

# threesixty

## Starters

Warm Olives & Artichokes (V)	10
Focaccia & Dips (V)	16
Baked Lake Pukaki Brie, Quince Paste, Bread & Honey (V)	18

## Small Plates

Cardrona Gin Cured Alpine Salmon Mānuka honey & herb sour cream, dill oil, pickled radishes, rye crostini	26
Winter Bruschetta (V) Buffalo mozzarella, pepperonata, olive crumbs, balsamic glaze	24
Za'atar Fried Chicken Mānuka honey glaze, fermented Kaitaia chilli yoghurt, paprika aioli	24
Crispy Cauliflower (V) Eggplant baba ghanoush, dukkah, pomegranate dressing	23

## Large Plates

Crispy Pork Belly Smoky cauliflower purée, radishes, winter roots, maple gravy	44
Beer Battered Fish & Chips Fish of the day, gribiche sauce, house slaw, lemon	42
Smoky Eggplant (V) Fried egg, capsicum cream, labneh, olives, steamed rice	39
Caesar Salad Cos lettuce, bacon, parmesan, GF croutons, boiled eggs, grilled chicken breast	36

## Pizza

22cm deep-dish pizza, with GF base available upon request

The Godfather Pepperoni, mozzarella, pizza sauce	28
Margherita Buffalo mozzarella, cherry tomato, basil, pizza sauce	28
Butter Chuck Buttery Indian chicken, feta, greens	28
Healthy Bee Halloumi, cherry tomato, courgette, honey, mozzarella	28

## From The Grill

Please choose one protein, one sauce, and any item from our sides menu to curate your plate

Angus Rib Eye 300g	58
High Country Salmon	48
Free Range Chicken Breast	46

### Sauce

Maple Gravy  
Pinot Noir Jus  
Bearnaise  
Mushroom Gravy

## Sides

Winter Mesclun Salad (V) Kawarau blue cheese, fennel, mandarins, candied seeds, maple vinaigrette	16
Zucchini & Brussels Sprouts (V) Whipped tofu cream, candied walnuts, pomegranate glaze	16
Roasted Cauliflower & Kumara Gratin (V) Mornay, triple brie	16
Makikihi Fries (V) Truffle mayonnaise	16

## Seasonal Special

Cardrona Valley Merino Lamb Shank Slow Braised, roots mix, mash potato, gravy	50
--	----

From the alpine farms of Cardrona Valley, this merino lamb celebrates the rich pastoral heritage of Otago

## Dessert

Queenstown Pavlova Mango coulis, passionfruit curd, kiwi, boysenberry sorbet	16
Lava Cake (72% chocolate) Chocolate mousse, spiced pineapple, nuts mix, hokey pokey	16
Danish Butter Pudding Otago berry compote, white chocolate anglaise, vanilla bean ice cream	16

While every effort is made to accommodate dietary requirements, our kitchen is not allergen-free. Please inform our team of any dietary needs, and we will do our best to accommodate them.