Dinner Menu

Appetizer

Tacos
Fried chicken
Salsa / pickle cucumber/ spicy aioli
Halloumi & mushroom
Salsa / pickle cucumber / spicy aioli **(V)**

6 each **2 for $10**

Garlic bread (V) $12
Truffle mascarpone

Entrees

Salmon & prawn ceviche (DF) $24
Leche de tigre/ canchita corn / tomato
kumara / tortilla

NZ octopus (GF) $24
Romesco / potato rosti / paprika aioli / olive
crumb

Pulled chicken Salad (GF) $22
Green leaves / cherry tomato / quinoa
baby beets / radish / ranch dressing
(Also available with halloumi)

Creamy Peri Peri sauce prawns $22
Cream / ciabatta / greens

Mains

Italian casarecce pasta $34
Prawn / chorizo / garlic / fennel / tomato
cream / kale / parmesan / lemon
(vegetarian option available)

Grilled Pacific NZ tuna (GF) $44
Quinoa salad / grilled asparagus
muhammara sauce / grilled lemon

Merino lamb rump (GF) $39
Polenta / crunchy corn / courgette
whipped feta & sumac / gravy

NZ Eye fillet 200g (GF) $46
Green beans / Paris mash potato / kale
red wine jus / truffle mascarpone

Fiordland venison (GF) $44
Baby beets salad / feta / candied walnuts
sunflower leaves / blueberries / jus

Grill
Fish of the day $39
Chicken breast $34
Rib eye 300g $40

Choose a side and sauce

Sides

Mash potato / crispy onion / gravy **(V)**	$10
Green beans / broccoli / garlic butter / almonds **(V, GF)**	$12
Baby beets / feta / caramelized walnuts / blueberries **(V, GF)**	$10
Hash potato / smoky paprika aioli **(V, GF)**	$12
Skin on fries / parmesan **(V)**	$10

Sauces

Chimichurri
Cracked pepper
Mushroom
Romesco

Desserts

Chocolate lava cake (V)
Passion fruit curd / watermelon / chocolate mousse / berry sorbet $16

Berry Eton mess (V)
Vanilla Chantilly / berries / lemon curd / meringue $16

Crème brûlée (V)
Mango sorbet / five spice pineapple $16

threesixty
93 Beach Street, Queenstown