

..... great to share

Marinated Olives 9.5

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

Charcuterie Platter 29

Prosciutto, Spanish chorizo, fennel salami, Danish salami, smoked chicken, toasted breads, pickles and chutneys.

Garlic Loaf 15

Served with Balsamic vinegar, and extra virgin olive oil

entrees

Soup of the Day 14

Fresh bread roll (V,GF)

Hunter Hot Pot 20

Canterbury farmed venison leg slow cooked in a red wine and rich beef stock, served with garlic pumpkin loaf

Confit Duck Springroll 19

Kaleslaw, pickled carrots, black Doris plum sauce (DF)

Smoked Scallops 20

Mustard and bacon braised lentils, sweet potato crisps (DF)

Chipotle Chorizo Calamari 19

Flash fried calamari, smoked chipotle sauce, spicy chorizo, appleslaw, grilled lime (DF)

Braised Pork Belly 18

Steamed buns, spring onion, pineapple chutney

Warm Quinoa Salad 16

Pea puree, roasted baby beetroot, citrus segments, goats cheese (V,GF)

..... sides

Roast garlic mash

Smoked kumera puree

Winter vegetables

Steamed greens

Parmesan polenta

Shoestring fries

Green side salad

8.5 each

*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.*

*“One cannot think well, love well, sleep well, if one has not **dined** well”*

Virginia Woolf

(V) Vegetarian (DF) Dairy Free (GF) Gluten Free

For any dietary requirements, please ask one of our team to find out your options.

mains

Savannah Angus Beef Off The Grill

Ribeye 250g 35

Eye Fillet 200g 40

Striploin 200g 36

Served with seasonal vegetables and your choice of: garlic mash, smoked kumera puree, baby potatoes or shoestring fries.

Accompanied by a choice of: Café de Paris butter, creamy blue cheese sauce, Pinot Noir jus, or peppercorn sauce



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

Teriyaki Glazed Akaroa Salmon 36

Soba noodles, sautéed bok choy, sesame seeds (DF)

Braised Beef Cheek 34

Garlic mashed potato, roasted Brussel sprouts, beetroot pickle, pinot noir jus (GF)

Smoked Venison Ribs 43

Celeriac purée, sautéed kale, roasted baby vegetables (GF)

Roasted Corn Fed Chicken Supreme 33

Parmesan polenta, sautéed green beans, cherry tomato confit (GF)

Grilled Canterbury Lamb Backstrap 38

Rosemary garlic marinated lamb, roasted baby potatoes, roasted winter vegetables, green peas, jus (GF)

Chatham Island Blue Cod 36

Smoked kumera puree, turtle bean tagout, crisp pancetta, gribiche sauce (GF)

Wild Mushroom Tagliatelle 26

Fresh pasta, wild mushrooms, goats cheese, peas, truffle oil (V)

chef's tasting menu

Have our chefs choose for you:

3 course 70

4 course 85

5 course 90

desserts

Classic Vanilla Crème Brûlée 12

Served with confit orange (GF,V)

Apple Fritters 12

Served with salted caramel & pistachio ice cream, cream Anglaise (GF,V)

Pumpkin Pie Cheesecake 12

Served with maple whipped cream, ginger cinnamon snap, caramel sauce (V)

Peanut Butter Chocolate Mousse 12

Whittaker's chocolate, peta crisp, malt Oreo soil, hazelnut biscotti

Tasting Cheese Platter 16

Three New Zealand cheeses, please ask our team for current availability. Served with quince paste, fig chutney, walnuts, grapes, crackers

Ice Cream and Sorbet Selection 6

Please ask our teams about today's seasonal flavours (GF,DF, available)

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