

DINNER MENU

Welcome to 350 Restaurant & Bar.

Enjoy complimentary unlimited Purrezza premium still & sparkling water

STARTERS

ORGANIC SOURDOUGH | 8

Pepe Saya Cultured Butter

MARINATED OLIVES (GF, DF) | 11

ENTRÉE

PRAWN CEVICHE TOSTADA | 19

Avocado mousse, tomatillo salsa

CHERMOULA ROASTED EGGPLANT | 17

Cous cous, pomegranate, almonds, saffron yoghurt

WHIPPED RICOTTA BRUSCHETTA | 22

Balsamic peach, prosciutto

GRILLED FREMANTLE OCTOPUS 22

Smoked potato puree, salsa verde

OPEN HOURS Monday to Saturday: 6:00pm to 9:30pm

Surcharge of 1.1% applies to all credit card transactions

350 Restaurant & Lounge

MAINS

PAN FRIED SEA BASS | 48

Clam vichyssoise, smoked mussel, tarragon, samphire

SOUS VIDE LAMB RUMP | 42

Served medium

Butter beans, calvero nero, dutch carrots

NEW SEASON ARTICHOKE RAVIOLI | 33

Burre noisette, capers, oven roasted tomatoes

SPICE CURED DUCK BREAST | 42

Served medium-rare

Blood plum, radicchio, chestnut puree

GRILL

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

PINNACLE TOP STRIPLOIN (GF) 250GR | 46

FREE RANGE CHICKEN SUPREME (GF) 250GR | 38

3 POINT LAMB RACK (GF) | 57

Served with pan fried kipfler potatoes & seasonal greens

CHOICE OF SAUCE

Gravy (GF, DF) / red wine jus (GF, DF) /

mushroom sauce (GF) / peppercorn sauce (GF)

SIDES

SEASONAL GARDEN SALAD | 8

BEER BATTERED FRIES, HOUSE SEASONING, AIOLI | 9

GREEN BEANS, ANCHOVY BUTTER | 10

CRISPY DUTCH POTATOES, ROSEMARY, GARLIC, ROUILLE | 10

DESSERTS

APRICOT PANNA COTTA | 19

Poached apricot, apricot gel, roasted almond crumb

WHITE CHOCOLATE CROISSANT BREAD & BUTTER PUDDING | 18

Blueberry compote, jersey milk ice cream

350 PAVLOVA | 17

Seasonal fruit, chantilly cream

SELECTION OF ICE CREAM OR SORBET (GF, DF, V) | 18

Your choice of a trio of ice cream or sorbet scoops, served with berries & panatella.

ARTISAN CHEESE PLATTER

SOFT CHEESE | 9

HARD CHEESE | 9

BLUE CHEESE | 9

Crackers, lavosh, grissini, quince paste