

360^Q

ENTRÉE

Roasted pumpkin & ginger soup, sour cream, spring onion, GF croutons & nutmeg (GF, NF)

Bao buns w/ mexican pulled beef, pickled red cabbage & pico de gallo (NF)

Greek style octopus salad w/ roasted peppers, radish, yellow lentil puree & parsley oil (GF, NF, DF)

Karaage calamari, fried asian herbs & wasabi mayo (GF, NF, DF)

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

Prawn & ginger dumplings w/ master stock (GF, NF, DF)

Papri chaat, fried cassava crackers w/ chickpeas, potato, yoghurt & tamarind chutney (GF, NF, DF)

Peking duck pancake w/ hoisin dressing, cucumber & spring onion (DF, NF)

Tasmanian pacific oysters mirin & wakami (GF, NF, DF)

Popcorn cauliflower, cucumber, mint & radish salad, spiced coconut yoghurt (GF, NF, DF)

Kokoda scallops, pacific island special w/ spicy coconut & pineapple salsa (GF, NF, DF)

MAIN COURSE

Twice roasted half duckling, roasted chats, kai lun & orange glaze (GF, NF, DF)

Grilled eye fillet of beef, parsnip & potato mash, roasted baby carrots w/ Barry's jus (GF, A SURCHARGE OF \$10 IS APPLIED TO THIS DISH)

Chimmi churri spiced prawn skewers w/ potato & crispy bacon salad (GF, NF, DF)

12hr braised massaman beef cheek w/ turmeric yoghurt, rice & bean shoot salad (GF, NF, DF)

Sarong's yellow chicken curry w/ edamame, coconut rice, steamed bok choy & asian herbs (GF, NF, DF)

Crispy pork belly, roasted apple, fennel & puy lentil ragu w/ honey mustard (GF, NF, DF)

Grilled tofu, blackened pumpkin, braised apples, puy lentils w/ fermented garlic aioli (GF, NF, DF)

Crispy skin atlantic salmon, warm shiitake mushroom & noodle salad w/ dashi broth (NF, DF)

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

Sous vide lamb rump, roasted pumpkin, beetroot & persian feta w/ cranberry jus (GF, NF)

Vietnamese flash-fried barramundi w/ nuoc cham dressing & Asian herb salad (GF, DF, 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, NF)

Roasted pumpkin wedges w/ toasted almonds & honey mustard dressing (GF, DF, CN)

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

Sauteed asian greens w/ dashi broth & crispy shallots (GF, DF, NF)

DESSERTS

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

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

White chocolate & balsamic semifreddo w/ berry compote & cookie crumbs (GF, NF)

Classic creme brulee, biscotti w/ vanilla & rhubarb jam (GF, NF ON REQUEST)

Baked New York cheesecake w/ macadamia crunch & vanilla ice cream (CN)

Brownie espresso martini w/ toasted marshmallows, blueberries & coffee ice cream (GF, NF)

A duo of cheeses w/ crackers (NF, GF ON REQUEST)

PLEASE SCAN IN FOR COVID COMPLIANCE & SHOW YOUR WAITER

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

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

Lychee Gin Fizz \$22

Gin, Soho lychee, simple syrup, lime juice & wonder foam

Moscow Mule \$20

Vodka, simple syrup, lime juice, fresh lime & spicy ginger beer

360Q Espresso Martini \$21.5

Espresso, vodka, kahlua & crème de cacao

French 75 \$19.5

Teddy & the fox gin, lemon juice, simple syrup & sparkling wine

Passionfruit Martini \$22

Vanilla vodka, passoa, passionfruit puree, simple syrup, lime juice & wonderfoam

Apple Pie \$21

Vanilla Galliano, Fireball, apple juice & cinnamon

Mojito \$20.5

Rum, simple syrup, lime juice, fresh mint, fresh lime & soda

Berry Mojito \$20.5

Chambord, rum, simple syrup, lime juice, fresh mint, fresh lime & soda

Triple J \$22

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

Pizzini Pinot Grigio	\$15	\$56.5
Yering Station Estate Chardonnay, Yarra Valley		\$65
House Chardonnay, Australia	\$10	\$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		\$75
Domaine Gautheron Chablis, France		\$75
House Sauvignon Blanc, Australia	\$9.5	\$39
Jack & Jill Sauvignon Blanc, Bellarine Peninsula	\$10.5	\$45
Baie Sauvignon Blanc, Bellarine Peninsula	\$12	\$54.5
Little Goat Creek Sauvignon Blanc, New Zealand	\$12	\$53
Shaw & Smith Sauvignon Blanc, South Australia		\$68
Baie Pinot Gris, Bellarine Peninsula	\$12	\$54.5
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
Pizzini Sangiovese		\$56
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	\$10	\$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
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 Red Ale		\$10.5
Prickly Moses Otway Stout		\$10.5
Carlton Draft		\$8.5
Crown Lager		\$9.9
Balter XPA		\$11.5
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		\$11
Grandfather Port		\$16

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