

Entrées

Arancini Balls v / ve*

Mushroom, parmesan, smoked tomato oil, rocket and aioli

Crispy Squid df

Sichuan pepper, roast chilli and spring onion, lemon, coriander and lime leaf aioli

Charmoula Prawns gf* / df

Sautéed prawns, coconut whipped cream, pineapple salsa, spring onion vinaigrette, mango gel, chilli and crispy wonton

Glazed Pork Belly gf*

Chinese cabbage slaw, nashi pear, pickled onion, fresh herbs, chilli oil and sesame seeds

Mains

Akaroa Salmon Salad gf*

Roast pumpkin, red quinoa, marinated feta, pumpkin seeds, watercress, balsamic reduction, chilli threads and cranberry

Angus Eye Fillet 200g gf*

Medium rare, served with mashed potatoes with citrus and chive, beef cheek roulade, confit garlic and rosemary compound butter, sautéed baby spinach and port wine demi glaze

Cauliflower Steak & Coconut Curry gf / v / ve*

Spiced pumpkin and coconut curry, pickled daikon, crispy halloumi, almonds, raisins, pomegranate coriander and chilli oil

Latitude 37 Fish & Chips df

Beer battered local fresh fish, fries and garden salad

Desserts

Vanilla Bean Crème and Ginger Cake

Cardamon & crystalised ginger cake, lemon curd and white chocolate cremeux

Affogato gf

Kapiti Vanilla bean ice cream served with coffee and liqueur
Your choice of Frangelico, Baileys or Kahlúa

Frangelico Chocolate Mousse Dome

Hazelnut praline, raspberry macaroon, Oreo crumble and Kapiti triple chocolate ice cream

Raspberry & Coconut Cheesecake gf / ve

Blackberry and bourbon coulis with basil

Two courses \$57 / Three courses \$68

Please let us know if you have any dietary requirements or allergies

gf- gluten free | df- dairy free | v- vegetarian | ve- vegan | *- on request

To Start

Garlic Bread v

Warm organic ciabatta, garlic & rosemary butter, smoked salt

Entrée

Rare Beef Carpaccio gf / df*

Baby rocket, pear, aged balsamic, Kikorangi blue cheese, truffle oil, smoked salt

Salmon & Quinoa Salad gf

Roast pumpkin, red quinoa, marinated feta, pumpkin seeds, watercress, balsamic reduction, chilli threads & cranberry

Snapper Ceviche gf / df

Pineapple salsa, coriander, coconut, lime, compressed cucumber & herb, chilli rice crisp

Blue Cheese & Balsamic Onion Tart v

With rocket and walnuts

Main

Eye Fillet with Rosemary & Confit Garlic gf

Truffled gourmet potatoes, buttered baby spinach, honey glazed carrots, port wine demi glaze

Maple Pineapple Glazed Ham gf

Roast pumpkin with walnut, green beans with orange zest, balsamic & bacon, shaved apple & fennel slaw, pear ginger gel

Pan Roasted Salmon Fillet with Brown Butter & Tarragon gf

Buttermilk mashed potatoes with lemon & soft herbs, asparagus spears, chive noisette

Risotto v

Baby spinach, basil, sundried tomato oil, buffalo mozzarella, shaved asparagus

Dessert

Vanilla Bean Crème Brûlée

Cardamon & crystalised ginger cake, citrus mascarpone

Sticky Xmas Steamed Pudding

Spiced rum anglaise & vanilla ice cream

2 courses \$60 / 3 courses \$69

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To Start

Bread Selection

Selection of artisan breads and dinner rolls served with garlic butter, olive oil and balsamic reduction

Mains

Maple & Citrus Glazed Champagne Ham

Maple glazed ham spiced with star anise, clove and cinnamon, granny smith apple butter

Roast Turkey

Brie and prune stuffing, sage butter, vanilla jus

Leg of Lamb

5 Hour roast lamb with garlic, rosemary and thyme, mint jus, demi glaze

Roast Beef

Sirloin of beef, horseradish cream, caramelised onion, port wine demi glaze

Salmon

Baked salmon fillet, fine herbs, lemon caper sauce

Sides

Duck Fat & Rosemary Roasted Potatoes

Slow Roasted Root Vegetables

Brown butter and thyme

Mediterranean Couscous Salad

Roasted peppers, feta, lemon vinaigrette

Classic Caesar Salad

Crispy romaine, garlic croutons and parmesan

Marinated Kale

Candy nuts, orange segments, molasses vinaigrette, cranberries and pomegranate

Desserts

Sticky Date Pudding

Rum and toffee sauce, vanilla ice cream

Pavlova

Chantilly cream, fresh fruits

Assorted Cheesecake

Berry coulis

Chocolate Brownie

Ganache, berry compote, vanilla ice cream

One hot dish, two sides, one dessert	\$40
Two hot dishes, two sides, one dessert	\$50
Two hot dishes, three sides, two desserts	\$60
Three hot dishes, three sides, two desserts	\$70

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