

Lunch Menu

Starters

Garlic Bread (v)	10.00
<i>Sourdough baguettes with garlic & herb butter</i>	
Vine-Tomato & Basil Bruschetta (v)	12.00
<i>Toasted ciabatta, vine tomato, basil, Danish feta & balsamic reduction</i>	
Bruschetta with Prosciutto	14.00
<i>Italian cured ham, Kikorangi blue cheese mousse, fresh pear & walnut</i>	
Duck Pate (*)	14.00
<i>Orange & Mandarin gel, herb croutons, ciabatta.</i>	
Latitude Fried Chicken	14.00
<i>Fried chicken pieces, jalapeno mayonnaise.</i>	
Calamari (gf)	15.00
<i>Crispy marinated Calamari, jalapeno & lime mayonnaise</i>	

Mains

Snapper Sliders	17.00
<i>Warmed buns with light beer-battered Snapper fillets and jalapeno & lime mayonnaise.</i>	
Baked Eggplant Salad (v) (gf)	19.00
<i>Baked eggplant and quinoa salad with almond, feta, cauliflower crumble, green vegetables, wild rocket & baba ganoush.</i>	
Marinated Lamb Salad	24.00
<i>Lamb tenderloin, eggplant, chickpea, semi-dried tomato & spinach salad, grilled pita crisp, hummus, tzatziki & toasted almonds.</i>	
Chicken Caesar Salad (*)	23.00
<i>Roasted chicken breast, cos lettuce, crispy bacon & herb croutons tossed in a traditional Caesar dressing and topped with a soft egg.</i>	
Asian Salmon Salad (gf)	24.00
<i>Sesame crusted Akaroa salmon fillet on a spinach, mint, coriander & cashew salad with soy, kaffir lime & chilli dressing.</i>	
Prime Beef Burger	22.00
<i>Prime NZ minced Beef on a toasted bun with streaky bacon, cheese, smoked chipotle relish, served with fries.</i>	
Latitude 37 Fish & Chips	28.00
<i>Local fresh fish in a light beer-batter, served with fries & a fresh garden salad.</i>	
NZ Green-lip Mussels (*)	½ Doz 12.50 Doz 25.00
<i>Bourbon & smoked tomato cream sauce garlic baguette.</i>	
Mango Chicken Curry (gf)	23.00
<i>Mild spiced mango curry, jasmine rice, toasted almonds & papadum.</i>	

Sides

Side Fries (v)	5.00
<i>Crispy potato fries served with aioli & tomato sauce.</i>	
Rocket Salad (v) (gf)	7.00
<i>Parmesan, pear, toasted almond & pumpkin seeds.</i>	

(v) Vegetarian

(gf) Gluten Free

(*) GF on request

Tapas & Bar Menu

Fries (v)	7.50
<i>Crispy potato fries served with aioli & tomato sauce.</i>	
Wedges (v)	9.00
<i>Crispy seasoned potato wedges served with sour cream & chilli sauce.</i>	
Garlic Bread (v)	10.00
<i>Sourdough baguettes with garlic & herb butter</i>	
Olives (v) (*)	11.00
<i>Marinated olives, warm ciabatta & rosemary butter</i>	
Vine-Tomato & Basil Bruschetta (v)	12.00
<i>Toasted ciabatta, vine tomato, basil, Danish feta & balsamic reduction.</i>	
Bruschetta with Prosciutto	14.00
<i>Italian cured ham, Kikorangi blue cheese mousse, fresh pear & walnut.</i>	
Duck Pate (*)	14.00
<i>Orange & mandarin gel, herb croutons, ciabatta.</i>	
Latitude Fried Chicken	14.00
<i>Fried chicken pieces, jalapeno mayonnaise.</i>	
Calamari (gf)	15.00
<i>Crispy marinated Calamari, jalapeno & lime mayonnaise.</i>	
Snapper Sliders	17.00
<i>Warmed buns with light beer battered Snapper fillets and jalapeno & lime mayonnaise</i>	
Hot Serving Platter	29.00
<i>Prawn twisters, crispy calamari, fried chicken, pork wontons, vegetable wontons and hoki bites served with dipping sauces.</i>	
Cheeseboard (v) (*)	each 14.00
<i>Your selection of cheese served with crackers, croutons, preserve & fruit.</i>	platter 35.00
<i>Kikorangi Blue</i>	
<i>French Brie</i>	
<i>Vintage Gouda</i>	

Starters

Garlic Bread (v)	10.00
<i>Sourdough baguettes with garlic & herb butter.</i>	
Olives (v) (*)	11.00
<i>Marinated olives, warm ciabatta, rosemary butter.</i>	
Vine-Tomato & Basil Bruschetta (v)	12.00
<i>Toasted ciabatta, vine tomato, basil, Danish feta & balsamic reduction.</i>	
Duck Pate (*)	14.00
<i>Orange & mandarin gel, herb croutons, ciabatta.</i>	

Entrées

Pork Belly (gf)	16.00
<i>Free-range Pork Belly, crackle, mango puree, and a hazelnut, apple & watercress salad.</i>	
Calamari (gf)	15.00
<i>Crispy marinated Calamari, jalapeno & lime mayonnaise.</i>	
NZ Mussels (*)	½ doz 12.50 1 doz 25.00
<i>Green-lip mussels in a bourbon & smoked tomato cream sauce with garlic baguette.</i>	
NZ Scallops (gf)	19.00
<i>NZ Scallops, crispy pancetta, roasted garlic & lemon mash, semi dried tomato & capsicum coulis.</i>	
Beef Carpaccio	16.00
<i>Thinly sliced eye fillet, cos lettuce, parmesan, caesar dressing, capers & poached egg.</i>	
Baked Eggplant (v) (gf)	15.00
<i>Baked eggplant with baba ganoush and petite quinoa, cauliflower, almond & feta salad.</i>	

Salads

Chicken Caesar Salad (*)	25.00
<i>Roasted chicken breast, cos lettuce, crispy bacon & herb croutons tossed in a traditional Caesar dressing and topped with a soft egg.</i>	
Asian Salmon Salad (gf)	26.00
<i>Sesame crusted Akaroa salmon fillet on a spinach, mint, coriander & cashew salad with soy, kaffir lime & chilli dressing.</i>	

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(gf) Gluten free

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Mains

Eye Fillet (gf) 38.00

Eye fillet, truffle potato mash, crispy smoked pancetta, portobella mushroom, baby carrots & beans, noisette & beef jus.

Rack of Lamb 39.00

NZ lamb rack, herb crust, crispy potato, roasted mediterranean vegetables, confit vine tomato & jus.

Akaroa Salmon (gf) 34.00

Sesame crusted Salmon fillet, vanilla parsnip puree, baby beetroot, orange segments, ginger gel & watercress.

Fish of the Day 32.00

A dish designed by our team of Chefs using locally sourced fresh fish (waiter to advise)

Wild Venison 38.00

Wild Raukumara Venison loin served rare with pumpkin puree, quinoa stuffed capsicum, caramelized onion tart, raspberry reduction & crispy kale.

Confit Duck Legs (gf) 1 Leg 29.00

Duck leg(s), quinoa salad with almond, feta & cauliflower crumble, green vegetables & wild rocket. Baba ganoush & confit tomatoes. 2 Leg 38.00

Mango Chicken Curry (gf) 28.50

Mild spiced mango curry, jasmine rice, toasted almonds & papadum.

Latitude 37 Fish & Chips 28.00

Local fresh fish in a light beer-batter, served with fries & a fresh garden salad.

Margherite Pasta (v) 29.00

Margherite pasta filled with walnut and parmesan, tossed with Mediterranean vegetables in a bourbon, chilli & smoked tomato sauce topped with pinenuts and grana padano

Sides

Side Fries (v) 5.00

Crispy potato fries served with aioli & tomato sauce.

Rocket Salad (v) (gf) 7.00

Parmesan, pear, toasted almond & pumpkin seeds.

Garden Salad (v) (gf) 7.00

Cos lettuce, cucumber, capsicum, cherry tomato & preserved lemon in a mustard vinaigrette.

Seasonal Vegetables (v) (gf) 8.00

Seasonal vegetables with buerre noisette butter.

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Desserts

Crème Brulee (gf)	15.00
<i>Served with poached strawberries, strawberry coulis and a vintage strawberry & cream ice cream.</i>	
Chocolate Torte	15.00
<i>Frangelico and french caramel chocolate torte topped with hazelnut and ginger nut crumble, served with orange gel, chocolate streusel and a salted caramel & cashew nut ice cream.</i>	
Lemon Panna Cotta	14.50
<i>Served with lemon curd, zingy lemon sorbet and short pastry leaves.</i>	
Affagato (*)	14.50
<i>Pure vanilla bean gelato, served with coffee & liqueur, your choice of Frangelico, Baileys or Kahlua.</i>	
Latitude Small Treats	18.50
<i>Indulge yourself in a sample of our Chef's favourite desserts – crème brulee, lemon panna cotta with lemon curd, Frangelico chocolate mousse on top of hazelnut & ginger nut crumble and salted caramel & cashew nut ice cream.</i>	
Cheeseboard (v) (*)	each 14.00
<i>Your selection of cheese served with crackers, croutons, preserve & fruit.</i>	platter 35.00
<i>Kikorangi Blue</i>	
<i>French Brie</i>	
<i>Vintage Gouda</i>	
Kids Menu	
Fish Sliders - <i>Toasted buns with fish fillets and aioli served with fries</i>	14.00
Mini Pizza - <i>Cheese & bacon with a tomato base sauce served with fries</i>	13.00
Kids Fish & Chips - <i>Battered Fish served with salad and fries</i>	14.00
Trio of Ice Cream	7.50
<i>Strawberry & cream, cashew nut & salted caramel & vanilla ice cream with strawberry coulis or chocolate sauce.</i>	

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