

SMALL PLATES

Focaccia

whipped garlic butter, sea salt, chives 14.0 ^V

Mushroom Tartine

fresh herbs, lemon, cashew cream, grilled sourdough 19.5 ^{VG/NGO}

Harissa Prawns

charred corn & tomato salsa, red onion, coriander, jalapeño, smoked paprika yoghurt, lime 26.0 ^{DFO/NGA}

Ika Mata

line-caught bigeye tuna cured in coconut & lime, cucumber, chilli, crispy kumara matchsticks, chilli oil 27.0 ^{NGO/DF}

Steamed Green Lip Mussels

white wine, garlic butter, tomato jus, fresh herbs, grilled focaccia 26.0 ^{NGO/DFO}

Summer Burrata

heirloom tomatoes, cucumber, red onion, herb oil, croutons, balsamic 27.0 ^{NGO/V}

Duck Liver Pâté

burnt orange marmalade, pickled grapes, pork crackling crumble, herb oil, toasted sourdough crostini 26.0 ^{NGO}

Beer Battered Fish Sliders (3)

market fish, lettuce, pickled red onion, tartare 24.0
ADD extra slider +7.5

Southern Fried Chicken

buffalo hot sauce, chive buttermilk ranch, pickles 24.0

Salt 'n Pepper Squid

Vietnamese green chilli dressing, crispy shallots, lemon, chilli jam 24.0

LATITUDE 37 PLATTER

focaccia, whipped garlic butter, house marinated olives, Southern fried chicken, buffalo sauce, pickled red onions, salt 'n pepper squid, Vietnamese green chilli dressing, duck pâté, grilled sourdough, burnt orange marmalade, Ika Mata lettuce cups

SMALL 45.0 / LARGE 90.0

SIDES

House Fries

rosemary sea salt, aioli 14.0 ^{V/VO}
ADD truffle mayo & parmesan +3.0

Grilled Market Vegetables

whipped feta, pine nuts 14.5 ^{VG/NGA/DFO}

Rocket, Gem & Parmesan Salad

pickled red onion, lemon dressing, parmesan snow 14.5 ^{VG/NGA/DFO}

Triple-Cooked Agria Potatoes

rosemary salt, garlic butter 14.0 ^{V/DFO}

LARGE PLATES

Market Fish

tomato salsa fresca, capers, herbs, red wine vinaigrette POA

Fish 'N Chips

beer-battered market fish, house salad, fries, tartare, lemon 32.0

Twice-Cooked Pork Belly

apple & shaved fennel, paprika yoghurt, pickled grapes, Anna potatoes, pork crackling crumble, rosemary jus 42.0 ^{DFO}

Prawn Linguini

white wine, garlic, lemon butter, pomodoro concasse, fresh herbs 36.0 ^{DFO}

Grilled NZ Lamb Rump

spiced couscous, grilled courgette, rocket, minted labneh, harissa chermoula 49.0 ^{DFO}

Pesto Gnocchi

basil pesto, green beans, peas, grilled courgette, parmesan, lemon, toasted pine nuts. 34.0 ^{V/VO/NGO/DFO}

Beef & Bacon Cheeseburger

smashed beef patty, streaky bacon, American cheese, shredded berg, burger pickles, signature house sauce, toasted bun, rosemary fries 31.0 ^{NGO/DFO}

Summer Harvest Salad

heirloom tomatoes, grilled courgette, cucumber, olives, capers, red onion, whipped feta, baby gem, croutons, citrus dressing 27.0 ^{V/VO/NGO/DFO}

ADD grilled chicken +8.5

FROM THE CHARGRILL

Angus Eye-Fillet 200gm

Anna potatoes, garlic butter, roasted vine tomatoes, port wine jus 56.0 ^{DFO}

Angus T-Bone 500gm

triple-cooked Agria potatoes, roasted vine tomatoes, herb chimichurri 76.0 ^{DF}

ADD garlic buttered prawns +14.5 ^{DFO}

SOMETHING SWEET

Lemon Meringue

limoncello curd, ginger almond crumb, torched Italian meringue, micro basil 17.0 ^V

Chocolate Cookie Skillet

Whittaker's 72% dark & white chocolate, salted caramel sauce, white chocolate ice cream 17.0 ^V

Coconut Mousse & Thyme Berries

fluffy coconut mousse, thyme kissed berries, crisp coconut tuille 16.0 ^{VG/NGA}

V vegetarian | **VO** vegetarian optional | **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.

FOOD



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