

Tapas

Shared Dining

GF = Gluten Free V = Vegetarian

Salt & pepper squid served with aioli & fresh lemon	\$13.90
Persian spiced chicken with sweet chilli & cucumber yoghurt GF	\$12.90
Tempura battered oysters with wasabi mayonnaise	\$14.90
Baked field mushrooms with a blue cheese sauce V	\$12.90
Crispy battered tiger prawns with chilli jam & wakame	\$14.90
Pork & ricotta meatballs with a spicy tomato sauce	\$9.90
Sizzling hotpot of chilli prawns GF	\$14.90
Lamb cutlets with a spicy honey glaze GF	\$15.90
Grilled haloumi served with a cranberry & plum sauce GF V	\$11.90
Peking duck crepe with cucumber ribbons & hoisen sauce	\$13.90
Crispy chorizo & tiger prawns in garlic oil	\$14.90
Marinated scallops with wasabi beurre blanc pickled ginger & wakame GF	\$14.90
Parmesan fried asparagus with truffle oil V	\$9.90
Pork belly coated in a sticky Asian glaze	\$13.90
Salmon sashimi, wasabi, pickled ginger, soy & mirin	\$14.90
Chicken tulips marinated with honey & soy	\$10.90
Peking duck & rice noodle rolls	\$13.90
Beer battered fries with aioli	\$7.50
Try our sampler special of four tapas - please ask your server	\$30.90

Breads

Garlic and cheese pizza bread	\$9.90
Bruschetta	\$11.90
Toasted Turkish bread & a duo of dips	\$12.90

Salads

Thai Beef Salad - Marinated sirloin sliced rare over crisp salad greens, tomato, cucumber, coriander, carrot & red onion with a spicy Thai dressing \$19.90

Chicken Caesar Salad - Grilled chicken tenderloins, baby cos lettuce, bacon, croutons, soft poached egg & house made Caesar dressing \$19.90

Duck Larb - Sliced duck seared and served on a spicy salad of tomato, chilli, onion & cucumber finished with lime and coriander \$21.90

Calamari Salad - Salt & pepper calamari on crisp salad greens, cherry tomato, roasted capsicum, onion, white balsamic dressing and saffron oil \$19.90

Red Curry Chicken Salad - Marinated chicken, mesculin, with salad onion, tomato, mango chutney with a coriander yoghurt dressing and torn pappadums \$19.90

Thai King Prawn Salad - Chilled prawns served on salad greens, tomato, cucumber, coriander, carrot & red onion with a spicy Thai dressing \$23.90

Greek Salad - Fresh salad greens, cherry tomato, cucumber, kalamata olives, onion and Danish feta tossed with a traditional Greek dressing \$17.90

Side serve \$7.90

Garden Salad - Crisp mesculin greens with cherry tomato, snow pea shoots, cucumber, spanish onion dressed with a white balsamic vinaigrette \$15.90

Side serve \$6.00

Seafood

Oysters

Natural: with red wine vinegar & cracked pepper

½ dozen \$12.90
1 dozen \$24.90

Kilpatrick: grilled with bacon & worcestershire

½ dozen \$13.90
1 dozen \$25.90

Sashimi: dressed with soy, wasabi & pickled ginger

½ dozen \$12.90
1 dozen \$24.90

Chilli Prawn Tails - Prawn cutlets sautéed with olive oil, fresh chilli & tomato concassé served with a seasoned rice timbale

\$25.90

Garlic Prawn Tails - Cutlets pan fried with onion, garlic, white wine finished with cream and fresh herbs served with jasmine rice

\$25.90

Barramundi & Chips - Baby barramundi fillets in a crispy batter served with beer battered fries, tartare and fresh lemon

\$24.90

360 Grilled Plate - Sea scallops, tiger prawn tails, calamari and barramundi fillet with a lemon beurre blanc, salad and fries

\$30.90

Salmon or Barramundi Fillet - Fillet of fish grilled with olive oil and fresh herbs served with a citrus glaze and Chefs salad.

\$25.90

Salt and Pepper Calamari - Tender pieces of calamari flash fried and served with salad and fries with tartare and fresh lemon

\$21.90

Fish of the Day - Ask your server

Market Price

Sides

House made aioli \$1.00
Green salad \$6.00
Garlic mash potato \$6.00
Steamed broccolini \$6.00
Wok tossed vegetables \$6.00
Beer battered fries & aioli \$7.50

Meat

Sirloin - 250 grams of beef sirloin, char grilled to your liking served with salad and beer battered fries with a mushroom & green peppercorn demi glaze \$25.90

Eye Fillet - Beef tenderloin char grilled to your liking served on garlic mash, field mushroom, creamed spinach and a mustard jus \$29.90

Rib Fillet - Char grilled to your liking served with a seasonal vegetable sauté and a red wine, garlic & roquette sauce \$27.90

Black Angus & Tiger Prawns - Eye fillet cooked to your liking served on a creamy mash with broccolini, tiger prawns and garlic butter \$33.90

Supreme of Chicken - Oven roasted chicken stuffed with creamy Danish feta, semi dried tomato & garlic served with vegetable roulade \$26.90

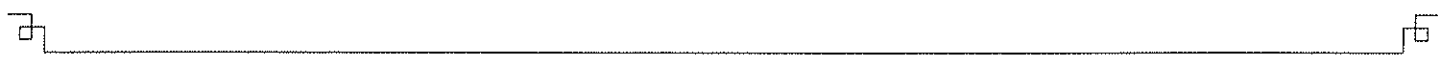
Yellow Thai Chicken Curry - Chicken tenderloins in a mild yellow curry sauce with potato and seasoned jasmine rice \$26.90

Sizzling Fajitas - Marinated chicken or beef, fried bell peppers, red onion, flour tortillas, sour cream, salsa, cheese & guacamole \$22.90

Lamb Shanks - Slowly braised shanks, served in a mussamun curry sauce with seasoned jasmine rice \$26.90

Veal Funghi - Veal scaloppine pan fried with field mushrooms, garlic and tiger prawns finished with white wine & cream \$28.90

Chicken & Porcini Risotto - Diced chicken breast and porcini mushrooms folded with arborio rice, finished with fresh thyme and pecorino \$22.50



Pasta

Your choice of Fettuccine, Penne or Spaghetti

Amatriciana - Bacon, shallot, chilli in a rich Napoli sauce	\$18.90
Bolognese - Traditional beef and tomato sauce	\$18.90
Boscaiola - Bacon, onion, mushroom, Napoli sauce finished with cream	\$18.90
Vegetarian - Roasted capsicum, spinach, olives, mushroom, tomato sauce	\$17.90
Spinacio - Spinach, bacon, mushroom in a light cream sauce	\$18.90
Carbonara - Bacon, onion, garlic, white wine and cream, finished with egg	\$18.90
Chicken Carbonara - Chicken tenderloin, bacon, onion, white wine and cream	\$20.90
Chicken and Chilli - Chicken, chilli, roast capsicum, mushroom, tomato and cream	\$20.90
Garlic Prawns - Prawn cutlets, onion, garlic and hearbs finished with cream	\$21.90
Chilli Prawns - Prawns, chilli, onion, garlic, tomato and olive oil.	\$21.90
360 Special - Prawns, bacon, mushroom, semi dried tomato and cream	\$21.90
Seafood Marinara - Prawns, scallops, calamari and barramundi in Napoli sauce	\$23.90
Sea Scallops - Scallops, mushroom, onion, blue cheese, white wine, cream.	\$23.90

Pizzas

Red Curry Chicken - Marinated chicken tenderloin on a tomato base, with mozzarella and mango chutney, topped with torn pappadum and coriander yoghurt . . . \$18.90

Garlic Prawn - Garlic prawn cutlets, button mushroom, red onion, blue cheese and mozzarella . . . \$20.90

All Meat - Chicken breast, salami, bacon, ham on a tomato and mozzarella base finished with shaved peccorino . . . \$19.90

Margherita - Roma tomato, basil, fresh bocconcini, sliced chilli and mozzarella . . . \$16.90

Tandoori Chicken - Marinated chicken, roasted red capsicum, onion, mozzarella drizzled with a mint and coriander yoghurt . . . \$18.90

Salami - Salami, red onion, semi dried tomato, mozzarella, chilli, basil and bocconcini . . . \$18.90

Chilli Prawn - Prawn cutlets, mozzarella, red onion, sliced chilli, garlic, ham and mushroom. . . \$20.90

Chicken & Avocado - Diced chicken breast, spanish onion, cherry tomato, mozzarella, finished with avocado and cranberry swirl . . . \$18.90

Tandoori Lamb - Marinated lamb rump, sliced medium rare with mozzarella, roasted capsicum, onion, cream cheese, spinach and a minted yoghurt . . . \$18.90

Eye Fillet of Beef - Medium rare slices of beef, spanish onion with balsamic marinated mushrooms, mozzarella, semi dried tomato pesto and fresh herbs. . . \$20.90

Smoked Salmon Carpaccio - Sliced smoked salmon layered on a tomato and mozzarella base with cream cheese, topped with roquette, peccorino, caper and red onion salad. . . \$18.90

Antipasto - Marinated artichoke and mushroom, grilled red pepper, kalamata olives, bocconcini and semi dried tomato pesto . . . \$18.90

