

# 360<sup>Q</sup>

## ENTRÉE

**Bao buns of Korean pork belly** w/ kimchi, radish slaw & Asian herbs

**Thai prawn salad**, chilli, palm sugar, tamarind, bean shoots, pickled red onion & mint (GF)

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

**Korean fried chicken** w/ mayonnaise & chefs homemade KA BBQ sauce (DF, GF AVAILABLE)

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

**Salmon Nicoise** "Hot smoked" salmon, edamame beans, red onion, crushed olives, fractured egg & potato w/ seeded mustard dressing (GF,DF)

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

**Natural pacific oysters**, ginger mignonette & fresh cucumber (GF,DF)

**Spiced cauliflower & chickpea fritters** w/ sambal & coconut yoghurt (VEGAN, GF,DF)

**Vietnamese Scallop ceviche** our take on the scallop salad w/ Nuoc Cham, cucumber & fresh herbs (GF,DF)

## MAIN COURSE

**Twice cooked Balinese duck leg**, lychee, coriander, bok choy & coconut rice (GF,DF)

**Eye fillet** w/ sweet potato mash, broccolini & Barry's signature jus (A SURCHARGE OF \$10 IS APPLIED TO THIS DISH) (GF)

**Portuguese flavoured prawn** skewer presented w/ a fresh Portuguese Salad (GF,DF)

**12hour braised beef cheek**, coconut & chilli jus, steamed rice & bean shoot salad (GF,DF)

**Chiang Mai chicken**, steamed rice, bok choy, roti bread & fresh herbs (DF, GF ON REQUEST)

**Crispy roasted pork belly**, chilli, palm sugar, green apple, mint, coriander w/ sweet & sour Laos dressing & jasmine rice (GF,DF)

**Vegan tikka masala**, tofu, capsicum, chickpeas, coconut rice & baby bok (GF,DF)

**Atlantic salmon** w/ apple & celeriac remoulade, asian greens & chat potatoes (GF,DF)

**Fish & chips**, tartare sauce, lemon & crispy salad (GF ON REQUEST)

**Sumac spiced lamb rump** w/ Moroccan quinoa salad, babaganoush & chermoula (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,DF)

**Harissa roasted cauliflower** w/ babaganoush & spiced pepitas (GF,DF)

**Grilled broccolini** w/ soy, pickled ginger & fried shallots (GF,DF)

**Crispy salad w/ lettuce**, radish, snow peas, edamame, mint & sour dressing (GF,DF)

## DESSERTS

**Sticky date pudding** w/ toffee sauce & macadamia ice cream (GF)

**Chocolate marquise**, salted caramel popcorn & black sesame creme (GF)

**Vegan lemon meringue w/ curd**, seasonal fruit, raspberry coulis & shaved coconut (GF,DF)

**Warm upside-down apple & cinnamon cake** w/ rum & raisin ice cream (GF)

**Brownie w/ boysenberry cheesecake** & vanilla ice cream (GF)

**Rhubarb ripple semifreddo** w/ chickpea praline (GF)

**A duo of cheeses** w/ quince paste & crackers (GF ON REQUEST)

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

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.



Location code 257 C9H

## 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

<b>SPARKLING</b>	GL	BTL
House Sparkling, Australia	\$10	\$40
Dal Zotto Prosecco, King Valley	\$12.5	\$66
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
---	--	-------

## 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		\$95
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

<b>RED WINE</b>	GL	BTL
By Farr Farside 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 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
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
Balter XPA	\$10.5	
Heaps normal XPA		\$8.5
Great Northern Mid Strength		\$8.5

## 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