

LATITUDE



SMALL PLATES

Garlic Bread v

toasted ciabatta, garlic & rosemary butter, smoked salt 12

Duck Pâté gf*

port wine reduction, smoked pear, cornichons, pistachio, crostini 21

Chermoula Prawns gf* / df

sautéed prawns, avocado crema, pineapple salsa, spring onion & coriander vinaigrette, mango gel 21

Angus Beef Tartare gf / df*

baby rocket, pear, aged balsamic, Kikorangi blue cheese, truffle oil, smoked salt 21

Cauliflower Bites gf / ve

spiced chickpea coating, tomato sambal, pickled onion, coriander 18

Chilli Pepper Calamari df

panko calamari with spring onion, chilli, ginger, Vietnamese vegetable salad, sriracha aioli 19

Arancini Balls v / ve*

mushroom, parmesan, smoked tomato oil, rocket, truffle aioli 19

Market Ceviche gf / df

pineapple salsa, coriander, coconut, lime, compressed cucumber, togarashi rice crisp 21

Glazed Pork Belly gf*

cauliflower purée with cardamom, blackberry & sage gastrique, watercress oil, pear & ginger purée 20

Latitude Crispy Chicken

tender chicken thigh, Jack Daniel's & cranberry BBQ sauce, jalapeño aioli 21

Mussels ½ Doz NZ Green Lip gf*

garlic, cream & white wine sauce, lemon, garlic ciabatta 19

Fish Sliders

beer battered fish fillets, Asian slaw, pickled onion, remoulade 19

Fries

ketchup & aioli 11

Rocket Salad gf / v / ve*

parmesan, pear, walnut, pumpkin seeds 12

LUNCH LARGE PLATES

Salmon Salad gf*

roast pumpkin, red quinoa, marinated feta, pumpkin seeds, watercress, balsamic reduction, chilli threads & cranberry 29

Latitude 37 Fish & Chips df

beer battered local fresh fish, fries & garden salad 29

Mussels 1 Doz NZ Green Lip gf*

garlic, cream & white wine sauce, lemon, garlic ciabatta 29

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 29 / marinated salmon 29 / crispy tofu 27

200g Eye Fillet / 450g Bone in Ribeye gf

chimichurri, confit garlic & rosemary compound butter, shaved parmesan & soft herb shoestring fries with smoked salt, truffle aioli, port wine demi glaze 48 / 49

BURGERS LUNCH ONLY

served on a brioche bun with shoestring fries

Stacked Cheeseburger

double patty, cheddar, thick cut bacon, lettuce, red onion, pickles, Latitude burger sauce, ketchup 27

Southern Fried Chicken Burger

butter milk fried chicken thigh, pepper jack cheese, avocado crema, lettuce, red onion, Frank's hot sauce, aioli 25

One for the Vegans v / ve*

hemp & chipotle patty, vegan cheese, lettuce, red onion, Latitude burger sauce, Jack Daniel's BBQ sauce 26

PLATTERS

Tapas Platter

a showcase of our small plates, perfect for sharing 65

Antipasto Platter

a selection of cheeses, charcuterie, crackers, marinated vegetables, fruits, preserves & nuts 65

All credit card payments and contactless debit will incur a 2% surcharge to cover bank fees. If you want to avoid this cost you can use cash, EFTPOS or insert your debit card.

EVERY DAY

happy hour / 4pm - 7pm

cocktail happy hour / 9pm - 10pm

\$20 chef's lunch choice / 12pm - 3pm

MONDAY

martini Mondays / from 3pm

espresso martinis on special!

TUESDAY

sweet tooth Tuesday / all day

\$10 desserts!

open

Monday
3pm - late

Tuesday - Sunday
12pm - late

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DINNER LARGE PLATES FROM 5PM

Salmon Salad gf*

roast pumpkin, red quinoa, marinated feta, pumpkin seeds, watercress, balsamic reduction, chilli threads & cranberry 29

Market Fresh Fish

created daily, using fresh, local market fish & seasonal ingredients MP

Mussels 1 Doz NZ Green Lip gf*

garlic, cream & white wine sauce, lemon, garlic ciabatta 29

Latitude 37 Fish & Chips df

beer battered local fresh fish, fries & garden salad 29

Duck Breast with Thyme & Juniper gf

cherry demi, vanilla roasted parsnip, baby beetroot, beetroot gel, brûlée orange, freeze dried raspberry, onion ash 39

Slow Cooked Pork Belly gf

Brussels sprouts with bacon & sage butter, cauliflower purée, confit baby onions, noisette & vanilla apple purée 39

NZ Lamb Rump gf

slow cooked with garlic & rosemary, baby root vegetables, carrot & manuka honey purée, port wine demi glaze 42

200g Eye Fillet / 450g Bone in Ribeye gf*

Agria mash with citrus & chive, confit garlic & rosemary compound butter, creamed baby spinach with mascarpone & truffle, port wine demi glaze 48 / 49

Sticky Rice Bowl gf* / df / ve*

orange hoisin dressing, wakame, sprouts, pickled red onion, coriander, pink radish, sesame seeds & chilli oil with glazed pork belly 29 / marinated salmon 29 / crispy tofu 27

Cauliflower Steak & Coconut Curry gf / v / ve*

spiced pumpkin & coconut curry, pickled daikon, crumbled feta, shaved almonds, curried raisins, cranberry, coriander, chilli oil 29

SIDES

Mashed Agria Potatoes

duck fat, chive, smoked salt 10

Sautéed Greens gf / v / ve*

noisette, almonds 13

Roasted Baby Carrots gf

feta, harissa maple syrup, hazelnut, sesame seeds 13

Rocket Salad gf / v / ve*

parmesan, pear, walnut, pumpkin seeds 12

Roasted New Potatoes gf

truffle oil, rosemary salt 12

Fries

ketchup & aioli 11

SOMETHING SWEET

Vanilla Bean Crème Brûlée

cardamom & crystalized ginger cake, lemon curd, saffron & white chocolate cremeux 16

Affogato gf

Kapiti vanilla bean ice cream served with coffee & liqueur 16
Frangelico / Baileys / Kahlúa

Frangelico Chocolate Mousse Dome

hazelnut praline, raspberry macaroon, Oreo crumb, Kapiti triple chocolate ice cream 16

Vegan Raspberry & Coconut Cheesecake gf / ve

blackberry & bourbon coulis, cashew & basil 16

Native Cheese Platter gf*

selection of award winning New Zealand cheeses, fruits & preserves, served with a selection of breads & crackers 26

Big Treats

indulge yourself with a selection of our chef's favourite desserts to share 32

BRUNCH SATURDAYS & SUNDAYS UNTIL 3PM

Latitude Benny v*

house made rosti, bacon, poached eggs, sautéed spinach, hollandaise 21

add pan seared salmon fillet +8

Prosciutto, Truffle & Smoked Cheddar Toastie

garlic buttered ciabatta, roast portobello, truffle, poached eggs, sundried tomato oil, onion jam, hollandaise 23

Asian Scramble df* / v*

buttered ciabatta, tofu or pork belly, scrambled eggs with chilli oil & hoisin, pickled onion, sprouts, coriander, avocado, mung beans, crispy shallots 22

WEDNESDAY

small plate happy hour / 4pm - 7pm

2 for \$30 selected small plates!

THURSDAY

thirsty Thursday / all day

prosecco bottles & Heineken buckets on special

WEEKENDS

live music / Friday & Saturday 8.30pm - late

Sunday 4pm - 6pm

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

  @Latitude37restaurant