## **BREAKFAST** Muffins of the day \$4.5 \$4.5 Pain au chocolat \$7.5 Sourdough toast w/housemade strawberry jam (GF Available) \$12.5 Toasted granola w/quinoa flakes, nuts, craisins natural yoghurt (GF Available) Scrambled egg w/bacon on toasted \$15.5 sourdough (GF Available) 360Q breakfast - poached eggs, sliced tomato, \$16.5 avocado, dukkah & persian fetta (GF Available) Chef's favourite avocado & charred corn salsa. \$18.5 sourdough toast, poached egg w/bacon & jalapeno pesto (GF Available) Big breaky – eggs, bacon, tomato, mushrooms, \$18.5 toast w/coffee or juice (GF Available) Savoury French toast w/poached egg, \$18.5 chutney & bacon (GF Available) Bahn Xeo Vietnamese rice pancake filled \$18.5 w/crunchy salad, prawns & crab (GF) Extras: Spinach, bacon, egg, mushroom, tomato \$4ea **COFFEE** \$4 Latte, cappuccino, short black etc \$4.5 Soy coffees Extra shot \$.8 \$1 Babvcino \$4

GF, Gluten Free V, Vegetarian. Please ask our friendly staff about 360Q's daily specials. We'll always do our best to accommodate any changes to the menu, although this may not be possible in busy periods. Thanks so much for understanding.

Selection of teas



## CHILDREN'S MENU - 2 COURSE \$17.5

Fish & chips

Chicken taco

Penne napoli

Steakette w/chats & broccolini

Spaghetti bolognaise

### **DESSERT**

Ice cream w/topping

# 3609

## **DESSERTS**

White chocolate creme brulee w/blueberry compote, pistachio praline (GF)	<sup>\$</sup> 12.5
Warm molten chocolate pudding w/chocolate soil & double choc ice cream (GF)	\$12.5
Flourless date and brandy cake w/salted caramel & double cream (GF)	<sup>\$</sup> 12.5
Apple & rhubarb oat crumble w/vanilla bean ice cream (GF)	<sup>\$</sup> 12.5
Pavlova w/caramelised strawberries (GF) & double cream	\$10.5
Duo cheese selection, lavosh, port macerated raisins (GF Available)	<sup>\$</sup> 19.5
COFFEE	
Latte, cappuccino, short black etc	<b>\$4</b>
Soy coffees	\$4.5
Extra shot	\$.8
Babycino	\$1
Selection of teas	<b>\$4</b>
Affogato w/frangelico & icecream	<sup>\$</sup> 14.5
LIQUEUR COFFEES	
Jamaican	\$12.5
Irish	\$12.5
Darilana	
Baileys	<sup>\$</sup> 12.5
Mexican	\$12.5 \$12.5

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# 3609

## **ENTRÉE**

Moroccan spiced parsnip soup w/crusty bread (GF Available, V)	<sup>\$</sup> 14.5
3 Oysters natural w/ a shallot, lime & mirin dressing (GF)	\$1 <b>2</b>
Saganaki & carrot fritters w/beetroot relish & spicy yoghurt (GF, V)	\$15.5
A trio of steamed duck & lemongrass buns w/asian brushings	\$16.5
Sweet corn ravioli w/smoked Point Lonsdale tomatoes (v)	<sup>\$</sup> 14
Crispy salt and pepper calamari w/fried asian herbs & wasabi mayo (GF)	\$16.5
Chilli tequila wings w/coriander lime salsa & sour cream (GF)	\$16.5
Coconut crusted tiger prawns w/mango chutney dipping sauce (GF)	<sup>\$</sup> 16
Seared scallops w/apple waldorf (GF)	\$16.5
Bahn Xeo Vietnamese rice pancake filled w/crunchy salad, prawns & crab (GF)	<sup>\$</sup> 18.5
MAINS	
Sriracha salmon w/asian greens, rice & wasabi mayonnaise (GF)	\$30
Sri Lankan chicken curry w/basmati rice, spiced yoghurt & pappadums (GF)	<sup>\$</sup> 29
Furphy beer battered flathead w/chips & housemade tartare sauce	<sup>\$</sup> 28.5
Sticky maple beef short ribs w/sauteed potatoes & brocollini (GF)	\$ <b>32</b>
Pork belly w/sticky rice, bok choy, chilli caramel (GF)	\$32
King George whiting, quinoa, zucchini, pinenuts and sage (GF)	\$34
Porterhouse steak w/truffled mash, green beans & red wine jus (GF)	\$38.5
Escalopes of veal w/lemon, cream, sherry & toasted almonds (GF)	\$32
Pea & ricotta gnocchi w/baby peas, tomato sugo w/grana padano (GF, V)	\$27.5
Portarlington mussels, white wine, tomato, basil and chilli broth, hot crusty bread (GF Available)	\$ <b>2</b> 6
Risotto w/confit duck & orange (GF)	\$29.5
SIDES	
Beer battered fries w/jalapeno mayonnaise (v)	\$8.5
Charred corn cobs w/chipotle mayo & sharp cheese (V)	\$8.5
Sauteed green beans w/confit shallots, roasted almonds & Manzanillo Grove evo (GF, V)	<sup>\$</sup> 8.5
Point Lonsdale mizzuna w/citrus segments & buttermilk dressing (GF)	\$8.5