














ALL DAY DINING

SNACKS











- Honey baked double cream: honey rosemary and crostini  \$15
- Cauliflower bites: paprika aioli   \$17
- Halloumi sticks: chunky tomato salsa  \$17
- Warm lemon olives     \$12

PIZZA

Deep Dish 22cm - Our pizza kitchen operates independently; pizzas will come out as they are ready.

- God Father  \$25
Pepperoni, cheese, and pizza sauce
- Hawaiian  \$29
Ham, pineapple, tomato, bacon bits, cheese, and pizza sauce
- Kiwi As  \$29
Brie, chicken, and cranberry sauce
- Meat Lover  \$25
Pepperoni, beef steaks, bacon, cheese, pizza sauce, and BBQ sauce
- Healthy Bee  \$29
Halloumi, mushrooms, cheese, pesto, and pizza sauce

SIDES

- Hash potato: parmesan, bacon bits, and gravy  \$12
- Skin on fries: parmesan and tomato sauce   \$12
- Maple and sumac carrots: harissa, feta, and pepita seeds    \$12
- Soy and honey glazed broccolini, and asparagus     \$12







SMALL PLATES

- Seasonal salad: mixed leaves, roasted sumac carrots, cherry tomatoes, candied walnuts, grilled halloumi, and maple dressing   \$22
- Salt and pepper squid: spicy mayonnaise \$19
- Creamy peri-peri prawns: ciabatta \$22
- Caesar salad: grilled chicken, crostini, egg, bacon, traditional dressing, and parmesan  \$25
- Karaage chicken: gochujang BBQ and Japanese ranch \$24
- Soup of the day: crispy onion, parmesan, and garlic bread   \$16
- Salmon and prawn ceviche: leche de tigre, chilli, heirloom tomatoes, and tortilla  \$25
- Cheese garlic focaccia: olive oil and beetroot hummus  \$10 half \$18 full

LARGE PLATES

- Merino lamb shanks: bacon and onion mash, roasted sumac carrots, whipped feta, and gravy  \$42
- 300 g Angus beef ribeye: grilled asparagus, chimichurri sour cream, and jus   \$44
- Grilled free-range chicken breast: maple carrot purée, charred broccolini, ranch, and pepita seeds   \$36
- Peri-peri fish: prawns, cream, rice, capsicum salsa, and grilled lemon   \$42
- Pumpkin ricotta ravioli: mushroom, spinach, cherry tomatoes, pumpkin seeds, and cream   \$36
- Crispy chicken burger: bacon, pineapple, chunky salsa, cos, aioli, and fries   \$25

DESSERTS

- Pavlova: white chocolate crème anglaise, strawberries, Oreo crumbs, and vanilla ice cream   \$16
- Crème brûlée: vanilla Chantilly, berries, and five spice pineapple   \$16
- Lava cake: mango sorbet, chocolate mousse, and walnuts   \$16

threesixty



Gluten Free



Gluten Free Option



Dairy Free



Vegetarian



Available from 5:30pm

** Please be aware that we make every endeavor to cater for dietary requirements, however our kitchen is not 100% free from allergens.