

## SMALL PLATES

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

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

**Truffle Mushroom Arancini**  
red pepper pesto, pecorino 21.0 **VGO**

**Venison Tataki**  
pickled blackberries, candied walnuts, goats cheese whip, micro basil 26.0

**Ika Mata**  
market fish, coconut & lime dressing, cucumber, chilli, crispy kumara matchsticks, red chilli oil 27.0 **NGO/DF**

**Burrata**  
warm cumin carrots, beetroot, pumpkin, olive oil, thyme honey, toasted hazelnuts, aged balsamic 26.0 **NGA**

**Latitude 37 Duck Pâté**  
toasted pistachio, cider braised apple chutney, pickled red onion, toasted brioche, pork crackling 26.0 **NGO**

**Seafood Chowder**  
market fish, mussels, prawn, squid, potato & fennel velouté, grilled sourdough 28.0 **NGO**

**Fish Sliders**  
(3) beer battered daily catch, lettuce, pickled red onion, tartare 23.0 | **ADD** extra slider +7.0

**Southern Fried Chicken**  
buffalo sauce, buttermilk ranch, pickles 24.0

**Salt 'n Pepper Squid**  
Vietnamese green dressing, lemon, crispy shallots, chilli jam 23.0

### LATITUDE 37 PLATTER

house marinated olives, southern fried chicken, buffalo sauce, pickled red onions, salt 'n pepper squid, Vietnamese green dressing, Latitude duck pâté, grilled sourdough, NZ single artisan cheese, braised apple chutney, truffle mushroom arancini, red pepper pesto, crackers, pickled vegetables

**FOR 2 PEOPLE 42.0 / FOR 4 PEOPLE 84.0**

## LARGE PLATES

**Market Fish**  
line-caught market fish, seasonal ingredients POA

**Latitude 37 Fish 'N Chips**  
beer battered daily catch, house salad, fries, tartare, lemon 29.0

**Steamed NZ Green Lip Mussels**  
garlic & caper cream, grilled sourdough 34.0

**Pork Pappardelle**  
braised pork shoulder, fennel, garlic, rich tomato jus, pecorino 32.0

**Wild Mushroom Gnocchi**  
panfried potato gnocchi, garlic, baby spinach, truffle mushroom cream, pecorino 34.0 **v**

**Twice-Cooked Pork Belly**  
five spice caramel, kumara mash, roasted red onion, pan sauce, pork crackling dust 40.0

**Roast Pumpkin & Pearl Couscous Bowl**  
turmeric pearl couscous, baby spinach, pickled red onions, roast beetroot, green goddess dressing, spiced pepitas, citrus goats cheese whip 27.0 **V/VGO/DFO** | **ADD** grilled chicken +8.0

**Caesar Salad**  
cos lettuce, maple bacon, pecorino, anchovy dressing, soft-boiled egg, croutons 28.0 **NGO** | **ADD** grilled chicken +8.0

### FROM THE CHARGRILL

**NZ Lamb Rump, 220gm, Mint Jus** 48.0  
**Angus Eye-Fillet, 200gm, Port Wine Jus** 54.0  
**Angus Ribeye on the Bone, 450gm, Port Wine Jus** 73.0

served with Café de Paris butter, grilled seasonal greens, **CHOOSE** pecorino mash **OR** house fries

**ADD** garlic buttered prawns +14.0 / peppercorn sauce +3.0

## BURGERS

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

**Beef & Bacon Cheeseburger**  
smashed beef patty, maple bacon, American cheese, shredded lettuce, burger pickles, Latitude burger sauce 30.0 **NGO/DFO**

**Buffalo Chicken Burger**  
shredded lettuce, buttermilk ranch, American cheese, burger pickles 30.0 **NGO/DFO**

**Impossible Burger**  
plant-based burger, maple chipotle aioli, shredded lettuce, pickled red onions, American cheese, burger pickles 30.0 **VGO/NGO/DFO**

## SIDES

**Grilled Seasonal Greens**  
miso dressing 14.0 **VG**

**House Fries**  
rosemary sea salt, aioli 13.0 **V/VGO**  
**ADD** truffle oil, parmesan & truffle mayo +2.0

**Green Salad**  
mixed leaves, baby spinach, pickled red onions, balsamic dressing 14.0 **VG**

**Seasonal Roasted Root Vegetables**  
olive oil, thyme honey 14.0

**Creamy Pecorino Mash**  
14.0 **V/NGA**

## SOMETHING SWEET

**Warm Seasonal Fruit Crumble**  
brown butter custard, vanilla ice cream 16.0

**Chocolate Cookie Skillet**  
Whittaker's 72% dark & white chocolate, rich chocolate sauce, vanilla ice cream 17.0

**Coconut Mousse & Thyme Berries**  
fluffy coconut mousse, thyme kissed berries, crisp coconut tuile 15.0 **VG**

**NZ Artisan Cheese**  
single cheese (40gm), apple chutney, pickles, seeded crackers 19.0

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

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



12 years and under

## Cheeseburger Slider

beef patty, cheese, tomato sauce, fries

## Grilled Chicken 'n Mash

gravy

## Chicken Nuggets

fries, tomato sauce

## Creamy Mac N Cheese 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

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

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

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

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

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

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

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

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

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

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

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**Classics available on request**

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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

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## 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

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## RTDs

**Odd Company range**

Vodka, Pineapple & Passionfruit

Vodka, Mandarin & Yuzu

Vodka, Raspberry & Lemon

# WINE

## CHAMPAGNE & SPARKLING

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

## SAUVIGNON BLANC

	REG	LRG	BTL
<b>Northrow</b>   Marlborough	12.0	18.0	53.0
<b>Johnson Estate</b>   Marlborough	13.0	19.0	56.0
<b>Jules Taylor</b>   Marlborough	17.0	26.0	75.0
<b>Dog Point</b>   Marlborough	18.0	27.0	80.0
<b>Cloudy Bay</b>   Marlborough	-	-	99.0

## CHARDONNAY

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

## PINOT GRIS

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

## OTHER WHITES

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

## ROSÉ

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

# WINE

## PINOT NOIR

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

## OTHER REDS

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

# AFTER DINNER

## DESSERT WINE

	GLS	BTL
<b>De Bortoli Deen Botrytis Semillon</b>   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
<b>Schwepes</b>   Ginger Beer   Ginger Ale   Lemonade   Tonic	7.0
<b>Keri Juice</b>   apple   pineapple   orange   cranberry   tomato	7.0
<b>L&amp;P</b>	7.0
<b>Red Bull</b>   Energy Drink   Sugarfree   Coconut Edition Sugarfree	7.5
<b>Remedy Kombucha</b> Cherry Plum	9.0

## MINERAL WATER

<b>Voyage Water</b> Sparkling or Still	500mL 7.0   1L 11.0
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## NON ALCOHOLIC COCKTAILS

<b>Passionfruit Moscow Mule</b> Passionfruit, lime juice, ginger beer	16.0
<b>Coconut Daiquiri</b> Lyre's Cane Spirit 0%, coconut, lime	16.0
<b>Tropical Blush</b> Pineapple, orange juice, strawberry, lime juice, orgeat	16.0
<b>Blueberry Sour</b> Lyre's 0% gin, blueberry, lemon juice, egg white, rhubarb bitters	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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**NON-ALCOHOLIC**