

STARTERS

HOUSE MADE FOCCACIA 9

burnt butter creme fraiche

MARINATED OLIVES (GF, DF) 11

ENTRÉE

CHICKEN LIVER PATE 22

onion marmalade, pickled mustard seeds, focaccia

CLARENCE RIVER OCOTPUS 26

romesco, gianduja, fried potato

PRAWN BISQUE 23

local prawns, vol-au-vents

SALT BAKED BEETROOT 21

labneh, seasonal pickles, shallot crumb

MAINS

DRY AGED DUCK BREAST 39

pumpkin puree, baby turnip, sour blackberry jus

FRESH ROCKET PAPPERDELLE 32

artichoke, confit tomato, spinach, lemon

BRAISED BEEF SHORT RIB 43

skordalia, heirloom carrots, gremolata

RED SNAPPER 42

parsley & gruyere crust, tomato, fennel

GRILL

RIVERINA ANGUS RUMP FILLET (GF) 250GR MB 2+ 48

PINNACLE TOP STRIPLOIN 250GR (GF) 48

FREE RANGE CHICKEN SUPREME 250GR (GF) 38

WHITE PYRENEES LAMB BACKSTRAP (GF) 50

Served with potato gratin & seasonal greens

CHOICE OF SAUCE

gravy (GF,DF)/ red wine jus(GF,DF) / mushroom sauce (GF) / peppercorn sauce (GF)

A LA CARTE MENU

SIDES

BEER BATTERED FRIES, HOUSE SEASONING, AOILI 8

TRUFFLE MASHED POTATO 15

Fresh Shaved Truffle 8

RADDICHIO 16

candy walnuts, pear, roquefort

PAN DRIED BRUSSEL SPROUTS 16

Parmigiano Reggiano

DESSERTS

RED WINE POACHED PEAR 19

spiced granola, tuille, creme anglaise

WHITE CHOCOLATE MISO MOUSSE 19

ancient grains, chocolate soil, vanilla ice cream

BASQUE CHEESECAKE 18

rhubarb, creme chatilly

SELECTION OF ICE CREAM / SORBET (GF) (DF) (V) 18

your choice of trio of ice cream or sorbet served with berries & panatela

ARTISAN CHEESE PLATTER

SOFT CHEESE 9

HARD CHEESE 9

BLUE CHEESE 9

served with crackers, lavosh, grissini, quince paste

350 Restaurant
& Lounge

OPENING HOURS Monday to Saturday, 6:00pm – 9:30pm

Surcharge applies to all credit card transactions