

# 360

BAR AND DINING

welcome to 360 bar and dining

360 dining cuisine is modern australian with a refined local influence

our menu is designed to make your dining experience as memorable as possible. you have a choice of 2 or 3 courses and we would like to bring to your attention that some menu items attract a supplementary price

our surrounds are an extravagant blend of hand-carved panels, individual crafted pendant light sculptures and more – all brought together by world renowned designer michael mccann of dreamtime design

before you dine we invite you to enjoy one of our signature cocktails or choose from our wine selection while you absorb the intimate ambience and spectacular views above sydney

the focus of 360 is to create an experience, along with the spectacular views, which you will never forget

enjoy

elton inglis – head chef

andres aragon – food and beverage manager

## dinner menu prices

**2 courses \$75 monday to Thursday**

**2 courses \$85 friday to Sunday**

**3 courses \$95 monday to Sunday**

*additional surcharges apply as listed*

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## entrée

**oysters** ½ dozen sydney rock oysters, natural **-or-** tomato & basil consommé

**tomato** stuffed truss tomato, puffed pearl barley, persian feta, balsamic **(v)**

**kingfish** sashimi of hiramasa kingfish, compressed watermelon, green pea, wasabi

**crab** alaskan king crab, confit pork belly, sweet corn, avocado

**prawn** crispy prawn, kensington pride mango, marinated artichoke, roast lemon mayo

**quail** roasted quail breast, quail egg, baby beetroot, goat's curd, semolina gnocchi

**ham hock** smoked ham hock & foie gras ballotine, ginger bread, pickled shimeji, blackberry

**antipasti** a shared entrée for 2 people

prosciutto san danielle, wagyu bresaola, coppa, sopressa salami, nduja salami paste, manchego cheese, grissini, pickled onion, marinated olives, truffled peaches, grilled focaccia

v = vegetarian option

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## main

**tagliatelle** handmade tagliatelle, mixed mushroom ragù, tarragon, truffled pecorino **(v)**

**salmon** seared ora king salmon, braised celery, blue mussels, confit cherry tomato

**mackerel** spanish mackerel, zucchini, peperonata, black olive, tempura zucchini flowers

**duck** roasted aylesbury duck breast, pearl barley, beetroot puree, cherry, hazelnut

**pork** confit borrowdale pork belly, yellow peach, charred baby onion, king brown mushroom

**lamb** roasted riverina lamb rump, eggplant caponata, caperberry, white anchovy

## side dishes \$11 | 3 for \$27

buttered minted new potatoes | beer battered fries with rosemary salt |  
green beans, lemon oil, almonds, crispy eschallot | roasted japanese pumpkin, horseradish cream |  
mixed leaf salad, corella pear, parmesan

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## grill items | beef

**black angus beef fillet 200g add \$15 to the 2 or 3 course price**

angus beef tenderloin, 120 day grain fed, murray bridge, riverina

**master kobe bms 9+ striploin 230g, add \$45 to the 2 or 3 course price** (recommended medium)

400 day grain fed, master kobe is "pure bred" wagyu selected from bms 9 stockyard black label, queensland

**jack's creek rib eye off the bone 300g add \$15 to the 2 or 3 course price**

black angus 170 day grain fed, high marble strip running through the middle, juicy, tender & flavoursome, liverpool planes, nsw

**rangers valley bavette 300g add \$10 to the 2 or 3 course price**

black angus 300 day grain fed, bms 3+, new england, nsw

**o'connor sirloin on the bone 600g add \$25 to the 2 or 3 course price**

pasture fed, dry aged minimum 3 months, gippsland, victoria

*all grill items are served with fresh lemon & flavoured butter & your choice of fries **or** buttered minted new potatoes*

*selection of mustards available on request*

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## dessert

**green apple** granny smith apple foam, apple sorbet, pistachio cake, mascarpone

**panna cotta** beehive honeycomb panna cotta, charred peaches, lemon verbena

**strawberry** liquorice root brûlée, strawberries, elderflower foam, glass tuile

**carrot cake** carrot cake financier, walnuts, golden raisins, cream cheese ice cream

**parfait** peanut butter & chocolate parfait, cherry, cocoa nibs, pate de fruits

**360 dessert platter for two** selection of the five desserts above  
add \$10 to the 2 course (main & dessert) or 3 course price per person

## cheese plate

**pyengana cheddar** – cow's milk, *tasmania, australia* | **holy goat brigid's well** – goat's milk, *victoria, australia* | **mauri formaggi taleggio** – *lombardy, italy* |

**cashel blue** – cow's milk *county tipperary, ireland*

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

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### to finish...

vittoria cinque stelle coffee	100% arabica coffee beans	5
la maison du thé	french handcrafted teas	4.5
affogato	espresso and vanilla ice cream	9
affogato & liqueur	frangelico   baileys   kahlúa   amaretto	14
irish coffee	espresso, jameson whiskey, sugar, cream	14
italian corretto coffee	espresso, grappa, sugar, cream	14
jamaican coffee	espresso, appleton estate rum, sugar, cream	14
mexican coffee	espresso, kahlúa, sugar, cream	14
roman coffee	espresso, sambuca, sugar, cream	14

### dessert wine by the glass (90ml)

2011	de bortoli 'noble one' botrytis semillon	riverina, nsw	20
2013	innocent bystander moscato	healesville, victoria	10
2012	royal tokaji late harvest	mád, hungary	12

### sherry

#### spain

nv	romate 'don jose', oloroso	jerez de la frontera	12
nv	harveys bristol cream, fino/amontillado/oloroso	jerez de la frontera	8
nv	lustau 'san emilio', pedro ximenez	jerez de la frontera	9
nv	romate 'cardenal cisneros', pedro ximenez	jerez de la frontera	12
30yo	lustau solera reserva vors pedro ximénez	jerez de la frontera	35

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### digestives

10

#### italy

romana sambuca  
averna amaro  
Braulio amaro  
fernet branca  
amaro montenegro

anise, elderberries  
citrus, herbs and roots liqueur  
alpino liqueur, bittersweet & spicy  
aromatic, bitter, herbal liqueur  
herbs, vanilla, orange peel

#### port

##### australia

hanwood  
woodstock  
galway pipe  
stanton & kileen  
penfolds grandfather  
penfolds grandfather  
penfolds great grandfather

tawny 10  
rare tawny 10  
12yo 'grand tawny' 15  
vintage port 1999 15  
'grand tawny' 18  
'rare 20yo solera' 25  
'rare tawny' 50

##### portugal

ramos pinos  
warre's otima  
warre's otima

10yo tawny 17  
10yo old tawny 14  
20yo old tawny 14

#### muscat

##### australia

morris  
campbells

10  
13

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### tokay

#### australia

morris	10
campbells	13

### calvados

#### france

2000 victor gontier	15
2002 victor gontier	15
1975 françois gontier	30

### cognac & armagnac

#### france

st remy brandy	vsop		9
hennessy	vs	cognac	10
martell medaillon	vsop	cognac	14
courvoisier	vsop	cognac	17
rémy martin	vsop	cognac	17
hennessy	vsop	cognac	14
hennessy	xo	cognac	30
rémy martin	xo	cognac	35
martell cordon bleu	xo	cognac	35
paul giraud	'vieille reserve'	cognac	30
hennessy paradis	rare	cognac	45
normandin mercier	petite champagne	cognac	30
françois voyer	grande champagne	cognac	15
sempé	vsop	vieil armagnac	14
chateau du tariquet le légendaire		bas Armagnac	20
1985 de lord		bas armagnac	15
1967 comte de lamaestre		bas armagnac	30
1999 francis darroze domaine couzard lassalle		bas armagnac	20