

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

lunch menu

entrée \$25 | main \$38 | dessert \$20

mon – fri 2 courses \$55 & glass of house wine | 3 courses & glass of house wine \$70

sat – sun 2 courses \$60 & glass of house wine | 3 courses & glass of house wine \$75

all courses includes leaf salad & freshly baked bread

please note that groups of 8 or more will incur a discretionary 8% service fee

360

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entrée

\$25

oysters

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

tomato

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

pea & mint soup

pea & mint soup, crème fraîche, croutons

kingfish

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

quail

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

v = vegetarian option

360

BAR AND DINING

main

\$38

tagliatelle

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

salmon

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

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

360

BAR AND DINING

grill items | beef

black angus beef fillet 200g \$48 or add \$10 to the 2 or 3 course price

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

master kobe bms 9+ striploin 230g \$68 or add \$30 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 \$50 or add \$12 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 \$45 or add \$7 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 \$58 or add \$20 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

360

BAR AND DINING

dessert

\$20

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

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

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

360 dessert platter for two selection of five desserts

\$30 or add \$10 to the 2 (main & dessert) or 3 course price per person

cheese plate

add \$10 to the 2 course (main & dessert) or 3 course price per person

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

360

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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

360

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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

360

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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