



ENTREES 8

A Trio of Oysters

mignonette dressing, lemon (NF, DF, GF)

Kingfish Ceviche

coconut lime dressing, cucumber, togarashi rice crisp, coriander oil (NF, GF, DF)

Pulled Pork Bao Buns

apple slaw, BBQ sauce, spring onion (NF, DF, GFA)

Southern Fried Hot Honey Chicken

spring onion (NF, GFA)

Winter Vegetable Tempura

seasonal vegetables, green goddess dipping sauce (VG, NF, DF, GFA)

Leek and Potato Soup

prosciutto crisp, croutons, chive oil (NF, GFA, VA)

Seared Scallops

five-spiced pumpkin purée, XO sauce, crispy quinoa (NF, GF)

Lemon Pepper Calamari

roquette salad, basil aioli, lemon (NF, GFA, DF)

MAINS 9

Fish and Chips

flathead in crispy beer batter, salad, tartare sauce (NF, GFA, DF)

Eye Fillet of Beef

chat potatoes, broccolini, sticky jus (\$15 surcharge on this dish) (NF, DF, GF)

Chicken Coq au Vin

Pomme puree, baby carrots, grilled mushroom (GF, NF)

Roasted Pork Cutlet

white bean puree, mustard sauce, roquette and pear salad (NF, GF, DFA)

Confit Duck Leg

roasted beet, beetroot purée, lentil ragu, sour cherry port sauce (NF, GF)

Char Siu Marinated Tofu

cauliflower rice, soy marinated shiitake, chinese broccoli (VG, NF, DF)

Flash Fried Barramundi

steamed rice, asian herb salad, Nước chấm sauce, bean sprouts (NF, DF, GFA)

Lamb Shank

sweet potato puree, peas, grilled artichoke, red wine reduction (NF, GF, DF)

Thai Green Curry Mussels

jasmine rice, asian herb salad, beansprouts (GF, NF, DF)

DESSERT 5

Sticky Date Pudding

brown sugar sauce, vanilla ice cream (NF, GF)

Raspberry Red Wine Poached Pear

hazelnut crumble, rum and raisin ice cream (NFA, GF, DF, DFA)

Milk Chocolate Brownie

dulce de leche, chocolate sand, vanilla ice cream (NF, GF)

Biscoff Tiramisu

biscoff ganache, biscoff crumb, strawberry (NF)

Vegan Coconut Panna Cotta

passionfruit coulis, coconut tuile, sago pearls (NF, DF, GF, V, VG)

SIDES 3

Roasted Beetroot and Orange Salad \$12.50

with feta crumb, orange dressing (NF, DFA, GF, VGA)

Maple Roasted Brussels Sprouts \$12.50

with bacon lardons (FA, DF, GF, VGA)

Crunchy Chips \$12.50

with chipotle mayo (NF, GFA, DF, VGA)

KIDS MENU 3

Mains

Fish & Chips Steakette, Broccolini & Roast Chats Chicken & Chips

Dessert

Ice Cream with Topping

Beverages

Orange Juice Apple Juice Pineapple Juice Soft Drink

BREAKFAST 8

|                                                                                                   |                |
|---------------------------------------------------------------------------------------------------|----------------|
| <b>Asian Eggs</b>                                                                                 | <b>\$23.00</b> |
| Jasmine rice, spring onion, fresh chilli, fried shallot, oyster sauce (NF, DF, GFA, VA)           |                |
| <b>Avocado Smash</b>                                                                              | <b>\$23.00</b> |
| Sourdough, rocket, beetroot hummus, eggs, pomegranate, parmesan cheese (GFA, NF, DFA)             |                |
| <b>Cinnamon Oats</b>                                                                              | <b>\$20.00</b> |
| Poached rhubarb, gingerbread crumb, seasonal fruits (NF, DFA, GF, V, VGA)                         |                |
| <b>Eggs Benedict</b>                                                                              | <b>\$23.50</b> |
| Istra bacon, English muffin, hollandaise sauce (NF, DFA)                                          |                |
| <b>Eggs &amp; Bacon</b>                                                                           | <b>\$22.00</b> |
| Istra bacon with scrambled, poached or fried eggs on sourdough toast (GFA)                        |                |
| <b>Moroccan Corn Fritters</b>                                                                     | <b>\$22.50</b> |
| Bean stew, parsley & tomato salad, feta, poached egg (GF, NF, VA, VGA, DFA)                       |                |
| <b>Ricotta Hotcakes</b>                                                                           | <b>\$20.00</b> |
| Hotcakes with fresh berries, vanilla ice cream, maple syrup, mixed seeds (NF, V)                  |                |
| <b>360Q Big Breakfast</b>                                                                         | <b>\$25.50</b> |
| Poached eggs, Istra bacon, grilled tomatoes, field mushrooms, hash brown on sourdough toast (GFA) |                |

COCKTAILS

8

|                                                                                          |                |
|------------------------------------------------------------------------------------------|----------------|
| <b>Pornstar Martini</b>                                                                  | <b>\$22.00</b> |
| Vanilla vodka, Passoa, passionfruit, pineapple, served w/ prosecco                       |                |
| <b>Italian Margarita</b>                                                                 | <b>\$22.00</b> |
| El Jimador tequila, limoncello, lime juice & rosemary syrup                              |                |
| <b>Bloody Gin Sour</b>                                                                   | <b>\$22.00</b> |
| Shiraz gin, Tanqueray gin, butterfly pea syrup, rhubarb bitters, lime juice & wonderfoam |                |
| <b>360Q Espresso Martini</b>                                                             | <b>\$22.00</b> |
| Vodka, Kahlua, housemade simple syrup & espresso shot                                    |                |
| <b>Aperol Pineapple Daiquiri</b>                                                         | <b>\$22.00</b> |
| Captain Morgan, Aperol, pineapple juice, lime juice, simple syrup                        |                |
| <b>Summer Sangria</b>                                                                    | <b>\$22.00</b> |
| Bacardi coconut, Moscato, mint, fresh fruits topped w/ lemonade                          |                |
| <b>Lychee Mojito</b>                                                                     | <b>\$22.00</b> |
| Bacardi Bianca, Soho liqueur, chilli syrup, mint & lime                                  |                |
| <b>360Q Whisky Sour</b>                                                                  | <b>\$22.00</b> |
| Johnnie Red, lemon juice, red vermouth & wonderfoam                                      |                |