



360 dining cuisine is modern australian with a refined local influence

our menu is designed to showcase the best seasonal produce australia has to offer.
each unique dish has its own individual character, designed to stimulate your taste and sight senses for a
culinary experience that's like no other.

elton inglis – executive chef

lunch menu (p2-p5)

1 course \$35 with glass of house wine

2 courses \$60 with glass of house wine & leaf salad

3 courses \$75 with glass of house wine, leaf salad & tea/coffee

all courses include freshly baked bread

dinner menu (p6-p9)

2 courses \$85

3 courses \$95

additional charges apply to special items as listed on the menu

please note that groups of 8 or more will incur an 8% service charge

lunch menu

1 course \$35 with glass of house wine

2 courses \$60 with glass of house wine & leaf salad

3 courses \$75 with glass of house wine, leaf salad & tea/coffee

all courses include freshly baked bread

entrée

oysters

4 sydney rock oysters, natural -or- tomato gel, lemon celery powder

½ dozen, add \$10 | 1 dozen, add \$35 to the 1, 2 or 3 course price

soup

cauliflower soup, roasted florets, egg yolk, hazelnut, curry oil (v)

salmon

king salmon, fennel pollen, dill cream, salmon croquette, cucumber

scallop

seared sea scallops, confit chicken, apple & raisin compote

ham hock

smoked ham hock terrine, mandarin, spiced bread

main

polenta

baked polenta, heirloom tomato, spinach, parmesan crisp (v)

dory

silver dory, clam chowder, kipfler potato, confit fennel

kangaroo

roasted paroo kangaroo loin, braised cabbage, sweet potato, coriander

chicken

stuffed free range chicken breast, spinach purée, pea & mushroom fricassee

side dishes \$9 | 3 for \$25

pomme purée | beer battered fries, rosemary salt | green beans, almond milk |
roasted japanese pumpkin, horseradish cream | mixed leaf salad, cherry tomato, parmesan

grill

beef eye fillet 200g bms 2
add \$20 to the 1, 2 or 3 course price
150 day grain fed, liverpool plains, nsw

stockyard crossbred wagyu beef bms 9+ striploin 230g
add \$60 to the 1, 2 or 3 course price
400 day grain fed, qld
master kobe is “pure bred” wagyu selected from bms 9 stockyard black label

jack’s creek rib eye off the bone 300g
add \$20 to 1, 2 or 3 course price
black angus 170 day grain fed, liverpool plains, nsw
high marble strip running through the middle, juicy, tender & flavoursome

kurobuta pork loin chop 300g
add \$15 to the 1, 2 or 3 course price
rare breed berkshire pork, byron bay, nsw

ranger’s valley crossbred wagyu bms 7+ rump 350g
add \$25 to the 1, 2 or 3 course price
350 day grain fed, northern tablelands, nsw

all grill items are served with fresh lemon & flavoured butter & your choice of fries or mash potatoes
selection of mustards available on request

dessert

chocolate

milk chocolate ganache, hazelnut, banana mousse, chocolate sorbet

apple

blackberry parfait, poached apple, yoghurt sorbet, honeycomb

sesame

black sesame & miso sponge, yuzu curd, mandarin, honey ice cream

cheese plate

\$10 each cheese – \$35 selection of 4 international cheeses

served with walnut and raisin bread, muscatels, pear & saffron chutney

dinner menu

2 courses \$85

3 courses \$95

additional charges apply to special items as listed on the menu

entrée

oysters

½ dozen sydney rock oysters, natural -or- tomato gel, lemon celery powder
1 dozen, add \$35 to the 2 or 3 course price

soup

cauliflower soup, roasted florets, egg yolk, hazelnut, curry oil (v)

cannelloni

spinach & ricotta cannelloni, confit tomato, mixed mushroom, parmesan (v)

salmon

king salmon, fennel pollen, dill cream, salmon croquette, cucumber

scallop

seared sea scallops, confit chicken, apple & raisin compote

beef

miso glazed wagyu short rib, beetroot, orange, caramelised ginger vinegar

ham hock

smoked ham hock terrine, mandarin, spiced bread

antipasti (a shared entrée for 2 people)

prosciutto san daniele, wagyu bresaola, coppa, soppressa salami,
nduja salami paste, manchego cheese, grissini, pickled onion, m
arinated olives, truffled peaches, grilled focaccia

main

polenta

baked polenta, heirloom tomato, spinach, parmesan crisp (v)

cobia

pan seared black kingfish, charred broccolini, carrot, salsa verde

dory

silver dory, clam chowder, kipfler potato, confit fennel

chicken

stuffed free range chicken breast, spinach purée, pea & mushroom fricassee

kangaroo

roasted paroo kangaroo loin, braised cabbage, sweet potato, coriander

lamb

slow-cooked lamb neck, chestnut, roasted brussels, pumpkin, labneh

side dishes \$9 | 3 for \$25

pomme purée | beer battered fries, rosemary salt | green beans, almond milk |
roasted japanese pumpkin, horseradish cream | mixed leaf salad, cherry tomato, parmesan

grill

beef eye fillet 200g bms 2
add \$20 to the 2 or 3 course price
150 day grain fed, liverpool plains, nsw

stockyard crossbred wagyu beef bms 9+ striploin 230g
add \$60 to the 2 or 3 course price
400 day grain fed, qld
master kobe is "pure bred" wagyu selected from bms 9 stockyard black label

jack's creek rib eye off the bone 300g
add \$20 to 2 or 3 course price
black angus 170 day grain fed, liverpool plains, nsw
high marble strip running through the middle, juicy, tender & flavoursome

kurobuta pork loin chop 300g
add \$15 to the 2 or 3 course price
rare breed berkshire pork, byron bay, nsw

ranger's valley crossbred wagyu bms 7+ rump 350g
add \$25 to the 2 or 3 course price
350 day grain fed, northern tablelands, nsw

all grill items are served with fresh lemon & flavoured butter & your choice of fries or mash potatoes
selection of mustards available on request

dessert

chocolate

milk chocolate ganache, hazelnut, banana mousse, chocolate sorbet

apple

blackberry parfait, poached apple, yoghurt sorbet, honeycomb

rhubarb

roasted rhubarb, orange gel, caramelised choux bun, chantilly

sesame

black sesame & miso sponge, yuzu curd, mandarin, honey ice cream

lemon

baked lemon tart, burnt meringue, crème fraîche sorbet

cheese plate

\$10 each cheese – \$35 selection of 4 international cheeses

served with walnut and raisin bread, muscatels, pear & saffron chutney