

STARTERS

HOUSE MADE FOCCACCIA 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

RADDICCHIO 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

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DRINKS MENU

COCKTAILS/BEERS

COCKTAILS 18

- 1 **Espresso Martini**
Coffee Liqueur, Coffee, Creme De Cacao, Vodka
- 2 **Margarita**
Tequila, Triple Sec, Lime Juice, Sugar Syrup
- 3 **Aperol Spritz**
Aperol, Sparkling Wine, Soda
- 4 **Mojito**
White Rum, Mint, Sugar Syrup, Lime
- 5 **Negroni**
Gin, Campari, Sweet Vermouth
- 6 **NSP**
Vodka, Blue Curacao, Passionfruit, Pineapple Juice, Lime

BEERS

- | | | |
|----|----------------------------------|------------|
| 1 | | 12 |
| 2 | Peroni Nastro Azzurro | 12 |
| 3 | Asahi | 12 |
| 4 | Haan Super Dry | 12 |
| 5 | Peroni 0 | 12 |
| 6 | Peroni 3.5 | 12 |
| 7 | Corona | 12 |
| 8 | Stone and Wood PacificAle | 12 |
| 9 | Pipsquek Apple Cider | 12 |
| 10 | Beer On Tap | S 11/ P 13 |

MOCKTAIL 12

- 1 **Virgin Blue Lagoon**
Blue Caracao, Pineapple Juice, Sparkling Water
- 2 **Virgin Sunrise**
Lemonade, Grenadine, Orange Juice

NON ALCOHOLIC

- | | | |
|---|--|-------|
| 1 | Soft drink Coke, Coke No Sugar, Sprite, Lift | 5.50 |
| 2 | Sparkling Water | 5.50 |
| 3 | Juices Orange, Apple or Pineapple | 6 |
| 4 | Coffee | 5.50 |
| 5 | Espresso, Flat white, Latte, Cappucino, Long Black, Macchiato, Chai latte, Mocha, Hot Chocolate.
Alternative Milk/Extra Shote/Syrup 0.5 | 5/5.5 |
| 6 | Selection of Tea
English Breakfast, Peppermint, Jasmine, Green Tea, Camomile, Earl Grey | 5 |

CREDIT CARD SURCHARGE APPLIES

DRINKS MENU

BUBBLES/MOSCATO/ROSE

BUBBLES

1	Dal Zotto 'Pucino' Prosecco NV, King Valley, Victoria	14.5/58
2	Falling Leaf Sparkling	9.5/38
3		38
4		40
5		78
6		209
7		79
8		182
9	Moët & Chandon Brut 'Imperial Champagne NV, Champagne, France	229
10		138

MOSCATO/ROSE

1	Falling Leaf Rose	9.5/38
2	Falling Leaf Moscato	9.5/38
3		45
4		54
5	Rameau d'Or Cotes de Provence Rosé, Provence, France	58
6		78

1		89
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CREDIT CARD SURCHARGE APPLIES

DRINKS MENU

WINES

WHITE

1	Falling Leaf Chardonnay	9.5/38
2	Falling Leaf Pinot Grigio	9.5/38
3	Falling Leaf Semillion Verdelho	9.5/38
4	Dead Man Walking Riesling , Clare Valley, Australia	9.5/38
5		44
6		55
7		65
8	Nick Spencer Gruner Veltliner , Tumbarumba, Australia	74
9	Shaw & Smith Riesling , Adelaide Hills, Australia	91
10		126
11	Tai Tira Sauvignon Blanc , Marlborough, New Zealand	52
12		189
13		96
14		142
15		79
16		
17		
18		
19		

RED

1	Falling Leaf Cab Sav	9.5/38
2	Falling Leaf Shiraz	9.5/38
3	Falling Leaf Cab Merlot	9.5/38
4	First Creek 'Botanica' Pinot Noir , Hunter Valley, Australia	11/44
5	Bruno Shiraz , Barossa Valley, Australia	38
6	Five Tales Credrado Cab Sav	55
7		55
8		96
9		42
10		42
11		74
12		77
13		42
14		132
15		129
16		
17		
18		
19		

CREDIT CARD SURCHARGE APPLIES

