



SEAFOOD FEASTS AND SO MUCH MORE AT QUEENSCLIFF'S NEW PREMIER RESTAURANTS

The iconic 360Q waterfront restaurant at Queenscliff is set to reinvigorate the harbourside precinct when it is reopened on October 8 under the management of Mornington Peninsula celebrity caterer and restaurateur, Barry Iddles.

And, thanks to its seaside location, seafood is set to hold court on the menus of the venue's two dining areas -- the Hooked on Fish Cafe Bar and Restaurant downstairs, and the spectacular 360 at Q function space on the first floor.

"You can't beat fresh seafood in a harbourside venue like this," says Iddles. "After managing the catering for Sorrento Sailing Couta Boat Club for many years my team and I know what diners expect from a waterfront venue.

"We'll be working hard to showcase some of the finest seafood creations on the coast alongside our tried and truly amazing hero dishes with our casual dining and function menus."

Chef Mathew Hallam, who has worked with Iddles at Sorrento Sailing Couta Boat Club, the Tarnuk Room at Australian Gardens in Cranbourne and Elk Restaurant at Falls Creek, will take charge of the kitchen.

Hooked on Fish Cafe Bar and Restaurant will open seven days a week for breakfast and lunch while 360 at Q will be open for dinner and private functions.

Diners can expect a menu brimming with signature dishes from Sorrento Catering's portfolio including coconut crusted tiger prawns with mango chutney, crispy salt and pepper calamari with Asian greens and wasabi mayo, miso-glazed Atlantic salmon as well as escalopes of veal with mushroom ragout and Sangiovese braised beef cheek.

Bruncher's will swoon over the foot-long egg and bacon toasties made famous by ravenous skiers at Iddles' kitchen at Elk, as well as savoury French toast with poached egg, chutney and bacon and the chef's favourite -- poached eggs with bacon, jalapeño pesto and corn and avocado salsa.

Iddles says the restaurant's location next to the marina offers a unique opportunity to reach boating customers.

"We want to be the one-stop shop for boat owners who leave their pride and joy at the marina, so we will introduce gourmet takeaway lunch packs including freshly baked rolls, cheeses, fresh seafood and house-made condiments," he said.

Iddles is also keen to use local produce as much as possible in his dishes on the regular menus, but also at the special weekly foodie events he plans to host on the promenade.

"It's always been a priority for me to support local farmers, growers and meat-makers and I'm looking forward to working with regional suppliers to make these venues the place to go to sample local fare," he said.

The restaurants will reopen on October 8, kicking off with The Beatlez Tribute Show and three-course dinner for \$69 with drinks at bar prices. [Click here to book through Eventbrite.](#)

FOR MORE INFORMATION, IMAGES AND BOOKINGS:

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