

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 iceburg, 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

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.

welcome

You'll find us in the heart of Mount Maunganui.
Open for lunch, dinner and everything in
between. The option is yours whether you
dine inside, relax at one of our street-side
tables or enjoy our sunny courtyard.

Our passionate chefs have created a
menu which is best described as classic with
a contemporary style and an innovative touch.
Re-created seasonally and with feature dishes,
our menu will always leave you wanting
another taste. Let our family take care
of your family.

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OPEN

Monday – Sunday
12pm – late



@Latitude37restaurant

07 572 3037 | latitude@37.co.nz | latitude37restaurant.co.nz

functions

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FOOD

LATITUDE

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