

## small plates

<b>Garlic Bread</b> – warm organic ciabatta with garlic & rosemary, smoked salt & herb butter	11 v
<b>Seared Atlantic Sea Scallops</b> – Sweet corn potage, basil, blistered cherry tomato, rocket, smoked tomato oil, octopus, orange dust (dinner only)	23 gf
<b>Oysters</b> - 1/2 Doz natural or tempura (subject to availability)	25
<b>Duck Pâté</b> – port wine reduction, smoked pear, pistachio, crackers, cornichons & ciabatta	20 gf*
<b>Lamb Ribs</b> – garam masala & five spice rub, coucous with mint, almond & sultanas, tzatziki, tamarind BBQ sauce	22 df*
<b>Panko Calamari</b> – sichuan pepper, grilled lemon, spring onion, coriander, Sriracha remoulade	16.5 df
<b>Arancini Balls</b> – truffle, mushroom, parmesan & spinach, walnut dukkah, smoked chipotle relish, chive noisette	15 ve*
<b>Market Ceviche</b> - Pineapple & chipotle salsa, coriander, coconut, lime, romaine, cucumber & herb	18.5 df gf
<b>Polenta Fries</b> – shaved parmesan, black truffle aioli, smoked tomato oil, basil	14 ve* gf
<b>Latitude Crispy Chicken</b> – Jack Daniels & cranberry BBQ sauce, jalapeño remoulade	17.5
<b>Glazed Pork Belly</b> – cauliflower purée with cardamom, blackberry & sage gastrique, watercress oil, pear & ginger purée	19 gf*
<b>Mussels ½ Doz NZ Green lip</b> – garlic, cream & white wine sauce, lemon, garlic ciabatta	15 gf*
<b>Snapper Sliders</b> – Monteith's beer battered snapper fillets, remoulade	19 df
<b>Fries</b> – tomato sauce & aioli	8
<b>Rocket Salad</b> – parmesan, pear, walnut, pumpkin seeds	11 ve* gf

## lunch large plates

<b>Akaroa Salmon Salad</b> – roast pumpkin, red quinoa, marinated feta, pumpkin seeds & watercress, balsamic reduction, chilli threads & cranberry	28 gf*
<b>Latitude 37 Fish &amp; Chips</b> – local fresh fish in a Monteith's beer batter, fries & garden salad	28 df
<b>Mussels 1 Doz NZ Green lip</b> – garlic, cream & white wine sauce, lemon, garlic ciabatta	26 gf*
<b>Sticky Rice Bowl</b> – orange hoisin dressing, wakame, sprouts, pickled red onion, coriander, pink radish, sesame seeds & chilli oil with your choice of: Glazed Pork Belly / Akaroa Marinated Salmon / Crispy Tofu	26 df*
<b>Curried Cauliflower &amp; Coconut Salad</b> – curried chickpea coating, tandori aioli, chili oil, pickled red onion, coriander, whipped coconut cream, almonds - Add Chicken or Halloumi 6	23 gf df* ve*
<b>Southern Style Chicken Burger</b> – buttermilk fried chicken, avocado, chorizo, jalapeno aioli, mesculin, beefsteak tomato, red onion, cheddar served on a brioche bun with fries	23
<b>Stacked Cheeseburger</b> – double patty, smoked cheddar, bacon, oak lettuce, beefsteak tomato, red onion, Latitude burger sauce, pickles, served on a brioche bun	24
<b>Glazed Pork Belly</b> – cauliflower purée with cardamom, blackberry, & sage gastrique, watercress oil, pear & ginger purée	28 gf*
<b>Beetroot &amp; Falafel Burger</b> – Pickled red onion, grilled halloumi, roasted red pepper, mesculin, beefsteak tomato, aioli, served on a brioche bun with fries	21 v ve*

## tapas platter (2-4 PEOPLE)

a showcase of our housemade small plates, perfect for sharing 53

## antipasto platter (2-4 PEOPLE)

a selection of cheeses, cold meats, crackers, marinated vegetables, fruits, preserves & nuts 54

gf Gluten free df Dairy free v Vegetarian ve Vegan \* Gluten free on request

## dinner large plates (5.30PM - LATE)

<b>Akaroa Salmon Salad</b> – roast pumpkin, red quinoa, marinated feta, pumpkin seeds & watercress, balsamic reduction, chilli threads & cranberry	28 gf*
<b>Market Fresh Fish</b> – created daily, using fresh, local market fish & seasonal ingredients	
<b>Mussels 1 Doz NZ Green lip</b> – garlic, cream & white wine sauce, lemon, garlic ciabatta	26 gf*
<b>Latitude 37 Fish &amp; Chips</b> – local fresh fish in a Monteith's beer batter, fries & garden salad	28 df
<b>Peking Spiced Duck Breast</b> – brûlée orange, feta, pomegranate, celeriac puree, watercress, grilled belgian endive, gingernut & pink peppercorn crumb	35
<b>Glazed Pork Belly</b> – cauliflower purée with cardamom, blackberry, & sage gastrique, watercress oil, pear & ginger purée	28 gf*
<b>NZ Lamb</b> – pan roasted lamb rump with garlic & rosemary, baby root vegetables, port wine jelly, carrot & manuka honey puree, demi glaze	40 gf
<b>Angus Eye Fillet 200g</b>	40 gf*
<b>Angus Bone in Rib Eye 400g</b> – buttermilk mashed potatoes with citrus & chive, beef cheek roulade, confit garlic & rosemary compound butter, sautéed baby spinach, port wine demi glaze	43 gf*
<b>Sticky Rice Bowl</b> – orange hoisin dressing, wakame, sprouts, pickled red onion, coriander, pink radish, sesame seeds & chilli oil with your choice: Glazed Pork Belly / Akaroa Marinated Salmon / Crispy Tofu	26 df*
<b>Curried Cauliflower &amp; Coconut Salad</b> – curried chickpea coating, tandori aioli, chili oil, pickled red onion, coriander, whipped coconut cream, almonds - Add Chicken or Halloumi 6	23 gf df* ve*

**Winner of the New Zealand  
Beef & Lamb Awards for Excellence**

2006 - 2019

## sides

Rocket salad, parmesan, pear, walnut, & pumpkin seeds	11 ve*gf
Duck fat mashed potatoes, smoked salt	8 gf
Sautéed greens, brown butter	8 ve*gf
Fries – tomato sauce & aioli	8

## something sweet

<b>Vanilla Bean Crème Brûlée</b> – rhubarb mousse, raspberry tuile, white chocolate cremeux, rhubarb compote	15
<b>Frangelico Chocolate Mousse Dome</b> – hazelnut praline, raspberry macaroon, oreo crumble, ice cream	15
<b>Native Cheese Platter</b> – selection of award winning New Zealand cheeses, fruits & preserves. Served with a selection of breads & crackers	26 gf*
<b>Raspberry &amp; Coconut Cheesecake</b> - blackberry & bourbon coulis with basil	15 ve / gf

**sweet tooth tuesday**

\$10 desserts all day!



## small plate happy hour

every wednesday 4pm-7pm  
two small plates \$30