



## ENTRÉE

- Francis' Chinese Duck Bao Buns** w/ asian salad
- Carrot & Saganaki Fritters** w/ beetroot relish (GF)
- Tuna Tataki** w/ ponzu dressing & puffed rice (GF, DF)
- Spiced Calamari** w/ coriander & jalapeno mayo (GF, DF)
- Japanese Tofu** & wakame salad w/ toasted sesame (VEGAN, GF)
- Tempura Pumpkin** & onion w/ curry salt (VEGAN, GF)
- Potato, Leek & Prawn Croquettes** w/ chipotle mayonnaise (GF)
- White Bean Oregano Soup** w/ crisp prosciutto (VEGAN on request, GF)
- Chili Beef Lettuce Wrap** w/ soy & ginger dipping sauce (GF)
- Pork Terrine** w/ pickled shallots, fig & apple chutney (GF)

## MAIN COURSE

- Goan Vegetable Curry** w/ coconut yoghurt & coriander (VEGAN, GF)
- Korean Lamb Shoulder** w/ spiced rice & greens
- Asian inspired Chicken Breast**, a hint of red curry, lychee salsa, greens & chats (GF)
- Caramelized Lemongrass Pork Cutlet**, jasmine rice, brussel sprout & cabbage salad (GF)
- Fillet Steak** w/ red miso butter, chats & buttered beans (A surcharge of \$10 is applied to this dish) (GF)
- Cassoulet of Duck Leg**, white beans, greens & gremolata (GF)
- Beef Cheek Rendang**, poached pear, rice, herbs (GF)
- Tandoori Salmon Fillet** w/ yoghurt, garlic naan, rice & greens (GF on request)
- Mussels in Tomato Chermoula Sauce** w/ crusty bread (GF on request)
- Fish & Chips** w/ tartare, lemon & a petit salad
- Vietnamese Flash Fried Barramundi** w/ nouc cham, asian herb salad (GF)

## SET PRICE DINING

- TWO COURSE** \$52
- THREE COURSE** \$68

Bank Surcharge: Visa, Mastercard 1.25%, Amex 2%. Public Holiday surcharge 15%.

## SIDES

- Add a little extra with our sides** \$10ea
- Crunchy Beer Battered Chips** w/ spicy mayonnaise
- Choy Sum** w/ oyster sauce (GF)
- Seared Brussel Sprouts** w/ bacon (GF)
- Winter Baby Spinach Salad** w/ toasted pistachio, peas, mint & chèvre (GF)

## DESSERTS

- Apple & Blackberry Crumble** w/ coconut ice cream (VEGAN, GF)
- Filipino Leche Flan** a dense version of a crème caramel (GF)
- Sticky Date Pudding** w/ butterscotch sauce & ice cream (GF)
- Vietnamese Affogato** (GF)
- Vanilla Panna Cotta** w/ macerated berries (GF)
- Winter Eton Mess** w/ meringue, whipped coconut cream & liqueur poached mango (VEGAN, GF)
- Dark Chocolate & Pear Tart** w/ white chocolate semi freddo (GF)

## PLEASE SCAN IN FOR COVID COMPLIANCE & SHOW YOUR WAITER



Location code 257 C9H

GF – Gluten Free DF – Dairy Free  
CN – Contains Nuts

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.

## COCKTAILS

- Raspberry Gin Fizz** \$19  
Gin, chambord, simple syrup, lime juice & wonderfoam
- Moscow Mule** \$18.5  
Vodka, simple syrup, lime juice, fresh lime & spicy ginger beer
- 360Q Espresso Martini** \$19.5  
Espresso, vodka, kahlua & crème de cacao
- French 75** \$19.5  
Teddy & the fox gin, lemon juice, simple syrup & sparkling wine
- Passionfruit Martini** \$21  
Vanilla vodka, passoa, passionfruit puree, simple syrup, lime juice & wonderfoam
- Minty Moment** \$20  
Baileys, crème de cacao, crème de menthe & cream
- Mojito** \$19.5  
Rum, simple syrup, lime juice, fresh mint, fresh lime & soda
- Berry Mojito** \$19.5  
Chambord, rum, simple syrup, lime juice, fresh mint, fresh lime & soda
- Whisky, Amaretto, Licor 43 or St Germain Sour** \$19.5  
Shaken w/ fresh lemon juice, simple syrup & wonderfoam served over ice

## CLASSICS

- Margarita** \$22
- Tom Collins** \$18
- Negroni** \$20
- Old Fashioned** \$18
- Bloody Mary** \$19
- Cosmopolitan** \$18
- Long Island Iced Tea** \$20
- Pimm's Number1 Cup** \$21
- Pina Colada** \$20

## MOCKTAILS

- Strawberry Daiquiri** \$12.5
- Mojito** \$12.5
- Cranberry Sparkler** \$12.5

<b>SPARKLING</b>	GL	BTL
House Sparkling, Australia	\$10	\$40
Dal Zotto Prosecco, King Valley	\$12.5	\$56
Swan Bay Cuvee Brut, Bellarine Peninsula		\$48
Leura Park Vintage Blanc de Blanc, Bellarine Peninsula	\$15	\$65
Yarrabank Cuvee Brut, Yarra Valley		\$66

## FRENCH CHAMPAGNE

Moet & Chandon NV Brut Imperial, France		\$120
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## WHITE WINE

By Farr Chardonnay, Bannockburn		\$155
Scotchmans Hill Chardonnay, Bellarine Peninsula		\$62
Yering Station Estate Chardonnay, Yarra Valley		\$65
House Chardonnay, Australia	\$9.5	\$38
Jack & Jill Chardonnay, Bellarine Peninsula	\$11.9	\$49
Mcglashan's Chardonnay, Bellarine Peninsula		\$60
Gapsted Chardonnay, King Valley		\$58
House Sauvignon Blanc, Australia	\$9.5	\$39
Jack & Jill Sauvignon Blanc, Bellarine Peninsula	\$10.5	\$45
Baie Sauvignon Blanc, Bellarine Peninsula	\$12	\$51
Little Goat Creek Sauvignon Blanc, New Zealand	\$12	\$50
Shaw & Smith Sauvignon Blanc, South Australia		\$64
Jack & Jill Pinot Gris, Bellarine Peninsula	\$11.9	\$49
Ocean 8 Pinot Gris, Mornington Peninsula		\$65
Tim Adams Riesling, South Australia	\$12.5	\$53
Leura Park Riesling, Bellarine Peninsula		\$55
Scotchman's Hill Late Harvest Riesling Sticky 375, Bellarine Peninsula	\$5	\$38
House Moscato	\$11.5	\$48

## ROSÉ

Bouchard Rose, France		\$52
Baie Rose, Bellarine Peninsula	\$12	\$51

<b>RED WINE</b>	GL	BTL
By Farr Tout Pres Pinot Noir, Bannockburn		\$155
By Farr Farside Pinot Noir, Bannockburn		\$145
By Farr Shiraz, Bannockburn		\$135
Red Claw Pinot Noir, Mornington Peninsula		\$65
Jack & Jill Pinot Noir, Bellarine Peninsula	\$12.5	\$50
House Shiraz, Australia	\$9.5	\$38
Baie Shiraz, Bellarine Peninsula	\$14	\$57
Banks Road Shiraz		\$60
Zonte's Footsteps of Shiraz, South Australia	\$12.5	\$50
Swan Bay Shiraz, Bellarine Peninsula		\$48
Scotchman's Hill Shiraz, Bellarine Peninsula		\$69
Mt Langi Cliff Edge Shiraz, Bayindeen		\$65
Darkside Shiraz "Yering Station" 360Q exclusive		\$55
Heathcote Shiraz, Heathcote		\$85
Penley Phoenix Cabernet Sauvignon, South Australia	\$12.5	\$54
Gapsted Cabernet Sauvignon, King Valley		\$60
Xanadu DJL Cabernet Sauvignon, Margaret River		\$54
Thorn Clarke Sandpiper Merlot, Barossa	\$12.5	\$51

## BOTTLED BEER

Furphy		\$8.5
Cascade Premium Light		\$8
Carlton Zero		\$7.5
Peroni		\$9.8
Corona		\$9.5
O'Brien Gluten Free		\$9.5
Asahi		\$9.5
Bells Beach Point Addis Pale		\$9.5
Queenscliff Ale		\$9.5
Lonsdale Larger		\$9.5
Prickly Moses Otway Light		\$10
Prickly Moses Chainsaw		\$10
Prickly Moses Summer Ale		\$10
Carlton Draft		\$8.5
Crown Lager		\$9.9

<b>BOTTLED CIDER</b>	
Flying Brick Original	\$9
Flying Brick Pear	\$9
Flying Brick Draught	\$9

## SPIRITS

Basic	\$10.5
Premium	\$15
Deluxe	\$23
Port	\$9
Grandfather Port	\$15

## SOFT DRINK & JUICE

Sanpellegrino (1 ltr)	\$9
Sparkling Filtered Water, unlimited per guest	\$4
Tonic Water	\$4.5
Soft Drink: Coke, Diet Coke, Coke Zero, Lemon Squash, Lemonade, Raspberry Lemonade	\$4.5
Lemon Lime & Bitters	\$5
Soda Lime & Bitters	\$5
Soda Lime	\$4.5
Ginger Beer	\$4
Juice: Apple, Pineapple, Cranberry, Tomato Juice	\$5
Orange Juice	\$5.5
Blood Orange Juice	\$6

## COFFEE & TEA

Latte, Cappuccino, Short Black etc	\$4.5
Soy/almond/lactose free/oat	+ \$1
Extra Shot	+ \$1
Babycino	\$2
Assorted Teas: English Breakfast, Earl Grey, Peppermint, Green, Chamomile, Lemongrass & Ginger	\$4.5
Chai	\$5

## LIQUEUR COFFEES

Baileys Coffee	\$15
Irish Coffee	\$15
Jamaican Coffee	\$15
Mexican Coffee	\$15
Affogato with Frangelico	\$16.5
Virgin Affogato	\$8