

# 360

## BAR AND DINING

### lunch menu

#### entrée

|   |             |
|---|-------------|
| <b>360 seafood platter (for two)</b>  | <b>\$90</b> |
| market fresh seafood, blue swimmer crab & black mussels steamed in spiced tomato broth, freshly shucked oysters, tuna tartar, salmon ceviche, pickled octopus |             |
| <b>oysters</b>  | <b>\$24</b> |
| ½ dozen sydney rock oysters, cider & seaweed vinegar  |             |
| <b>goat's cheese (v)</b>  | <b>\$22</b> |
| goat's cheese & beetroot parfait, caramelised red onion   |             |
| <b>tuna tataki</b>  | <b>\$27</b> |
| yellow fin tuna, asparagus, fried courgette & lime dressing   |             |
| <b>duck rilette</b>   | <b>\$28</b> |
| 12 hour duck confit rilette, port jelly, petit salad  |             |
| <b>scallop</b>  | <b>\$28</b> |
| seared scallops, parma ham, celeriac puree, spiced apple  |             |
| <b>veal lasagne</b>   | <b>\$24</b> |
| braised veal breast lasagne, fried eggplant, snowpea leaf, truffled jus   |             |

v = vegetarian option

# 360

## BAR AND DINING

### main

|  |             |
|--|-------------|
| <b>barramundi</b>  | <b>\$42</b> |
| grilled barramundi fillet, lemon & garlic roasted cauliflower, potato & saffron veloute        |             |
| <b>salmon</b>  | <b>\$38</b> |
| olive oil poached salmon fillet, panzanella salsa, ortiz anchovie, smoked tomato crème fraiche |             |
| <b>chicken</b>   | <b>\$36</b> |
| free range chicken breast, mushroom duxelle, potato roesti, port roasted shallot puree         |             |
| <b>pork</b>  | <b>\$36</b> |
| pork cutlet "en crépinette", buttered cavalo nero, pear & bacon risotto                        |             |
| <b>beef fillet</b>   | <b>\$39</b> |
| caramelised onion tart, potato fondant, béarnaise  |             |
| <b>truffled pasta (v)</b>  | <b>\$32</b> |
| 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

# 360

## BAR AND DINING

### mains from the grill

**all grill items are served with your choice of sauce  
and paris potato puree or fries**

|  |             |
|--|-------------|
| <b>black angus beef fillet 200g</b>  | <b>\$39</b> |
| angus beef tenderloin,<br>90 day grain fed,<br>new south wales                               |             |
| <b>wagyu sirloin (marble score 9+) 250g</b>  | <b>\$70</b> |
| king kobe,<br>400 day grain fed,<br>new south wales<br>(recommended medium)                  |             |
| <b>beef sirloin on the bone 400g</b>   | <b>\$45</b> |
| 120 day grain fed,<br>dry aged 6 weeks,<br>victoria  |             |
| <b>hereford/angus rib of beef 450g</b>   | <b>\$55</b> |
| marinated in garlic, rosemary, thyme.<br>pasture fed, chemical and hormone free,<br>victoria |             |

### saucés

bordelaise, béarnaise, au poivre

### condiment service

a selection of artisanal mustards

# 360

## BAR AND DINING

### dessert

|  |             |
|--|-------------|
| <b>brulée</b><br>vanilla bean crème brulée,<br>sous vide strawberries  | <b>\$18</b> |
| <b>raspberry</b><br>mille-feuille, raspberry jelly,<br>raspberry mousse                                      | <b>\$18</b> |
| <b>coconut cake</b><br>coconut & lime syrup cake,<br>citrus cream, lemon curd                                | <b>\$18</b> |
| <b>chocolate</b><br>milk chocolate pannacotta,<br>chocolate feuilletine biscuit,<br>caramelised banana       | <b>\$18</b> |
| <b>360 dessert plate</b><br>tasting plate for two<br>a selection of all four desserts                        | <b>\$30</b> |
| <b>cheese plate</b><br>selection of local and imported<br>cheese's, ask your waiter for<br>today's selection | <b>\$20</b> |

# 360

## BAR AND DINING

### **glossary**

#### **au poivre**

peppercorn sauce finished with cognac, shallots, cream & 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 & 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

# 360

## BAR AND DINING

### **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 & 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 and 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