







# DINNER

## SNACKS








- Warm cheesy focaccia: olive oil, beetroot hummus  \$10 half \$18 full
- Honey baked double cream brie: honey rosemary, crostini  \$15
- Panko cauliflower: paprika aioli   \$17
- Halloumi sticks: chunky tomato salsa  \$17

## PIZZA





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

- God Father \$25  
Pepperoni, cheese, pizza sauce
- Hawaiian \$28  
Ham, pineapple, tomato, bacon bits, cheese, pizza sauce
- Kiwi As \$29  
Brie, chicken, cranberry sauce, cheese, pizza sauce
- Healthy Bee  \$29  
Halloumi, mushrooms, spinach, pesto, cheese, pizza sauce
- Meat Lover \$25  
Beef steaks, bacon, BBQ sauce, cheese, pizza sauce
- Kai Moana \$32  
Salmon, prawns, capers, sour cream, cheese, pizza sauce

## SIDES

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




## SMALL PLATES

- Creamy peri-peri prawns: spring onion, ciabatta  \$22
- Caesar salad: grilled chicken, crostini, egg, bacon, traditional dressing, parmesan  \$25
- Karaage chicken: gochujang BBQ, Japanese ranch  \$24
- Salmon and prawn ceviche: leche de tigre, chilli, heirloom tomatoes, tortilla   \$25
- Soup of the day: crispy onion, parmesan & cheesy garlic focaccia  \$16
- Crispy squid: spicy mayonnaise  \$22

## LARGE PLATES

- Malay curry lamb shanks: flatbread, cucumber & tomato sambal, rice  \$42
- 300g Angus beef rib eye: green beans, chimichurri sour cream, jus  \$44
- Harissa roasted half chicken: grilled broccolini, paprika aioli   \$36
- Peri-peri fish: prawns, cream, rice, capsicum salsa, grilled lemon  \$42
- Pumpkin ravioli: mushroom, spinach, cherry tomatoes, pumpkin seeds, cream, ricotta  \$36
- Crispy chicken burger: bacon, pineapple, chunky salsa, cos lettuce, aioli & fries  \$25

## DESSERTS

- Danish bread pudding: white chocolate crème anglaise, berry compote and vanilla ice cream  \$16
- Crème brûlée: vanilla Chantilly, berries, five spice pineapple  \$16
- Lava cake: mango sorbet, chocolate mousse, walnuts  \$16

threesixty



Gluten Free



Gluten Free Option



Dairy Free



Vegetarian

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