

# 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 tartar, salmon ceviche, pickled octopus

#### **oysters**

½ dozen sydney rock oysters, cider & seaweed vinegar

#### **egg (v)**

soft poached organic egg, potato rosti, cauliflower veloute, truffle salsa

#### **tuna tataki**

yellow fin tuna, asparagus, fried courgette & lime dressing

#### **lamb's brain**

crumbed lamb's brain, braised quinoa, hummus

#### **scallop**

seared scallops, black pudding, leek & parsnip cream, pea puree

#### **pork belly**

12 hour confit pork belly, pickled beetroot, apple puree, watercress salad

v = vegetarian option

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### main

#### **barramundi**

grilled barramundi fillet, tomato & saffron stew, baby spinach, poached potatoes

#### **salmon**

salmon fillet, braised fennel & chorizo, pine nut & sultana vinaigrette

#### **duck**

roasted duck breast, celeriac puree, braised witlof, port roasted onion, orange dressing

#### **lamb shank**

slow braised lamb shank, bean cassoulet, potato lattice

#### **beef fillet**

grilled beef fillet, confit jerusalem artichokes, steamed mushroom boudin

#### **risotto (v)**

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 vinigarette

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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**

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

#### **wagyu sirloin (marble score 9+) 220g, add \$30 to the 2 or 3 course price** -(recommended medium)

400 day grain fed,  
new england, new south wales

#### **charolais beef sirloin on the bone 400g, add \$10 to the 2 or 3 course price**

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

#### **hereford/angus rib of beef 450g, add \$20 to the 2 or 3 course price**

pasture fed  
armidale, new south wales

### sauces

bordelaise, béarnaise, au poivre

### fish

#### **whole baby barramundi**

northern queensland

#### **whole baby red snapper**

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**

vanilla bean crème brulée, poached strawberries

### **brioché**

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

### **pear**

aromatic poached pear, ginger cannoli, toasted poire william marshmallow

### **chocolate**

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

### **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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### after dinner drinks

<b>dessert wines (by the glass 45ml)</b>		<b>gl</b>	<b>btl</b>
2007	scarborough late harvest semillon, hunter valley, nsw (375ml)	12	54
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 chard waipara valley, nz (375ml)		110

<b>grappa</b>	<b>gl</b>
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