

# AUTUMN MENU

# 350 Restaurant & Lounge

## ENTRÉE

**TWICE COOKED PORK BELLY (GF,DF) 19**  
summer salad, mint, coriander, namjin sauce

**CURED SALMON (DF) 19**  
pickled cucumber, shimeji, salmon roe, sourdough

**BEEF CARPACCIO (GF,DF) 19**  
truffle mayo, micro parsley, crisp desiree potato

**QUINOA SALAD (V,GF) 18**  
roasted pumpkin, hazelnut, pomegranate, Persian feta

## MAINS

**PORK CUTLET (GF) 36**  
paris mash, apple fennel slaw, seeded mustard cream

**BARRAMUNDI (GF) 39**  
white bean puree, fresh peas, asparagus, burnt lemon butter sauce

**PRAWN SPAGHETTI 35**  
king prawn, creamy tomato sauce, chilli, rocket, parmesan

**LAMB RUMP (GF) 40**  
sous vide, mashed potato, broccolini, rosemary jus

**POTATO GNOCCHI (V) 29**  
home made, heirloom carrots, lentil puree, grana padano

**OPEN HOURS** Monday to Sunday, 6:00pm– 9:00pm  
Surcharge of 1.1% applies to all credit card transactions

## GRILL (GF)

**RIVERINA ANGUS RUMP FILLET 300GR MB 2+ 38**

**WAGYU RUMP 250GR MB8+ 60**

**PINNACLE TOP STRIPLOIN 250GR MB2+ 41**

**CHICKEN SUPREME 250GR 29**

*Served with pan fried potatoes, asparagus, truss tomato*

### CHOICE OF SAUCE

gravy / red wine jus / mushroom sauce / peppercorn sauce

## SIDES (V)

Turkish loaf, garlic butter 6

Steak-cut fries, rosemary salt, aioli 8

Mixed spring leaves, honey mustard dressing (GF,DF) 8

Green beans, hazelnut butter (GF) 10

Rocket salad, peach, fetta cheese, almond (GF) 10

## DESSERTS

**PASSIONFRUIT BRULEE 16**  
coconut lime cookies

**YOGHURT PANNACOTTA 17**  
honey glazed apricot, lemon curd, biscotti

**CHOCOLATE MOUSSE 17**  
candied hazelnut, raspberry gel

**SELECTION OF ICE CREAM OR SORBET 16**  
Mango/raspberry/coconut/vanilla/chocolate/strawberry berries, panatella

**ARTISAN CHEESE PLATTER 21**  
Crackers, lavosh, dried fruits, grissini, quince paste



**IT'S MANDATORY TO CHECK IN AND SHOW  
YOUR PROOF OF VACCINATION.**



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