

LUNCH CLASSICS

Served with shoestring fries

THE CLUB SANDWICH, honey pumpkin loaf, streaky bacon, roasted chicken, aioli, grainy mustard, lettuce, tomato, Edam cheese 24

CRUMBED CHICKEN BREAST, sundried tomato wrap, apple & kale slaw, Edam cheese, tomato, aioli 24

CROQUE-MONSIEUR, thick sliced sourdough, champagne ham, caramelised onion, Dijon mustard, fried egg, mornay sauce 21

FETA & QUINOA BURGER, smoked chipotle tomato relish, beetroot hummus, lettuce, tomato, toasted brioche bun v 19

ADD A
SIDE
SALAD
6

GARDEN SALADS

ISRAELI COUSCOUS, cherry tomatoes, artichoke hearts, capers, Kalamata olives, Alfina olive oil, lemon & herbs v 16

GARDEN GREENS, Roma tomatoes, cucumber, red onion, feta cheese, reduced balsamic vGF 12

QUINOA SALAD, baby beetroot, sweet corn, tear-drop chillies, watercress, citrus dressing vGF 16

CAESAR SALAD, baby cos, garlic croutons, shaved parmesan, bacon bits, radish, boiled egg 16

ENHANCEMENTS

HOT SMOKED SALMON

CHORIZO

ROASTED CHICKEN

PRAWN SKEWER

8
EACH

ENTREES

RUSTIC GARLIC SOURDOUGH, rich mornay sauce v 14

SOUP OF THE DAY, warm pumpkin cobb 15

CHICKEN LIVER PARFAIT, red cabbage skordalia, chervil, crusty bread, pickled baby onion 17

RED CURRY NZ GREEN LIPPED MUSSELS, creamy coconut sauce, roasted red peppers, edamame beans, coconut crisps GF 19

COMFORT FOODS

TRUFFLE MAC & CHEESE, cherry tomatoes, green peas, shaved parmesan, garlic toast v 22

BRAISED BEEF BRISKET PIE, garden greens, chunky fries 25

ROASTED VEGETABLE TART, goats cheese, pumpkin seeds, beetroot hummus, reduced balsamic 23

BBQ PORK RIBS, grilled corn cob, apple kale slaw, onion rings GF Full Rack 43 / Half Rack 27

BISTRO STAPLES

CROWNE BEEF BURGER, streaky bacon, caramelised onion, Edam cheese, smoked chipotle tomato chutney, lettuce, tomato, pickle, toasted brioche bun, shoestring fries 21

SILVER FERNS GRILLED RUMP STEAK, chunky fries, garden salad, Café de Paris butter, pinot jus GF 26

TEMPURA CHATHAM ISLAND BLUE COD, shoestring fries, apple kale slaw, tartar sauce, lemon wedge 26

THREESIXTY SIGNATURES

(Available after 5:30pm)

ROASTED OTAGO LAMB RACK, pistachio & penko crusted, potato gratin, baby veg, mint jus GF 45

SILVER FERNS BRAISED BEEF CHEEK, blue cheese spiked polenta, confit cherry tomato, baby kale, pinot jus GF 35

AKAROA FENNEL CRUSTED SALMON LOIN, green garden medley, preserved lemon, pearl barley, cannellini bean puree GF 37

ROASTED CHICKEN BREAST, feta & watermelon salad, watercress, beetroot hummus GF 27

HOT GARDEN SIDES

ROASTED PEARL POTATOES, fresh rosemary, sea salt vGF

STEAMED GREENS, lemon herb butter vGF

HONEY ROASTED PUMPKIN, pecans, chives

CAULIFLOWER & BROCCOLI MORNAY, chives, bacon bits, shaved parmesan

8
EACH

BAR BITES

CHILLI CARMEL CHICKEN WINGS, cucumber, sesame seeds, fresh lime GF 14

BEER BATTERED WEDGES, sweet chilli, sour cream v 10

TRUFFLE, popcorn vGF 5

ONION RINGS, roasted garlic aioli v 12

CHUNKY FRIES, roasted garlic aioli vGF

ASIAN NIBBLES, spring rolls and samosas, mango chutney v 10

PRAWN DUMPLINGS, black vinegar soy dipping sauce 15

PORK BELLY, turmeric steamed slider bun, Asian pickle, hoisin sauce 15

SHARING PLATTERS

GIBBSTON VALLEY CHEESE BOARD, smokey gold, Glenroy cheddar, Kawarau blue, Wakatipu white, figs, cranberries, almonds, quince, 360 crackers 33

ZAMORA CHARCUTERIE PLATTER, Milano, Coppa, Spanish chorizo, lomo embuchado, gherkins, marinated olives, crostini 33

FILO BAKED WHITESTONE CAMEMBERT, chicken liver pate, cornichons, port wine jelly, selection of sourdough breads 33

DESSERTS

VANILLA & ESPRESSO PANNA COTTA, Italian meringue, pandanus sponge, candied walnuts 13

BERRY PARFAIT, freeze dried raspberries, orange sponge cake, bubble sugar, mango sorbet v 13

SALTED CARMEL PUDDING, white chocolate mousse, crème anglaise, pecan sugar drop, maple cream v 15

CLASSIC AFFOGATO, biscotti, shot of Vittoria espresso, vanilla bean ice cream vGF 12

threesixty
the whole experience