

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

360 bar and dining room is a stylish and extravagant way to experience sydney

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

our bar team contains a wealth of classically trained bartenders from the world over ready to find the perfect taste to suit your palate

enjoy

Andres Aragon – food & beverage manager
Elton Inglis – head chef

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BAR AND DINING

Lunch Menu Prices

Entrees \$25 | mains \$38 | desserts \$20

2 courses \$60 & glass of house wine

3 courses \$75 & glass of house wine & tea or coffee

all courses includes leaf salad & freshly baked bread

grill items incur a surcharge

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

entrée

oysters

½ dozen sydney rock oysters, natural **-or-** cucumber & grape gazpacho

goats cheese

milawa cheese mousse, baby beetroot, marjoram, hazelnut crumble (v)

velouté

sweetcorn velouté, blue swimmer crab, flying fish roe, tomato oil

tuna

seared tuna loin, blood orange, fennel, pickled cucumber, green olive

scallop

seared scallop, watermelon, raspberry vinegar, pickled daikon, prosciutto di parma

quail

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

main

chickpea

chickpea panisse, peas, broad beans, asparagus, zucchini, smoked yoghurt (v)

salmon

pan-fried atlantic salmon, pea purée, asparagus spears, onion shells, oyster mushroom

pork

crispy borrowdale pork belly, kimchi pears, confit heirloom carrot, coriander

kangaroo

seared paroo kangaroo loin, smoked beetroot, cocoa, peanut & vanilla crumble

side dishes \$11 | 3 for \$27

pomme purée

fries with rosemary salt

green beans, pancetta, preserved lemon

roasted japanese pumpkin, horseradish cream

mixed leaf salad, heirloom tomato, parmesan

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BAR AND DINING

Grill items

**black angus beef fillet 200g \$58 or
add \$20 to the 2 or 3 course price**

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

**master kobe bms 9+ striploin 230g, \$95 or
add \$57 to the 2 or 3 course price**

(recommended medium)
400 day grain fed
“pure bred” wagyu selected from bms 9 and higher
darling downs, queensland

**jack's creek rib eye off the bone 300g \$58 or
add \$20 to the 2 or 3 course price**

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

**nolan 'private selection' t-bone 450g \$53 or
add \$15 to the 2 or 3 course price**

black angus msa grade, 120 day grain fed, gympie, qld

**sumac marinated free range spatchcock, \$48 or
add \$10 to the 2 or 3 course price per person**

southern highlands, nsw

**all grill items are served with fresh lemon & flavoured butter &
your choice of fries -or- pomme purée**

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BAR AND DINING

dessert

strawberry

strawberry parfait, basil genoise, balsamic glaze, basil oil

banana

banana parfait, toasted marshmallow, peanut brittle, caramelised banana

chocolate

pliable chocolate mousse, orange marmalade, citrus anglaise, candied orange

360 dessert platter for two

selection of five desserts

\$35 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

selection of international cheeses

hard | washed rind | soft | blue

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

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BAR AND DINING

Dinner menu prices

2 courses \$85

3 courses \$95

*Additional surcharges apply as listed
Please note that groups of 8 or more will incur an 8% service charge*

entrée

oysters

½ dozen sydney rock oysters, natural **-or-** cucumber & grape gazpacho

goats cheese

milawa cheese mousse, baby beetroot, marjoram, hazelnut crumble (v)

soup

soup sweetcorn velouté, blue swimmer crab, flying fish roe, tomato oil

tuna

seared tuna loin, blood orange, fennel, pickled cucumber, green olive

scallop

seared scallop, watermelon, raspberry vinegar, pickled daikon, prosciutto di parma

quail

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

terrine

duck & foie gras terrine, piccalilli, roasted pineapple, cashew nuts

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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BAR AND DINING

main

chickpea

chickpea panisse, peas, broad beans, asparagus, zucchini, smoked yoghurt (v)

salmon

pan-fried atlantic salmon, pea purée, asparagus spears, onion shells, oyster mushroom

cobia

roasted QLD black cobia, braised oxtail, cauliflower, red radish, broad beans, red wine jus

duck

roasted duck breast, onion purée, raisin & black tea compote, stem broccoli, wild rice

pork

crispy borrowdale pork belly, kimchi pears, confit heirloom carrot, coriander

kangaroo

seared paroo kangaroo loin, smoked beetroot, cocoa, peanut & vanilla crumble

side dishes \$11 | 3 for \$27

pomme purée

fries with rosemary salt

green beans, pancetta, preserved lemon

roasted japanese pumpkin, horseradish cream

mixed leaf salad, heirloom tomato, parmesan

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BAR AND DINING

grill items beef

black angus beef fillet 200g
add \$20 to the 2 or 3 course price

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

master kobe bms 9+ striploin 230g,
add \$57 to the 2 or 3 course price

(recommended medium)
400 day grain fed
"pure bred" wagyu selected from bms 9 and higher
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add \$20 to the 2 or 3 course price
black angus 170 day grain fed
high marble strip running through the middle
well-marbled, juicy, tender & flavoursome
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nolan 'private selection' t-bone 450g

add \$15 to the 2 or 3 course price
black angus msa grade, 120 day grain fed, gympie, qld

sumac marinated free range spatchcock

add \$10 to the 2 or 3 course price
southern highlands, nsw

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

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dessert

strawberry

strawberry parfait, basil genoise, balsamic glaze, basil oil

tropical trifle

coconut sponge, lemongrass jelly, mango gel, passionfruit coulis

lemon cake

lemon & polenta cake, olive oil emulsion, blackberry sorbet, lemon curd

banana

banana parfait, toasted marshmallow, peanut brittle, caramelised banana

chocolate

pliable chocolate mousse, orange marmalade, citrus anglaise, candied orange

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

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

selection of international cheeses

hard | washed rind | soft | blue

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

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BAR AND DINING

Chef's tasting menu

Elton Inglis' signature dishes

6 courses

oyster

sydney rock oyster, cucumber & grape gazpacho
nv clover hill cuvée, pipers river, tas

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scallop

seared scallop, watermelon, raspberry vinegar, pickled daikon, prosciutto di parma
2014 joseph drouhin-vaudon chablis, burgundy, france

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quail

roasted quail breast, quail egg, baby beetroot, goat's curd, semolina gnocchi
2012 marc brédif chinon, cabernet franc, loire valley, france

~

salmon

pan-fried atlantic salmon, pea purée, asparagus spears, onion shells, oyster mushroom
2015 foster e rocco rosé, heathcote, vic

~

kangaroo

seared paroo kangaroo loin, smoked beetroot, cocoa, blackberry, peanut & vanilla crumble
2014 finca flichman gestos malbec, mendoza, argentina

-or-

master kobe bms 9+ striploin, add \$25 per person

(recommended medium)

400 day grain fed

master kobe is "pure bred" wagyu selected from bms 9 and higher
darling downs, queensland

2008 mitchell 'sevenhill', cabernet sauvignon, clare valley, sa

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chocolate

pliable chocolate mousse, orange marmalade, citrus anglaise, candied orange
campbells muscat, rutherglen, vic

~

cheese selection, add \$15 per person

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

*degustation menu per person \$ 109.00
(available for the whole table only)*

*matching wines available for \$ 65.00pp or
\$105 including a taste of grange '90*