

SMALL PLATES

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

Pull-Apart Garlic Bread
roast garlic, whipped butter, cob loaf, parmesan 14.0 **V**

Whipped Smoked Kahawai
fresh thyme, pickled red onions, citrus, sourdough 22.0 **NGO**

Burrata
charred cherry tomatoes, green herb & olive salsa 25.0 **V/NGA**

Crudo
line caught market fish, truffle citrus soy sauce, pickled ginger, radish, coriander, togarashi 26.0 **DF**

Duck Pâté
cranberry gel, cornichons, thyme, sourdough 25.0 **NGO**

Fish Sliders
(3) beer battered daily catch, lettuce, tartare, pickled red onions 23.0

Tomato & Mozzarella Arancini
basil aioli, parmesan 19.0 **V**

Steak Tartare
eye fillet, capers, cornichons, parsley, parmesan, olive oil, egg yolk, potato crisps 27.0 **NGA**

Steamed Green Lip Mussels
lemongrass and ginger coconut broth, coriander, crispy shallots, roti 1/2 **DOZ** 24.0 | **DOZ** 36.0

Southern Fried Chicken
buffalo sauce, buttermilk ranch, pickles 24.0

Salt 'n Pepper Squid
Nahm Jim dressing, crispy shallots, chilli jam, lemon, coriander slaw 23.0

LATITUDE 37 PLATTER

Southern fried chicken, buttermilk ranch / Salt 'n pepper squid, Nahm Jim, coriander slaw / House marinated olives / Pull-apart garlic cob loaf / Duck pâté, pickles, seeded crackers, cornichons / Smoked kahawai whip / Tomato and mozzarella arancini, basil aioli / Pickled vegetables 82.0

LARGE PLATES

Market Fish
line caught fillet, seasonal ingredients POA

Fish 'n Chips
beer battered daily catch, house salad, fries, tartare sauce 29.0

Grilled Lamb Shoulder Rack
couscous salad, harissa, grilled courgette, minted labneh, chimichurri 46.0

Burrata Ravioli
grilled courgette, burnt cherry tomatoes, smoked goats cheese whip, rocket, pangrattato 34.0 | **ADD** hot-smoked salmon +12.0

Twice-Cooked Pork Belly
apple, fennel and watercress salad, five spice caramel, pan jus 38.0 **NGA**

Prawn Linguine
garlic, chilli, white wine, citrus, olive oil 36.0 **DFO**

Wholesome Greens
baby spinach, kale, fried halloumi, avocado, cherry tomatoes, pickled red onions, grilled courgettes, quinoa, pepitas, green goddess dressing 27.0 **VGO/DFO**
ADD hot-smoked salmon +12.0 / garlic buttered prawns +10.0

Caesar Salad
cos lettuce, pecorino, anchovy dressing, soft boiled egg, croutons, maple bacon 27.0 **NGO** | **ADD** fried chicken +8.0 / hot-smoked salmon +12.0

FROM THE CHARGRILL

Angus Eye fillet 200gm 53.0
Angus Ribeye on bone 450gm 70.0
+ garlic buttered prawns +10.0

With port wine jus, rocket salad and house fries
OR creamy potato mash **NGO**

CHOOSE YOUR SAUCE horseradish / peppercorn jus / chimichurri / roasted garlic butter

Butchers Cut POA - chefs special

BURGERS

All served on a milk bun with house fries
NGA sourdough buns & vegan cheese available

Buffalo Fried Chicken Burger
shredded iceberg, buttermilk ranch, American cheese, burger pickles 29.0

Double Cheese Beef & Bacon Smash Burger
brisket patty, maple bacon, American cheese, burger pickles, shredded iceberg, burger sauce 30.0

Hemp Burger
hemp & chipotle patty, BBQ sauce, shredded iceberg, American cheese, burger pickles 29.0 **VGO/NGO**

SIDES

Creamy Potato Mash
14.0 **V/NGA**

Grilled Broccolini
lemon, chimichurri 14.0 **V/NGA**

Truffle Fries
truffle oil, parmesan, truffle mayo 14.0 **V/VGO**

Iceberg Wedge
buttermilk ranch, crispy shallots 14.0 **V/NGA**

Rocket Salad
parmesan, balsamic 14.0 **V/NGA**

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

SOMETHING SWEET

White Chocolate Crème Fraîche Mousse
strawberry, ginger biscuit, basil 17.0 **V**

Coconut and Lime Panna Cotta
charred pineapple, granola 16.0 **VGO/NGO/DF**

Chocolate Parfait
pistachio meringue, honeycomb toffee, chocolate soil 16.0 **NGO**

Fromage
New Zealand cheese(s) 50gms, seasonal fruit, seeded crackers, honeycomb 17.0 per cheese

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

KIDS MENU

12 years and under



ALL
16.0

Cheeseburger Slider

beef patty, cheese, tomato sauce, fries

Chicken Nuggets

fries, tomato sauce

Arancini Slider

tomato & mozzarella, ranch dressing, fries v

Fish & Chips

battered or grilled, fries, tartare



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

v vegetarian

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.

COCKTAILS

Espresso Martini | Finlandia vodka, Kahlúa, espresso 20.0

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

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

Plum & Proper | Vanilla infused vodka, limoncello, vanilla Galliano, black doris plum, lemon juice 22.0

Blueberry Sour | City of London Gin, rhubarb bitters, albumen, blueberry syrup, lemon juice 18.0

Coconut Kiss | Cazcabel Coconut Tequila, cherry liquor, cranberry juice, lemon juice 22.0

Ginger Whiskey | Whyte & Mackay Whiskey, Ginger Wine, peach purée, apple juice, lemon juice 18.0

Milano After Dark | City of London Gin, Campari, Vermouth Rosso, fresh espresso 22.0

Cherry Misu | Kahlúa, Tawny Port, cherry liqueur, cherry bitters, chocolate liqueur, vanilla infused vodka, maraschino cherry syrup, cream float 21.0

Lemon Martini | Absolut Vanilla Vodka, limocello, lemon juice, sugar syrup, cream 21.0

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

Tuatara | Adapt APA

Tuatara | Brightside Bright IPA

Monteith's | Golden Lager

Monteith's | Wayfarer Pilsner

Monteith's | West Coastin' Hazy IPA

Monteith's | Crushed Apple Cider

Murphy's | Irish Stout

Rotating 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	53.0
Johnson Estate Marlborough	13.0	19.0	56.0
Jules Taylor Marlborough	17.0	26.0	75.0
Dog Point Marlborough	18.0	27.0	80.0
Cloudy Bay Marlborough	-	-	99.0

CHARDONNAY

Northrow Gisborne	12.0	18.0	53.0
Matawhero Single Vineyard Gisborne	15.5	23.0	67.0
Craggy Range Kidnappers Vineyard Hawke's Bay	18.0	27.0	80.0
Man O' War Valhalla Waiheke Island	-	-	112.0

PINOT GRIS

Northrow Gisborne	12.0	18.0	53.0
Spy Valley Marlborough	14.5	21.0	62.0
Man O' War Exiled Waiheke Island	-	-	89.0

OTHER WHITES

Main Divide Riesling North Canterbury	14.5	21.0	62.0
Matawhero Church House Chenin Blanc Gisborne	15.0	22.0	67.0

ROSÉ

Northrow Hawke's Bay	12.0	18.0	53.0
Bijou Provence, France	14.0	20.0	59.0
Matawhero Single Vineyard Gisborne	15.5	23.0	67.0
Man O' War Pinque Waiheke Island	18.0	27.0	80.0

WINE

PINOT NOIR

	REG	LRG	BTL
Northrow Marlborough	12.0	18.0	53.0
Luna Martinborough	16.0	24.0	69.0
Rabbit Ranch Central Otago	17.0	26.0	75.0
Margrain River's Edge Martinborough	-	-	87.0
Akarua Central Otago	-	-	100.0

OTHER REDS

	REG	LRG	BTL
Babich Syrah Hawke's Bay	15.0	22.0	65.0
TW Merlot Gisborne	15.0	22.0	65.0
Mojo Shiraz McLaren Vale, Australia	15.5	23.0	67.0
Grant Burge Cameron Vale Cabernet Sauv Australia	16.0	24.0	69.0
Kaiken Malbec Mendoza, Argentina	16.0	24.0	69.0
Pasqua, Desire Lush & Zin Primitivo Puglia, Italy	17.0	26.0	77.0
St Hallet Faith Shiraz South Australia	-	-	85.0
Craggy Range Te Kahu Hawke's Bay Merlot, Cabernet Sauvignon, Cabernet Franc	-	-	92.0
Man O' War Ironclad Bordeaux Blend Waiheke Island Cabernet Franc, Merlot, Cabernet Sauvignon	-	-	119.0
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

RED WINE & AFTER DINNER

NON-ALCOHOLIC

TEA & COFFEE Temple tea & Halo coffee available

SOFT DRINKS

<i>Coca-Cola</i> Coca-Cola Zero Sugar	7.0
Schwepes Ginger Beer Ginger Ale Lemonade Tonic	7.0
Keri Juice apple pineapple orange cranberry tomato	7.0
L&P	7.0
Red Bull Energy Drink Sugarfree Coconut Edition Sugarfree	7.5
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	16.0
Coconut Daiquiri Lyre's Cane Spirit 0%, coconut, lime	16.0
Tropical Blush Pineapple, orange juice, strawberry, lime juice, orgeat	16.0
Blueberry Sour Lyre's 0% gin, blueberry, lemon juice, egg white, rhubarb bitters	16.0

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NON-ALCOHOLIC