

## 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



## 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

## 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 vincotto, hollandaise 20

Add Bacon 6 / Crispy Tofu 6 / Pan Seared Salmon Fillet 8

### Proscuito, 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, raspberry 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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