



ENTRÉE

Prawns tossed w/ roasted sesame dressing, sprouts, spinach & pickled ginger (GF,DF)

Bao buns of bulgogi beef w/ kimchi, nashi slaw & Asian herbs (DF)

Spicy steamed jackfruit buns w/ Asian brushings (VEGAN, GF)

Salt & pepper calamari w/ fried Asian herbs & spicy mayonnaise (GF, DF)

Korean fried chicken w/ kimchi mayonnaise (GF)

'Hot smoked' salmon w/ pickled shiitake & cucumber salad (GF, DF)

Peking duck pancake w/ hoisin dressing, cucumber & spring onion

Oysters natural w/ mignonette dressing (GF)

Sweet potato cakes w/ kimchi mayonnaise (GF, VEGAN)

Peruvian ceviche our take on this summer scallop salad, w/ coriander, coconut, mango & lime (GF)

MAIN COURSE

Beef rendang w/ sweet potatoes, peas, basmati rice, greens & beetroot raita (GF, CN) DF ON REQUEST

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

Prawn skewer w/ ras el hanout, spices & a summer salad & red basil dressing (GF,DF)

Summer seafood salad ½ lobster, Portarlington mussels, prawns, oysters & scallops (a surcharge of \$10 is applied to this dish) (GF)

Chicken khao soi w/ rice & greens (our Nepalese chefs red curry) (GF)

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

Moroccan tagine of chickpeas & vegetables w/ chermoula dressing (GF, VEGAN)

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

Fish & chips w/ tartare, lemon & summer salad & Asian herb salad (GF, CN)

Lamb rump w/ African flavours, spiced sweet potato, asparagus & fruity jus (GF)

Vietnamese flash fried barramundi w/ nuoc cham dressing & an 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

Crunchy chips w/ sriracha mayonnaise (GF, VEGAN)

Harrissa roasted cauliflower w/ red pepper hummus (GF, VEGAN)

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

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

DESSERTS

Sticky date pudding w/ salted caramel & macadamia ice cream (GF, CN)

Chocolate brownie w/ boysenberry cheesecake & vanilla ice cream (GF)

Eton mess of passion fruit, mango, whipped coconut cream & meringue (GF, VEGAN)

Lemon tart w/ double cream (GF)

Raspberry semifreddo w/ shortbread (GF)

Vanilla roasted peaches w/ coconut ice cream (GF, VEGAN)

A duo of cheese w/ crackers (GF AVAILABLE)

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

Triple J \$20
Bacardi, St Germain, Passoa & lemon juice, simple syrup & wonderfoam

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

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
Mount Mary Chardonnay, Yarra Valley		\$225
Clyde Park Estate Chardonnay, Bannockburn		\$95
Domaine Gautheron Chablis, France		\$92.5
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		\$60
Scotchman's Hill Late Harvest Riesling Sticky 375, Bellarine Peninsula	\$5	\$38
House Moscato	\$11.5	\$48

ROSÉ

Bouchard Rose, France	\$12.5	\$55
Baie Rose, Bellarine Peninsula		\$65

RED WINE

	GL	BTL
By Farr Farrside Pinot Noir, Bannockburn		\$180
Red Claw Pinot Noir, Mornington Peninsula		\$65
Jack & Jill Pinot Noir, Bellarine Peninsula	\$12.5	\$50
Bellbrae LB Pinot Noir, Surf Coast		\$60
House Shiraz, Australia	\$9.5	\$38
Baie Shiraz, Bellarine Peninsula	\$14	\$57
Banks Road Shiraz		\$60
Zonte's Footsteps cf 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
Mercedes ME Shiraz, Barossa		\$55
Heathcote Shiraz, Heathcote		\$85
Stonewell Shiraz, Barossa		\$150
Kay Brothers Block 6 Shiraz, McLaren Vale		\$195
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
Heaps normal XPA		\$8.50
Great Northern Mid Strength		\$8.50

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

San Pellegrino (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