

Grazing Corner

braised pork belly bun 14
marinated courgette, soy, gochujang

empanadas (2 each)
chicken 8
smoked salmon 9

cob roll 8
balsamic, soft butter



Food Alley

ceviche 20
salmon, prawns, chilli, leche de tigre, red onion, crunchy corn



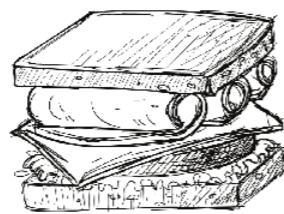
chicken fajita 26
capsicums, red onion, tortilla, guacamole, salsa and sour cream



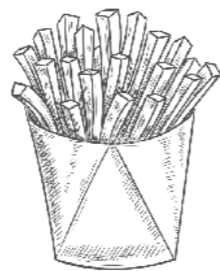
tempura cauliflower and onion bhaji 18
sriracha mayo, togarashi, cucumber kimchi



Southern style fried chicken burger 22
slaw, aioli, lettuce, pickles, fries or salad



SEASONAL SIDES



salad 9
lettuce mix, courgettes, carrots, tomatoes, feta, candied walnuts



roast spuds 9
lemon, herb sauce, crunchy onion



rustic fries 9
herb salt, parmesan powder



soy glazed brocolini and green beans 9
spring onion, sesame seeds, roasted peanuts



POKE BOWLS

Kiwi salmon 28
soba noodles, cucumber, Asian slaw, pickled ginger, wakame, COYO aioli, radish



cheeky chicken 26
green beans, Asian slaw, salted nori, soy marinated edamame, fried shallots, rice, kewpie



vegan on a rampage 24
noodles, roasted cauliflower, baby corn, Asian salad, brocolini, cucumber kimchi, vegan mayonnaise



CLASSICS

SOUTH AMERICAN STYLE ROASTED CHICKEN 32
POTATO HASH, CHIPOTLE MAYONNAISE, BROCCOLINI AND PEBRE



SWEET CORN GNOCCHI 26
POPCORN, 63-DEGREE EGG, PARMESAN, MICROGREENS, FETA SALAD



PAN FRIED FISH OF THE DAY 36
COCONUT BROTH, GREEN LIPPED MUSSELS, PRAWNS, GRILLED COURGETTE



RIBEYE 38
CORNMEAL PUREE, GREEN BEANS AND MICRO SALAD, TRUFFLE BUTTER

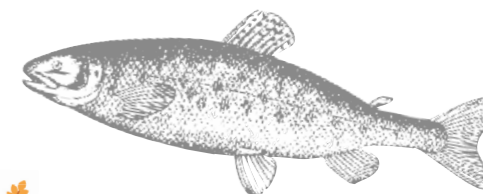


La Rotisserie (choose 1 side)

NZ Highland salmon 200gm 38

lamb rack 46

Fiordland venison 250gm \$38



Seasonal Dish Of The Month

a collaboration between our chef and the local farmers
(ask our friendly team for more details)



COCKTAILS

MILFORD SOUND 19
KAHLUA, BAILEYS, BUTTERSCOTCH, CREAM

QUEENSTOWN HILL 21
SMIRNOFF, ST GERMAIN, LIME, ORANGE, PASSIONFRUIT

GONDOLA 21
GORDON'S, CHARTREUSE, ST GERMAIN, LIME, GRAPEFRUIT

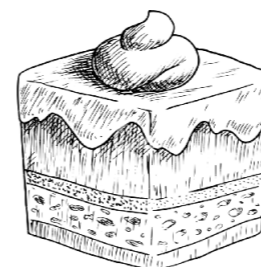


SWEET TOOTH

chocolate opera 15
berry sorbet, yuzu gel, blackberries

buttermilk panacotta 15
dulce de leche, dark callebaut chocolate mousse, mango sorbet, mint compressed watermelon

chocolate slice 15
blood orange curd, chocolate soil, poached apricot



WINE

Mt Difficulty "Roaring Meg" 12 | 19
pinot gris - Central Otago

Carrick 12.5 | 19.5
sauvignon blanc - Central Otago

Main Divide 12 | 19
chardonnay - Waipara North Canterbury NZ

The Ned 11.5 | 18
rose - Martinborough NZ

Gibbston Valley 13.5 | 21
pinot noir - Central Otago NZ

Trapiche Pure 13 | 20.50
malbec - Argentina

BEER

Panhead 11
pilsner - Wellington NZ

Emerson's 1812 11
pale ale - Dunedin NZ

Mac's Gold 9.5
lager - Auckland NZ

Steinlager Pure 9.5
lager - Auckland NZ

Cargo IPA 10
pale ale - Queenstown NZ

Mac's Cloudy Apple 9
cider - Auckland NZ



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