

# 360

## BAR AND DINING

### entrée

#### **oysters**

½ dozen pacific oysters, cucumber, sauvignon blanc dressing, avruga

#### **buffalo mozzarella (v)**

baked eggplant, buffalo mozzarella, basil, 25 year old balsamic vinegar

#### **scallops**

seared scallops, ajo blanco style puree, chorizo, citrus dressing, almonds

#### **raviolo**

blue swimmer crab & king prawn raviolo, light fish bouillon

#### **prosciutto san daniele**

prosciutto, melon, rocket, gorgonzola dressing, roasted hazelnuts

#### **vitello tonnato**

roasted veal, tuna mayonnaise, capers, parsley, micro salad

#### **360 pate**

country style pate, spiced tomato chutney, cornichons, our house made lavosh

#### **antipasti**

a shared entrée for 2 people

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

v = vegetarian option

# 360

## BAR AND DINING

### main

#### rotolo (v)

rotolo of baby spinach, ricotta, porcini mushrooms, parmesan, sage & chestnut butter

#### salmon

seared king salmon fillet, red pepper salsa, dried olives, roma tomatoes

#### hapuka

pan fried hapuka fillet, white bean, savoy cabbage, mussel broth

#### duck

confit of hawkesbury valley duck leg, spiced beetroot, red chard, duck jus

#### lamb

roasted lamb rump, cauliflower purée, lentil du puy, thyme jus, salsa verde

#### pork belly, crystal bay prawn

crispy skin kurobuta pork belly, grilled crystal bay prawn, corn, coriander

### side dishes \$11

pomme puree

fries with rosemary salt

buttered baby green beans, toasted  
sesame seeds

roasted japanese pumpkin, horseradish cream

mixed leaf salad, house dressing

# 360

## BAR AND DINING

### dessert

#### **panna cotta**

blood orange panna cotta, genoise sponge, blood orange jelly

#### **mandarin tart**

imperial mandarin tart, passionfruit curd, mandarin sorbet

#### **360 sherry ripe**

cherry & white chocolate semifreddo, dark chocolate brownie, roasted coconut

#### **tiramisu**

the 'locatelli family tiramisù'

#### **chocolate**

dark chocolate marquise, salty caramel ice cream, caramel pop corn

#### **360 dessert platter for two**

**add \$10 to the 2 or 3 course price per person**

selection of the five desserts above

#### **cheese plate**

**st andre** – triple cow's milk *normandy france*,  
**gorgonzola dolce latte** – cow's milk *piedmont italy*,  
**mafra long hold cheddar** – cloth matured cow's milk  
*tinamba, victoria*

served with house made lavosh, muscatels & quince paste