

SMALL PLATES

Marinated Olive Selection
citrus & fennel infused 9.0 **V/NGA**

Pull-Apart Garlic Bread
roast garlic, whipped butter, cobb loaf, parmesan 14.0

Cannellini Bean Dip
olive oil, dukkha, focaccia 12.0 **V/VGO**

Fish Sliders
(3) beer battered daily catch, lettuce, fennel tartare, pickled red onion 23.0 **DF**

Crudo
line caught market fish, pickled fennel, orange, mint, chilli oil 26.0 **NGA/DF**

Duck Pâté
drunken cranberries, cornichons, sourdough crisp, pistachio 24.0 **NGO**

Tomato & Mozzarella Arancini
basil aioli, parmesan, fried capers 19.0

Whole Baked Brie
burnt honey pecans, poached pear, rosemary focaccia 27.0 **V/NGO**

Steak Tartare
eye fillet, capers, cornichons, parsley, parmesan, olive oil, egg yolk, croute 26.0

Steamed Green Lip Mussels
garlic & white wine cream, parsley, lemon, focaccia 28.0

Southern Fried Chicken
chilli crisp, buttermilk ranch 24.0

Salt ‘n Pepper Squid
Nahm Jim dressing, fried shallots, coriander slaw, citrus 23.0

LATITUDE 37 PLATTER

Southern fried chicken / Salt ‘n pepper squid / House-marinated olives / Pull-apart garlic cobb loaf | Duck pâté, drunken cranberries, cornichons / Cannellini bean dip / Tomato & mozzarella arancini / Onion rings, pickled vegetables / Caesar wedge 79.0

LARGE PLATES

Fish ‘n Chips
beer battered daily catch, house fries, fennel tartare, pea salsa 29.0 **DF**

Pan-Fried Market Fish
line caught fillet, corn purée, cauliflower, sultanas, soft herbs 35.0 **NGA**

Seafood Chowder
market fish, shellfish, squid, fennel velouté, served in a cobb loaf 33.0

Twice-Cooked Pork Belly
potato gratin, roasted fennel, apple relish, sage jus 36.0

Braised Wagyu Short Rib Ragu
pappardelle, rich pomodoro sauce, pecorino, 38.0

Spiced-Roasted Coastal Lamb Rump
pistachio & green olive tabouleh, sumac onions, semi dried Romas, pan jus 45.0 **NGA**

Pea Risotto
arborio, pea purée, goats' cheese, pecorino, basil, toasted pine nuts 31.0 **V/VGO** | **ADD** hot-smoked salmon +12.0

Caesar Salad
cos lettuce, pecorino, anchovy Caesar dressing, soft boiled egg, croutons, maple bacon, red onion 28.0 **NGO**
ADD chicken breast +8.5

Pumpkin Salad Bowl
roast pumpkin, quinoa, fried halloumi, baby spinach, fresh mint, sumac onions, creamy tahini dressing, pecan gremolata 27.0 **VGO** | **ADD** chicken breast +8.5 / hot-smoked salmon +12.0 / fried halloumi +9.0

FROM THE CHARGRILL

Eye fillet 200gm 48.0
Rib-eye on bone 450gm 68.0
Butchers Cut POA

Served with sauteed broccolini & house fries
OR pecorino mash **NGO/DF**
CHOOSE horseradish / café de Paris / truffle aioli / Port wine jus / chimichurri

BURGERS

All served with fries
NGA sourdough buns & **vegan** cheese available

Fried Chicken Burger
shredded ‘burg, chilli crisp, American cheese, milk bun, buttermilk ranch, aioli 29.0

Double Cheese Smash Burger
pickles, shredded ‘burg, onion rings, American cheese, milk bun, burger sauce 29.0

Hemp Burger
hemp & chipotle patty, baby spinach, pickled red onion, American cheese, satay sauce, ranch dressing 29.0 **VGO/NGO**

SIDES

Pecorino Potato Mash
sea salt 14.0 **NGA**

Truffle Fries
truffle salt, parmesan, truffle aioli 14.0 **V/VGO**

Charred Seasonal Greens
chimichurri 14.0 **V/NGA**

Baby Spinach Salad
pickled red onions, almonds, balsamic 12.0 **V/VGO/NGA**

Fries
sea salt, aioli 12.0 **V/VGO**

SOMETHING SWEET

Warm Walnut Whiskey & Salted Caramel Pie
Dutch chocolate ice cream 17.0 **V**

Baked Honey Cheesecake
caramelised ginger pears, pistachio 16.0 **V**

Molten Chocolate Lava Cake rich chocolate sauce, raspberry gel, milk ice cream 16.0 **V**
ALLOW 15-MINUTE COOKING TIME

Spiced Apple & Frangelico Almond Crumble
brown butter, golden syrup, pouring vanilla cream 15.0 **V**

Artisan Local NZ Cheese Selection **V/NGA**
Mt Eliza Blue Monkey / Red Leicester / Cranky Goats ‘The Nag’ (50gm each)
complemented with poached pear, seeded crackers, pickled vegetables, nuts, house marmalade
SINGLE CHEESE 17.0 / THREE CHEESE 45.0

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**Star Social Rewards terms apply*

V vegetarian | **VGO** vegan optional | **NGA** no gluten added |
NGO no gluten optional | **DF** dairy free

We try our absolute best but our kitchen is not an allergen-free zone, so please chat to our team if you have any questions. +2% surcharge on all credit card and contactless payments.

KIDS MENU



ALL
16.0

12 years and under

Cheeseburger Slider

beef patty, cheese, tomato sauce, fries

Grilled Chicken 'n Mash

gravy

Chicken Nuggets

fries, tomato sauce

Arancini Slider

tomato & mozzarella, ranch dressing, fries v

Fish & Chips

catch-of-the-day, battered or grilled, fries, tartare

**All kids meals come with a free kids
ice cream, topped with 100s & 1000s**



v vegetarian

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COCKTAILS

Espresso Martini | Finlandia vodka, Kahlúa, espresso 20.0

First Date | Absolut Vanilla vodka, Kwai Feh lychee liqueur, lemon, pineapple, prosecco, lychee 22.0

Limoncello Marg | Limoncello, El Jimador Reposado, lemon, sugar syrup 22.0

Guava Mai Tai | Appleton Estate rum, Cointreau, guava, lime, orgeat, pineapple 19.0

Cherry Breeze | Malfy Con Amarena Gin, rhubarb bitters, De Kuyper cherry liqueur, blueberry syrup, lemonade, apple juice, lemon 21.0

Mochaccino Old Fashioned | Makers Mark bourbon, house made coffee liqueur, orange bitters, chocolate bitters 22.0

Strawberry Cheesecake | Absolut Vanilla, limoncello, strawberry purée, cream 21.0

Peach Burn | Absolut Peach vodka, passionfruit liqueur, lemon, albumen, bitters 19.0

Hugo | City of London gin, elderflower liqueur, prosecco, soda, mint 18.0

Cocktails On Tap | Our bartenders' creations! Ask us what's available today.

Classics available on request

Some of our cocktails contain egg white, please let us know if you have any dietary or allergy concerns.



BEER & CIDER

ON TAP

Heineken | Lager

Heineken Silver | Low Carb Lager

Tiger | Asian Lager

Export Ultra | Low Carb Lager

Tui | East Indian Pale Ale

Tuatara | Hazy Pale Ale

Monteith's Golden | Lager

Monteith's Wayfarer | Pilsner

Monteith's West Coastin' | Hazy IPA

Monteith's Crushed Apple | Cider

Murphy's | Irish Stout

Rotating Local Guest Tap

Ask our team what we have on rotation today

BOTTLES

Heineken | Lager

Heineken 0.0%

Sol

Monteith's | Radler

Monteith's | Golden Light Lager 2.5%

Mount Brewing Co. | Shortboard Pale Ale 2.5%

Garage Project | Tiny Pale Ale 0.5%

Orchard Thieves | Berry Cider

RTDs

Odd Company Range

Vodka, Pineapple & Passionfruit

Vodka, Mandarin & Yuzu

Vodka, Raspberry & Lemon

WINE

CHAMPAGNE & SPARKLING

	FLUTE	BTL
Veuve Clicquot Yellow Label Brut Cuvée France		130.0
Moët & Chandon Impérial Brut France	22.0	110.0
Moët & Chandon Impérial Rosé France		135.0
Cloudy Bay Pelorus Brut Marlborough	17.0	75.0
Cloudy Bay Pelorus Rosé Marlborough	17.0	75.0
De Bortoli KV Prosecco Victoria, Australia	13.0	56.0

SAUVIGNON BLANC

	REG	LRG	BTL
Northrow Marlborough	12.0	18.0	52.0
Johnson Estate Marlborough	13.0	19.0	55.0
Jules Taylor Marlborough	17.0	25.0	74.0
Dog Point Marlborough	18.0	27.0	80.0
Cloudy Bay Marlborough	-	-	99.0

CHARDONNAY

Northrow Gisborne	12.0	18.0	52.0
Johnson Estate Marlborough	13.0	19.0	55.0
Matawhero Single Vineyard Gisborne	15.5	22.0	64.0
Craggy Range Kidnappers Vineyard Hawke's Bay	18.0	27.0	80.0
Man O' War Valhalla Waiheke Island	-	-	112.0

PINOT GRIS

Northrow Marlborough	12.0	18.0	52.0
Kim Crawford Hawke's Bay	13.0	19.0	55.0
Spy Valley Marlborough	14.5	20.5	60.0
Man O' War Exiled Waiheke Island	-	-	89.0

OTHER WHITES

Main Divide Riesling North Canterbury	14.5	20.5	60.0
Rabbit Ranch Bright Eyes White Pinot Noir Central Otago	17.0	25.0	74.0

ROSÉ

Northrow Hawke's Bay	12.0	18.0	52.0
Bijou Provence, France	13.0	19.0	55.0
Matawhero Single Vineyard Gisborne	15.5	22.0	64.0
Rua Central Otago	17.0	25.0	74.0
Man O' War Pinque Waiheke Island	18.0	27.0	80.0

CHAMPAGNE, SPARKLING, WHITE WINE & ROSÉ

WINE

PINOT NOIR

	REG	LRG	BTL
Northrow Marlborough	12.0	18.0	52.0
Babydoll Central Otago	15.5	22.0	64.0
Rabbit Ranch Central Otago	17.0	25.0	74.0
Margrain River's Edge Martinborough	-	-	87.0
Akarua Central Otago	-	-	100.0

OTHER REDS

	REG	LRG	BTL
Mojo Shiraz McLaren Vale, Australia	15.0	21.0	62.0
Babich Syrah Hawke's Bay	15.0	21.0	62.0
La Tournée Ferraton Grenache-Syrah Rhone, France	15.5	22.0	64.0
Grant Burge Cameron Vale Cabernet Sauv Australia	16.0	23.0	67.0
Craggy Range Te Kahu Hawke's Bay	-	-	92.0
Merlot, Cabernet Sauvignon, Cabernet Franc			
Man O' War Ironclad Bordeaux Blend Waiheke Island	-	-	119.0
Cabernet Franc, Merlot, Cabernet Sauvignon			
Man O' War Dreadnought Syrah Waiheke Island	-	-	119.0

AFTER DINNER

DESSERT WINE

	GLS	BTL
De Bortoli Deen Botrytis Semillon Australia	13.0	60.0

WHISKEY

Laphroaig
Single Malt Scotch 10yr

Glenfiddich
Single Malt Scotch 12yr

Toki
Japanese Whisky

Jameson
Irish Whiskey

Glenmorangie
Single Malt Scotch 14yr

Adberg
Single Malt Scotch 10yr

COGNAC

Hennessy VS

Courvoisier

Remy Martin XO

PORT

De Bortoli
Barrel Aged Tawny 21yr

Taylor's
Fine Tawny

LIQUEUR COFFEES

Your choice of liqueur with a double shot of coffee, topped with fresh cream and a dusting of chocolate

COFFEE & TEA

Ask our team for our range of Temple teas & Halo coffee

NON-ALCOHOLIC

TEA & COFFEE Temple tea & Halo coffee available

SOFT DRINKS

<i>Coca-Cola</i> Coca-Cola Zero Sugar	6.5
Schweppes Ginger Beer Ginger Ale Lemonade Tonic	6.5
Keri Juice apple pineapple orange cranberry tomato	6.5
L&P	6.5
Red Bull Energy Drink Sugarfree Coconut Edition Sugarfree	7.0
Remedy Kombucha Cherry Plum	9.0

MINERAL WATER

Voyage Water Sparkling or Still	500mL 7.0 1L 11.0
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NON ALCOHOLIC COCKTAILS

Passionfruit Moscow Mule Passionfruit, lime juice, ginger beer	14.0
Elderflower Sour Ecology 0% gin, elderflower, lemon juice, egg white, bitters	16.0
Salted Coconut Daiquiri Lyre's Cane Spirit 0%, coconut, lime	16.0

FRIDAY & SATURDAY

LIVE MUSIC

9.30PM - LATE

EVERY DAY

HAPPY HOUR

4 - 6PM

SUNDAY

LIVE MUSIC

FROM 4PM - 7PM

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