

BAR MENU

ENTRÉE

ORGANIC SOURDOUGH 9

burnet butter

MARINATED OLIVES (GF,DF) 9

SALT & PEPPER SCHOOL PRAWNS 20

cocktail sauce

CRISPY PORK BELLY BAO 8/pc

cucumber, shallot, spiced peanut

BUFFALO WINGS 18

blue cheese sauce

KALE & ONION PAKORA 12

hummus

BEER BATTERED FRIES 10

house seasoning, aioli

MAINS

WAYGU BURGER 32

lettuce, tomato, swiss cheese, ketchup & fries

CHICKEN SCHNITZEL 28

herb and parmesan crumb, house garden salad, chips, gravy

FALAFEL WRAP 24

rocket, hummus, chips

BURATTA 26

tomato granita, basil, sour dough

CHICKEN CAESER SALAD 28

grilled chicken, crispy bacon, croutons, egg

OPEN HOURS

Monday to Sunday, 12:00pm– 9:00pm

Surcharge applies to all credit card transactions

DESSERTS

PROFITEROLES 19

vanilla ice cream, 70% Dutch cocoa

CHOCOLATE HAZELNUT PRALINE TART 19

peanut butter diplomat, lemon sorbet

MANGO PANNA COTTA 18

mandarin sorbet, coconut meringue, peanut praline

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

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

ARTISAN CHEESE PLATTER 9

SOFT CHEESE

HARD CHEESE

BLUE CHEESE

served with crackers, lavosh, grissini, quince paste

350 Restaurant
& Lounge

SURCHARGE APPLIES TO ALL CREDIT CARD TRANSACTIONS