

360

BAR AND DINING

entrée

360 seafood platter (for two)	\$90
market fresh seafood, blue swimmer crab and black mussels steamed in spiced tomato broth, freshly shucked oysters, tuna tartar, salmon ceviche, pickled octopus	
oysters	\$24
½ dozen sydney rock oysters, cider & seaweed vinegar	
egg (v)	\$18
soft poached organic egg, potato rosti, cauliflower veloute, truffle salsa	
tuna tataki	\$24
yellow fin tuna, asparagus, fried courgette & lime dressing	
lamb's brain	\$20
crumbed lamb's brain, braised quinoa, hummus	
scallop	\$22
seared scallops, black pudding, leek & parsnip cream, pea puree	
pork belly	\$20
12 hour confit pork belly, pickled beetroot, apple puree, watercress salad	

v = vegetarian option

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main

barramundi **\$39**
grilled barramundi fillet, tomato & saffron
stew, baby spinach, poached potatoes

salmon **\$38**
salmon fillet, braised fennel & chorizo, pine
nut & sultana vinaigrette

duck **\$38**
roasted duck breast, celeriac puree, braised
witlof, port roasted onion, orange dressing

lamb shank **\$34**
slow braised lamb shank, bean cassoulet,
potato lattice

beef fillet **\$42**
grilled beef fillet, confit jerusalem artichokes,
steamed mushroom boudin

risotto (v) **\$28**
smoked eggplant risotto, goat's fetta
croquette

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,
balsamic vinigrette

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grill items

all grill items are served with your choice of fries or paris potato

beef

black angus beef fillet 200g \$39

angus beef tenderloin,
150 day grain fed,
darling downs, queensland

wagyu sirloin (marble score 9+) 220g \$70

(recommended medium)
400 day grain fed,
new england, new south wales

charolais beef sirloin on the bone 400g \$45

90 day grain fed,
dry aged 6 weeks,
gympie, queensland

hereford/angus rib of beef 450g \$55

pasture fed
armidale, new south wales

saucés

bordelaise, béarnaise, au poivre

fish

whole baby barramundi \$39

northern queensland

whole baby red snapper \$39

coffs harbour, new south wales

butters and oil

cafe de paris butter, truffled butter,
joseph extra virgin olive oil

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dessert

brulée **\$18**

vanilla bean crème brulée,
poached strawberries

brioché **\$18**

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

pear **\$18**

aromatic poached pear, ginger
cannoli, toasted poire william
marshmallow

chocolate **\$18**

chocolate opera cake, peanut
butter parfait, peanut brittle, salted
caramel

360 dessert plate **\$30**

tasting plate for two
a selection of all four desserts

cheese plate **\$20**

selection of local and imported
cheese's, ask your waiter for
today's selection

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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	hollick "the nectar" coonawarra, sa (375ml)		49
1999	temple bruier botrytis riesling langhorne creek, sa (500ml)		64
2003	crawford river nektar vic (375ml)		70
2003	pegasus bay "finale" noble chard waipara valley, nz (375ml)		110

grappa	gl
condolini	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'	30
hennessy 'paradis'	50

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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.

bordelaise

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

boudin

traditionally a white sausage made of pork our modern day twist is from chicken breast, egg whites, cream and flavoured with truffle oil

brioché

french bread with a high egg and butter content, giving it a rich and tender crumb

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

cafe de paris butter

butter flavoured with shallots, garlic, capers, anchovies, chervil, tarragon, parsley, cayenne pepper, salt, and pepper

cassoulet

is a rich, slow-cooked bean stew or casserole originating in the south of france, containing sausage, bacon and white haricot beans

confit

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

parfait

frozen custard made with cream and usually with a fruit puree

quinoa

grown as a crop primarily for its edible seeds. it is a pseudo cereal rather than a true cereal as it is not a grass. it's leaves are also eaten as a leaf vegetable

rösti

is made with grated potato, butter/oil, salt and pepper and pan fried to be golden brown

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 and then thinly sliced

veloute

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