

ENTRÉE

Buckwheat noodles w/ prawns, sprouts, spinach, pickled ginger & roasted sesame dressing (GF)

Bao buns of bulgogi beef w/ kimchi, nashi slaw & asian herbs

Steamed teriyaki mushroom buns w/ asian brushings (VEGETARIAN)

Salt & pepper calamari w/ fried asian herbs & spicy mayonnaise (GF)

Korean fried chicken w/ kimchi mayonnaise (GF)

Bellarine smokehouse hot smoked salmon w/ shiitake & cucumber pickle (GF)

Beijing pork dumplings w/ soy, sesame & black vinegar dipping sauce

Oysters natural w/ mignonette dressing (GF)

Cauliflower & cumin fritters w/ lime yoghurt (GF, VEGAN)

Peruvian scallop salad (GF)

MAIN COURSE

Mexican poblano beef ribs w/ red rice, corn & greens (GF)

Eye fillet w/ herbed chats, broccolini & sticky jus
(A surcharge of \$10 is applied to this dish) (GF)

Mussels, bringing back the neoclassical "moules mariniere"
w/ crusty bread (GF ON REQUEST)

Himalayan chicken skewer w/ petit herb salad, scorched lime & saffron yoghurt (GF)

Yellow curry of duck breast w/ pineapple & lime (GF)

Korean sauteed gochujang pork w/ rice, carrots, cucumber, onion, mushroom, zucchini, sliced pork, egg, & kimchi (GF)

Pumpkin, coconut, cashew & coconut masala w/ rice, greens & roti (GF, VEGAN, CN)

Slow cooked prawn curry w/ rice & choy sum (GF)

Gochujang salmon w/ greens, rice, herbs & nori furikake (GF)

Fish & chips w/ tartare, lemon & spring salad

Vietnamese flash fried barramundi w/ nuoc cham & asian herb salad (GF, CN)

SET PRICE DINING

TWO COURSE

\$55

THREE COURSE

\$70

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

SIDES

Add a little extra with our sides \$10ea

Roast cauliflower w/ hummus & zaatar (GF, VEGAN)

Crunchy chips w/ sriracha mayonnaise (GF, VEGAN)

Sauteed medley of greens w/ soy, ginger & fried shallots (GF, VEGAN)

Spring salad w/ lettuce, radish, snow peas, edamame, mint & japanese dressing (GF, VEGAN)

DESSERTS

Lumberjack cake w/ salted caramel & macadamia ice cream (GF, CN)

Chocolate pudding w/ vanilla ice cream & chocolate sauce

Eton mess of spring berries w/ whipped coconut cream & meringue (GF, VEGAN)

Japanese cheese cake w/ blueberries (GF)

Gin & lime tart w/ double cream (GF)

Semolina pudding w/ compressed carrot, pistachio crumble & raspberry coulis (GF, CN)

Coconut tapioca w/ roasted pineapple, rum & lime (GF, VEGAN)

**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

SPARKLING

	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
Baie Pinot Gris, Bellarine Peninsula	\$12	\$51
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

RED WINE

	GL	BTL
By Farr Tout Pres Pinot Noir, Bannockburn		\$155
By Farr Farrside 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 Lager		\$9.5
Prickly Moses Otway Light		\$10
Prickly Moses Chainsaw		\$10
Prickly Moses Summer Ale		\$10
Carlton Draft		\$8.5
Crown Lager		\$9.9

BOTTLED CIDER

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

360^Q

Breakfast

Pumpkin & zucchini fritter, w/ red onion, crumbled feta
corn & poached egg (gf)(vegan on request) \$22.5

Spicy chickpea shakshuka roast capsicum, yoghurt,
poached eggs & flatbread (vegan & gf on request) \$24.0

Eggs & bacon on toast, scrambled, poached or fried
(gf available) \$22.0

Jalapeno Pesto crushed avocado, grilled corn &
poached eggs & bacon on sourdough
(gf available) \$23.0

Eggs Benedict w/smoked ham, poached eggs &
hollandaise (gf available) \$21.0

360q Big Breakfast, poached eggs, bacon, grilled
tomato, field mushrooms on toasted sourdough. (gf
available) \$24.0

Porridge w/ oat milk, maple syrup,
berries & granola (vegan) \$19.5

Drinks

Coffee's & tea \$4.5
Extra shot \$1.0
Soy, almond, coconut, lactose free \$1.0
Baby chino \$2.0
Juice, Oj, Apple, pineapple, cranberry & tomato \$5.5
Blood orange \$6.0
Bloody Mary \$19.0