown butter), egg whites, powdered sugar and flour

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Foie Gras

Is a food product made from the liver of a duck or goose that has been specially fattened

Lumaconi

Large snail shaped pasta (lumaca means snail)

Pecorino

Is from a family of hard Italian cheeses made from sheep milk. The word pecora, from which the name derives, means sheep. Most are aged and sharp

“sous vide”

French for "under vacuum", is a method of cooking that is intended to maintain the integrity of ingredients by heating them for an extended period of time (sometimes well over 24 hours) at relatively low temperatures

Spatzle

Are a type of small dumpling found in the cuisine of Germany

Tartare

The preparation of finely-chopped raw fish or meat with seasonings and sauces

Tataki

A manner of preparing fish or meat in Japanese cuisine wherein the fish or meat is seared very briefly over a hot flame or pan and then sliced thinly

Valrhona

A French chocolate manufacturer based in the small town of Tain L'Hermitage in Hermitage, a wine growing district in Lyon, France

Veloute

Derived from the French word for 'velvety', veloute is a rich sauce or soup usually made from a white stock

Verjus

Is a very acidic juice made by pressing unripe grapes. Sometimes lemon or sorrel juice, herbs or spices are added to change the flavour