

great to share

Hummus \$12.5 (DF GF)

Sundried tomato infused hummus served with pita bread and homemade Dukkah (peanut free available on request)

Garlic bread \$12.5 (GF, DF available on request)

Toasted rustic ciabatta served with a garlic bulb and truffle mascarpone

Marinated olives \$9.5 (GF, DF)

Black Kalamata and green Sicilian olives (pits in) marinated in lemon, fennel, pepper, rosemary and extra virgin olive oil

Mediterranean charcuterie platter \$29

Jamon serrano reserva, duck liver pate, salami, toasted breads and crackers, hummus and chutney

entrees

Soup of the day \$12 (GF DF V available on request)

Freshly prepared please check with our staff for today's creation served with fresh bread

Lamb tataki \$18.5 (DF)

Seared Southland lamb served medium rare, brushed with sesame soy marinade on a bed of spring leaves served with roasted macadamia nuts, mango julien and Otago honey white balsamic dressing

Super salad \$16.5 (GF DF V all available on request)

Add smoked chicken breast \$22.5

Mixed leaf salad of rocket, baby spinach, Mizuna, Tatsoi, Frisee and oak leaves served with quinoa, mixed pumpkin and sunflower seeds, feta, beetroot and dried blueberries

Salmon and tuna tartare \$18.5 (GF DF)

Queenstown's Zenkuro sake, cured salmon and tuna tartare served with cucumber, radish, wasabi infused goma wakame seaweed salad and seaweed crisp

Duck liver pâté \$17.5 (GF available on request)

Homemade potted duck liver pate served with toasted breads, crackers, port wine jelly and pickles

Smoked scallops \$16.5 (GF)

Pan fried scallops served in Manuka smoke with pink peppered Greek yoghurt, celery salted parsnip crisps and avocado oil

threesixty caprese \$17.5 (V)

Roasted vine tomatoes and buffalo mozzarella served on olive oil soil with basil wind and balsamic caviar

Asparagus ice cream \$16.5

(V available on request)

Homemade asparagus ice cream in a filo basket with rocket, sautéed market mushrooms and jamon serrano crisp

sweet & savoury

Crème brûlée \$12.5 (GF contains Almonds)

Classic vanilla crème brûlée served with orange confit and French macaron

Tiramisu \$13.5

Light rum and raisin tiramisu (contains alcohol)

Crumble \$14

Peach and apricot crumble with pistachio crumb and Wanaka pure vanilla ice cream

Chocoholic \$15

Rich chocolate brownie, white chocolate sauce, dried raspberries and Wanaka pure roasted white chocolate and dark chocolate ice cream

Cheesecake \$13

Homemade New York style baked lemon and blueberry swirl cheese cake on malt crumb base served with a blueberry compote

Fruit Salad \$12.5 (GF DF)

Fresh fruit salad in light Star anise, cinnamon syrup.

(v) Vegetarian (vg) Vegan (gf) Gluten Free

Please ask our team for any dietary requirements

mains

Roast spring chicken \$39

Whole spring chicken stuffed with chorizo, olives, capers and bacon. Served with garden salad and pommes rissolées

Venison \$36 (GF)

Grilled Canterbury venison leg fillet, served with chervil pomme puree, sautéed zucchinis and cherry jus

Savannah beef fillet \$38 (GF)

Served with buttered poached fondant potatoes, edamame bean puree and roasted baby vegetables

Southland lamb rack \$41

Pine nuts and mustard crumb served with gratin dauphinoise, roasted baby carrots and lamb jus

Savannah rib eye 250g \$35

Savannah Angus is beef grown on the lush green rolling hills of New Zealand. Purely fed on rich pastures, this marbling beef has rich flavours and sensational consistency. Discover the taste and know why this is New Zealand's leading Angus beef

Served with shoestring fries, garden salad and your choice of Café de Paris butter, blue cheese or green peppercorn sauce

Akaroa salmon \$34 (GF)

A scenic drive from Queenstown, our Akaroa salmon is a twice cooked fillet, marinated with capers and lemons, served on a bed of quinoa and spring ratatouille

Smoked Jack Mackerel risotto \$29 (GF)

Smoked Jack Mackerel and pea risotto, topped with spinach and a soft poached egg

Beetroot risotto \$24 (V GF)

Roasted beetroot risotto with goats cheese, golden baby beetroot, balsamic reduction and rocket

Fresh catch of the day \$29

Ask our staff for details

desserts to share

Tasting Cheese Platter \$32

A selection of 3 international and New Zealand Cheeses, only the best has been selected by our team. Please ask our staff for the current choices Served with quince membrillo, fig chutney, walnuts, grapes and a selection of crackers

Tasting Dessert Platter

Small 18 / Large 36

Blueberry cheese cake, profiteroles, Baci di dame, macaron, dark chocolate cupcake, cr0ème brulee, Chantilly and berry sorbet

Welcome to **threesixty**.

A contemporary blend of New Zealand and European inspiration, providing fresh local produce, matched with quality service.

threesixty is about the whole experience

Sides 8.50 each

Chervil Mash potatoes
Chunky fries
Vegetables of the day
Potato gratin
Steamed vegetables
Shoestring fries
Steamed basmati rice
Green side salad
Pommes rissolées

High Tea @ Crowne Plaza

Daily options from 2:00 pm

The British tradition of High Tea began in the mid 1700's as an afternoon meal usually served between 3 and 4 o'clock. Initially, it was a meal for the working man, taken standing up or sitting on tall stools, thus 'high'.

\$28 per person including your choice from a selection of tea or coffee

or

\$36 per person including your choice from a selection of tea or coffee and a glass of bubbles

*Bookings required, must be made at least 2 hours prior to



threesixty

the whole experience