

small plate happy hour*

Wednesday / 4pm - 7pm
two small plates \$30
*selected small plates

SMALL PLATES

Garlic Bread v
Warm organic ciabatta, butter 11

Duck Pâté gf*
Port wine reduction, smoked pear, pistachio, crackers, cornichons & ciabatta 22

Sautéed Prawns gf
Marinated in garlic & chilli, mango creme, coriander & spring onion, shaved almonds, sticky rice 19

Rare Beef Carpaccio gf / df*
Baby rocket, pear, aged balsamic, Kikorangi blue cheese, truffle oil, smoked salt 17

Curried Cauliflower Bites gf / ve
Curried chickpea coating, tandoori aioli, chilli oil, coriander, pickled onion, whipped coconut cream 18

Lamb Ribs df*
Garam masala & five spice rub, couscous with mint, almond & sultanas, tzatziki, tamarind BBQ sauce 22

Panko Calamari df
Sichuan pepper, lemon, spring onion, coriander, sriracha remoulade 17

Arancini Balls v / ve*
Truffle, mushroom, parmesan & spinach, walnut dukkah, smoked chipotle relish, chive noisette 17

Market Ceviche df / gf
Pineapple & chipotle salsa, coriander, coconut, lime, cucumber & herb 18.5

Polenta Fries gf / ve*
Truffle aioli, smoked tomato oil, shaved parmesan, basil & rocketpesto 14

Latitude Crispy Chicken
Tender chicken thigh, Jack Daniel's & cranberry BBQ sauce, jalapeño remoulade 19

Glazed Pork Belly gf*
Cauliflower purée with cardamom, blackberry & sage gastrique, watercress oil, pear & ginger purée 19

Mussels ½ Doz NZ Green Lip gf*
Garlic, cream & white wine sauce, lemon, garlic ciabatta 17

Fish Sliders
Monteith's beer battered fillets, remoulade 19

Fries
Tomato sauce & aioli 9

Rocket Salad v / gf / ve*
Parmesan, pear, walnut, pumpkin seeds 11

PLATTERS

Tapas Platter
A showcase of our small plates, perfect for sharing 55

Antipasto Platter
A selection of cheeses, charcuterie, crackers, marinated vegetables, fruits, preserves & nuts 60

LATITUDE 37

DINNER LARGE PLATES FROM 5:30PM

Salmon Salad gf*
Roast pumpkin, red quinoa, marinated feta, pumpkin seeds, watercress, balsamic reduction, chilli threads & cranberry 28

Market Fresh Fish
Created daily, using fresh, local market fish & seasonal ingredients

Mussels 1 Doz NZ Green Lip gf*
Garlic, cream & white wine sauce, lemon, garlic ciabatta 27

Latitude 37 Fish & Chips df
Beer battered local fresh fish, fries & garden salad 28

Peking Spiced Duck Breast
Winter spiced cherry demi, celeriac puree, baby beets with aged balsamic, watercress, pink peppercorn & ginger bread crumb 39

Braised Beef Cheek
Parma ham & parsnip broth, kale, confit baby onion, noisette, shaved parmesan, truffle oil 37

Glazed Pork Belly gf*
Cauliflower purée with cardamom, blackberry & sage gastrique, shaved apple & fennel, watercress oil, pear & ginger purée 32

NZ Lamb gf
Slow cooked lamb rump with garlic & rosemary, baby root vegetables, port wine jelly, carrot & manuka honey purée, demi glaze 41

Angus Eye Fillet 200g gf* / 42
Angus Bone in Rib Eye 450g gf* / 45
Served with buttermilk mashed potatoes with citrus & chive, beef cheek roulade, confit garlic & rosemary compound butter, sautéed baby spinach, port wine demi glaze

Sticky Rice Bowl df / ve* / gf*
Orange hoisin dressing, wakame, sprouts, pickled red onion, coriander, pink radish, sesame seeds & chilli oil with Glazed Pork Belly / Marinated Salmon / Crispy Tofu 27

Cauliflower & Coconut Curry gf / v / ve*
Spiced pumpkin & coconut curry, sauteed greens, tandoori aioli, chilli oil, coriander, pickled onion, grilled halloumi, whipped coconut cream 29
Add: Chicken 6

SIDES

Duck Fat Mashed Potatoes gf
Smoked salt 9

Sautéed Greens v / gf / ve*
Brown butter 9

Fries
Tomato sauce & aioli 9

Rocket Salad v / gf / ve*
Parmesan, pear, walnut, pumpkin seeds 11

Truffled Roast Potatoes
with chive 9

LUNCH LARGE PLATES

Salmon Salad gf*
Roast pumpkin, red quinoa, marinated feta, pumpkin seeds, watercress, balsamic reduction, chilli threads & cranberry 28

Latitude 37 Fish & Chips df
Beer battered local fresh fish, fries & garden salad 28

Mussels 1 Doz NZ Green Lip gf*
Garlic, cream & white wine sauce, lemon, garlic ciabatta 27

Sticky Rice Bowl df / ve* / gf*
Orange hoisin dressing, wakame, sprouts, pickled red onion, coriander, pink radish, sesame seeds & chilli oil with Glazed Pork Belly / Marinated Salmon / Crispy Tofu 27

Stacked Cheeseburger
Double patty, smoked cheddar, bacon, oak lettuce, beefsteak tomato, red onion, Latitude burger sauce, pickles, served on a brioche bun with fries 25

Southern Fried Chicken Burger*
Buttermilk fried chicken, avocado, chorizo, jalapeno aioli, oak lettuce, beefsteak tomato, red onion, pepper jack cheese, served on a brioche bun with fries 24
*Available Monday - Saturday

Beetroot & Falafel Burger* v / ve*
Pickled red onion, grilled halloumi, roasted red pepper, oak lettuce, beefsteak tomato, aioli, served on a brioche bun with fries 21
*Available Monday - Saturday

Cauliflower & Coconut Curry gf / v / ve*
Spiced pumpkin & coconut curry, sauteed greens, tandoori aioli, chilli oil, coriander, pickled onion, grilled halloumi, whipped coconut cream 28
Add: Chicken 6

open

Monday
3pm - late

Tuesday – Saturday
12pm - late

Sunday
11am - late

functions

Corporate, private or just for fun, we have the space for you! Let us take care of you & your event.

Enquire now!
functions@37.co.nz

Happy Hour

Everyday / 4pm - 7pm

BRUNCH LARGE PLATES SUNDAY 11AM-4PM

Latitude Benny v*
House made rosti, bacon, poached eggs, sauteed spinach, hollandaise 21
Add Pan Seared Salmon Fillet 8

Grits & Greens df* / gf / v
Broccoli, kale, spinach, pumpkin seed, almond, poached egg, fig vincofto, hollandaise 20
Add Bacon 6 / Crispy Tofu 6 / Pan Seared Salmon Fillet 8

Proscuitto, Truffle & Smoked Cheddar Toastie
Garlic buttered ciabatta, roast portobello, truffle, poached eggs, pork crackle, sundried tomato oil, onion jam, hollandaise 23

Asian Scramble v* df*
Buttered ciabatta, pork belly, scrambled eggs with chilli oil & hoisin, pickled onion, sprouts, coriander, avocado, mung beans, crispy shallots 21

Vanilla French Toast v*
Pecan praline, bourbon & bacon maple, berries, anglaise 19.5
Add: Bacon 6

SOMETHING SWEET

Vanilla Bean Crème Brûlée
Cardamon & crystalized ginger cake, blood orange mascarpone 15

Affogato gf
Kapiti vanilla bean ice cream served with coffee & liqueur 15
Frangelico / Baileys / Kahlua

Frangelico Chocolate Mousse Dome
Hazelnut praline, raspberrry macaroon, Oreo crumble, Kapiti triple chocolate ice cream 15

Vegan Raspberry & Coconut Cheesecake ve / gf
Blackberry & bourbon coulis, cashew, with basil 15

Native Cheese Platter gf*
Selection of award winning New Zealand cheeses, fruits & preserves. Served with a selection of breads & crackers 26

sweet tooth tuesday

\$10 desserts all day!



@Latitude37restaurant

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