

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>	

(v) Vegetarian

(gf) Gluten free

(*) Gluten Free on request

Mains

Eye Fillet (gf)	38.00
<i>Eye fillet, truffle potato mash, crispy smoked pancetta, portobella mushroom, baby carrots & beans, noisette & beef jus.</i>	
Rack of Lamb	39.00
<i>NZ lamb rack, herb crust, crispy potato, roasted mediterranean vegetables, confit vine tomato & jus.</i>	
Akaroa Salmon (gf)	34.00
<i>Sesame crusted Salmon fillet, vanilla parsnip puree, baby beetroot, orange segments, ginger gel & watercress.</i>	
Fish of the Day	32.00
<i>A dish designed by our team of Chefs using locally sourced fresh fish (waiter to advise)</i>	
Wild Venison	38.00
<i>Wild Raukumara Venison loin served rare with pumpkin puree, quinoa stuffed capsicum, caramelized onion tart, raspberry reduction & crispy kale.</i>	
Confit Duck Legs (gf)	1 Leg 29.00 2 Leg 38.00
<i>Duck leg(s), quinoa salad with almond, feta & cauliflower crumble, green vegetables & wild rocket. Baba ganoush & confit tomatoes.</i>	
Mango Chicken Curry (gf)	28.50
<i>Mild spiced mango curry, jasmine rice, toasted almonds & papadum.</i>	
Latitude 37 Fish & Chips	28.00
<i>Local fresh fish in a light beer-batter, served with fries & a fresh garden salad.</i>	
Margherite Pasta (v)	29.00
<i>Margherite pasta filled with walnut and parmesan, tossed with Mediterranean vegetables in a bourbon, chilli & smoked tomato sauce topped with pinenuts and grana padano</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>	
Garden Salad (v) (gf)	7.00
<i>Cos lettuce, cucumber, capsicum, cherry tomato & preserved lemon in a mustard vinaigrette.</i>	
Seasonal Vegetables (v) (gf)	8.00
<i>Seasonal vegetables with buerre noisette butter.</i>	

(v) Vegetarian

(gf) Gluten free

(*) Gluten Free on request

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) (*)	<i>each</i> 14.00
<i>Your selection of cheese served with crackers, croutons, preserve & fruit.</i>	<i>platter</i> 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>	

(v) Vegetarian

(gf) Gluten free

(*) Gluten Free on request