

360

BAR AND DINING

dinner menu

entrée

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

market fresh seafood, blue swimmer
crab & black mussels steamed
in spiced tomato broth, freshly
shucked oysters, tuna tartar, salmon
ceviche, pickled octopus

oysters

½ dozen sydney rock oysters, cider & seaweed
vinegar

goat's cheese (v)

goat's cheese & beetroot parfait, caramelised red
onion

tuna tataki

yellow fin tuna, asparagus, fried courgette & lime
dressing

duck rilette

12 hour duck confit rilette, port jelly, petit salad

scallop

seared scallops, parma ham, celeriac puree, spiced
apple

veal lasagne

braised veal breast lasagne, fried eggplant, snowpea
leaf, truffled jus

v = vegetarian option

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main

barramundi

grilled barramundi fillet, lemon & garlic roasted cauliflower, potato & saffron veloute

salmon

olive oil poached salmon fillet, panzanella salsa, ortiz anchovie, smoked tomato crème fraiche

chicken

free range chicken breast, mushroom duxelle, potato roesti, port roasted shallot puree

pork

pork cutlet "en crépinette", buttered cavalo nero, pear & bacon risotto

beef fillet

caramelised onion tart, potato fondant, béarnaise

truffled pasta (v)

lumaconi pasta, truffled cauliflower sauce, baby spinach, pecorino

v = vegetarian option

side dishes \$11

paris potato puree

fries with rosemary salt

buttered seasonal greens

vine ripened tomato, shaved fennel, salsa verdé

leaf salad, roasted shallot 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

saucés

bordelaise, béarnaise, au poivre

condiment service

a selection of artisanal mustards

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dessert

brulée

vanilla bean crème brulée,
sous vide strawberries

raspberry

mille-feuille, raspberry jelly,
raspberry mousse

coconut cake

coconut & lime syrup cake,
citrus cream, lemon curd

chocolate

milk chocolate pannacotta,
chocolate feuilletine biscuit,
caramelised banana

360 dessert plate

tasting plate for two
a selection of all four desserts

cheese plate

selection of local and imported
cheese's, 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 & tarragon.
a traditional sauce for steak

bordelaise

a french sauce made with red wine, brown stock, bone marrow, shallots & herbs

cavalo nero

"tuscan cabbage" that has a narrow, wrinkled leaves

crème brûlée

french for 'burnt cream', crème brûlée consists of a rich custard base topped with a layer of hard caramel, created by burning sugar

crème fraîche

a soured cream made by adding a small amount of cultured buttermilk or sour cream to heavy cream

duxelle

finely chopped mixture of mushrooms, onions, shallots and herbs sautéed in butter, & reduced to a paste

en crépinette

meat topped with flavoured mousse (herbs, black pudding) then wrapped 'in crépinette' with a pork membrane

feullinetine

from the French word "feuille," meaning "leaves", they taste like crispy, thin little shards of sugar cane

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lumaconi

large snail shaped pasta (lumaca means snail)

mille-feuille

traditionally made up of three layers of puff pastry, alternating with two layers of cream pâtissière, but sometimes whipped cream, or jam

oritz anchovie

caught off the cantabrian coast of northern spain, these delicious plump anchovies are cured in salt for five months before being hand filleted

panzanella

is a bread salad popular in the summer months. it includes croutons and fresh tomatoes, flavoured with basil, olive oil and vinegar

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

rilette

meat that is slowly cooked & bound together by it's juices

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

tartar

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

tataki

a manner of preparing japanese cuisine wherein the fish or meat is seared very briefly & then thinly sliced

veloute

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