



Menu

# Entrée

<b>Chef's Soup of the Day</b> Changes daily, serve with garlic ciabatta	\$11.50
<b>Creamy Seafood Chowder</b> Loaded with seafood, including mussels, pipis, clams, squid, and toasted garlic ciabatta	\$13.00
<b>Seafood Tasting Platter</b> Assorted crumbed fried fish, squid, prawns, and scallops with sweet chilli dip	\$15.50
<b>Caesar Salad</b> Crisp iceberg, flaked parmesan, olives, garlic tossed prawns, bacon, and croutons	\$15.00
<b>Bread and Dips</b> Focaccia and ciabatta bread with dips (hummus, tomato sundried, olive oil)	\$10.50

# Mains

<b>Beef and Reef</b> Prime steer beef scotch fillet, wilted spinach, sautéed mushrooms, caramelised shallots, mustard béarnaise, madeira jus and king prawn	\$38.00
<b>Grilled Lamb Rack</b> Buttered brioche, creamy mashed potato, mushroom ragout, wilted spinach, mint jelly and madeira jus	\$36.00
<b>Pan Roasted Pork Chop</b> Yorkshire pudding stuffed with braised apple jus, creamy colcannon, roasted beetroot and confit onion	\$32.00
<b>Pan-Seared Marlborough Salmon</b> Braised red cabbage, stir-fried vegetables, pickled cucumber, poached mussels and lemon butter sauce	\$34.00
<b>Cajun-Spiced Grilled Chicken Breast</b> Warm Couscous and mesclun salad, spring vegetable and tzatziki sauce	\$30.00
<b>Latitude Fettuccine Pasta</b> Creamy fettuccine with mushroom, bacon, chicken and cheese	\$18.00
<b>Creamy Mushroom Pasta</b> Creamy fettuccine, mushroom, spinach and cheese	\$16.00
<b>The Chef's Grill</b> Choose a meat, one side and sauce. Served with potato of the day.	\$35.00
<b>Meats</b> Beef scotch fillet, Marlborough salmon fillet, chicken breast, and pork cutlet	
<b>Sides</b> Chunky fries, salad greens, grilled vegetables, steamed seasonal vegetables, sautéed mushrooms	
<b>Sauces</b> Thyme jus, creamy wild mushroom sauce, lemon butter, Bbéarnaise, madeira jus	
<b>Extra Sides</b> Seasoned wedges   cChunky fries   Salad greens   Seasonal steamed/grilled vegetables Sautéed mushrooms   Potato of the day	\$7.00

# Desserts

<b>Diamanta Cake</b> A delicious double mousse cake of rich chocolate and caramel on a thin layer base topped with Italian meringue	\$14.50
<b>Homemade Lattice Top Apple Pie</b> Served with gourmet vanilla bean ice cream and crème anglaise	\$14.00
<b>Chocolate Fudge Brownie</b> Served with vanilla ice cream and saffron custard	\$13.00
<b>Tiramisu</b> A flavoured cream with espresso soaked sponge and cocoa	\$13.00
<b>Ice Cream Selection</b> Any 3 scoops of ice-cream with berry and chocolate syrup	\$13.00
<b>New Zealand Cheese Selection</b> Brie, blue or cheddar   Crackers, quince paste, grapes and dried fruit	
<b>1 Cheese</b> \$10.50   <b>2 Cheeses</b> \$17.50   <b>3 Cheeses</b> \$23.50	
<b>Dessert of the Day</b> Changes daily, chef's choice of dessert	\$14.00

# Bar Snacks

<b>Fish and Chips</b> Beer battered fish with chunky fries and tartare sauce	\$16.00
<b>Angus Burger</b> Cheese, pattie, lettuce, tomato, caramelized onion, tomato relish	\$15.00
<b>Create your own Pizza</b> Ham, tomato, pineapple, onion, garlic, cheese, mushroom, chicken, capsicum, bacon, pepperoni	\$13.00
<b>Vegetarian Pizza</b> Onion, tomato, capsicum, olives, mushroom, cheese	\$12.00

# Beverages

<b>Sparkling Wine</b> Lindauer Brut Cuvée (200ml) Brancott Estate Brut Cuvée Deutz Marlborough Cuvée (200ml) Deutz Marlborough Cuvée Brancott Estate Brut Cuvée Champagne Mumm Cordon Rouge	\$12.50 \$12.50 \$14.50 \$45.00 \$38.00 \$99.00	
<b>Chardonnay</b> Settlers Hill Villa Maria Stoneleigh Church Road	\$7.50 \$8.00 \$8.50 \$9.00	\$28.00 \$36.00 \$37.00 \$38.00
<b>Sauvignon Blanc</b> Settlers Hill Villa Maria Stoneleigh Stoneleigh Lighter Triplebank	\$7.50 \$8.00 \$8.50 \$8.50 \$9.00	\$28.00 \$36.00 \$37.00 \$37.00 \$38.00
<b>Pinot Gris</b> Settlers Hill Villa Maria Stoneleigh Lighter	\$7.50 \$8.00	\$28.00 \$36.00 \$37.00
<b>Riesling</b> Stoneleigh Camshorn	\$8.50 \$9.00	\$37.00 \$38.00
<b>Merlot</b> Settlers Hill Wyndham Estate Bin 999 Church Road Stoneleigh Latitude	\$7.50 \$8.50 \$9.00 \$9.00	\$28.00 \$37.00 \$38.00 \$38.00
<b>Shiraz</b> George Wyndham Bin 555 Boundary Road Syrah Jacob's Creek Jacob's Creek Double Barrel	\$8.50 \$9.00 \$9.00 \$9.00	\$37.00 \$38.00 \$38.00 \$38.00
<b>Pinot Noir</b> Settlers Hill Stoneleigh The Last Shepherd Triplebank	\$7.50 \$8.50 \$9.00 \$9.00	\$28.00 \$37.00 \$38.00 \$38.00
<b>Rosé</b> Villa Maria Stoneleigh Latitude Stoneleigh Lighter	\$8.00 \$8.00 \$8.00	\$36.00 \$37.00 \$37.00

<b>House Wine</b> Red   White	\$7.00	\$22.00
<b>Port</b> Barros 10 years Old Reserve Ruby (50ml) Barros 10 years Old Reserve Tawny (50ml)		
<b>Beer</b> Amstel Light Tui Export Gold Speights Corona Kingfisher Heineken Steinlager Pure		\$6.00 \$6.00 \$6.50 \$7.00 \$7.00 \$7.00 \$7.50 \$7.50

<b>Cocktails</b> Bacardi Pineapple Fizz Havana Classic Mojito Bacardi Daiquiri Havana Cubalibre Havana Especial Mai Tai Smirnoff Blue Lagoon Absolut Black/White Russian Olmecca Classic Margarita Jose Cuervo Tequila Sunrise Long Island Ice Tea Absolut Bloody Mary		\$12.00 \$12.00 \$14.00 \$12.00 \$14.00 \$12.00 \$12.00 \$14.00 \$14.00 \$15.00 \$14.00
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<b>Mocktails</b> Classic Shirley   Virgin Sunrise   Virgin Fizz Virgin Mary   Nojito   Virgin Daiquiri   Tropical Delight		\$10.00
<b>Spirits &amp; Liqueur</b> Single Double		\$9.00 \$14.00

<b>Vodka</b> Absolut   Smirnoff <b>Gin</b> Bombay Sapphire   Beefeater   Gordon's <b>Rum</b> Havana Club Añejo 3 Anos   Havana Club Especial   Bacardi Rum   Coruba Rum Mount Gay   Malibu   Pimms <b>Whiskey</b> Chivas 12 Year-old   Chivas Extra   Ballantine's   Black/Red Label Jack Daniels   Canadian Club   Jameson   Grants <b>Tequila</b> Olmecca Tequila   Jose Cuervo Tequila <b>Bourbon</b> Jim Beam <b>Liqueur</b> Baileys   Kahlúa   Cachaca   Jagermeister   Galliano <b>Brandy</b> St. Remy Brandy
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<b>Juices</b> Orange   Apple   Pineapple   Cranberry   Tomato	\$4.50
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<b>Cold Drinks</b> Coke   Coke Zero   Diet Coke   Sprite   Fanta   L&P   Red Bull Sparkling   Mineral Water   Soda   Tonic Water Ginger Ale   Ginger Beer Lemon Lime Bitters   Squash Lemonade   Raspberry Lemonade	\$3.50 \$4.50 \$5.50 \$6.00
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<b>Café</b> Flat White   Cappuccino   Mochaccino   Latte Americano   Espresso Caramel Latte   Hazelnut Latte   Vanilla Latte   Chai Latte   Hot Chocolate	\$4.50 \$3.50 \$5.00
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<b>Special Coffee</b> Jameson Irish Coffee Jameson and Kahlua Irish Winter Baileys and Kahlúa Irish Kiss Havana Especial Jamaican Coffee Baileys Belgium Coffee	\$6.50 \$6.50 \$6.50 \$6.50 \$6.50
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<b>Caesar Salad</b> Crisp iceberg, flaked parmesan, olives, garlic tossed prawns, bacon, and croutons	<b>\$15.00</b>
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## Mains

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<b>Cajun Spiced Grilled Chicken Breast</b> Warm Couscous and mesclun salad, spring vegetable, and tzatziki sauce	<b>\$30.00</b>
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<b>Sides</b> Chunky fries, salad greens, grilled vegetables, steamed seasonal vegetables, sautéed mushrooms	
<b>Sauces</b> Thyme jus, creamy wild mushroom sauce, lemon butter, béarnaise, madeira jus	
<b>Extra Sides</b> Seasoned wedges   Chunky fries   Salad greens Seasonal steamed/grilled vegetables Sautéed mushrooms   Potato of the day	<b>\$7.00</b>

## Desserts

<b>Diamanta Cake</b> A delicious double mousse cake of rich chocolate and caramel on a thin layer base topped with Italian meringue	<b>\$14.50</b>
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<b>Tiramisu</b> A flavoured cream with espresso soaked sponge and cocoa	<b>\$13.00</b>
<b>Ice Cream Selection</b> Any 3 scoops of ice-cream with berry and chocolate syrup	<b>\$13.00</b>
<b>New Zealand Cheese Selection</b> Brie, Blue or cheddar   Crackers, quince paste, grapes and dried fruit <b>1 Cheese \$10.50   2 Cheeses \$17.50   3 Cheeses \$23.50</b>	
<b>Dessert of the Day</b> Changes daily, chef's choice of dessert	<b>\$14.00</b>

## Bar Snacks

<b>Fish and Chips</b> Beer Battered fish with chunky fries and tartare sauce	<b>\$16.00</b>
<b>Angus Burger</b> Cheese, pattie, lettuce, tomato, caramelized onion, tomato relish	<b>\$15.00</b>
<b>Create your own Pizza</b> Ham, tomato, pineapple, onion, garlic, cheese, mushroom, chicken, capsicum, bacon, pepperoni	<b>\$13.00</b>
<b>Vegetarian Pizza</b> Onion, tomato, capsicum, olives, mushroom, cheese	<b>\$12.00</b>

## Sparkling Wine

Lindauer Brut Cuvée (200ml)	\$12.50	
Brancott Estate Brut Cuvée	\$12.50	
Deutz Marlborough Cuvée (200ml)	\$14.50	
Deutz Marlborough Cuvée	\$45.00	
Brancott Estate Brut Cuvée	\$38.00	
Champagne Mumm Cordon Rouge	\$99.00	

## Chardonnay

Settlers Hill	\$7.50	\$28.00
Villa Maria	\$8.00	\$36.00
Stoneleigh	\$8.50	\$37.00
Church Road	\$9.00	\$38.00

## Sauvignon Blanc

Settlers Hill	\$7.50	\$28.00
Villa Maria	\$8.00	\$36.00
Stoneleigh	\$8.50	\$37.00
Stoneleigh Lighter	\$8.50	\$37.00
Triplebank	\$9.00	\$38.00

## Pinot Gris

Settlers Hill	\$7.50	\$28.00
Villa Maria	\$8.00	\$36.00
Stoneleigh Lighter		\$37.00

## Riesling

Stoneleigh	\$8.50	\$37.00
Camshorn	\$9.00	\$38.00

## Merlot

Settlers Hill	\$7.50	\$28.00
Wyndham Estate Bin 999	\$8.50	\$37.00
Church Road	\$9.00	\$38.00
Stoneleigh Latitude	\$9.00	\$38.00

## Shiraz

George Wyndham Bin 555	\$8.50	\$37.00
Boundary Road Syrah	\$9.00	\$38.00
Jacob's Creek	\$9.00	\$38.00
Jacob's Creek Double Barrel	\$9.00	\$38.00

## Pinot Noir

Settlers Hill	\$7.50	\$28.00
Stoneleigh	\$8.50	\$37.00
The Last Shepherd	\$9.00	\$38.00
Triplebank	\$9.00	\$38.00

## Rosé

Villa Maria	\$8.00	\$36.00
Stoneleigh Latitude	\$8.00	\$37.00
Stoneleigh Lighter	\$8.00	\$37.00

## House Wine

Red   White	\$7.00	\$22.00
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## Port

Barros 10 years Old Reserve Ruby (50ml)	
Barros 10 years Old Reserve Tawny (50ml)	

## Beer

Amstel Light	\$6.00
Tui	\$6.00
Export Gold	\$6.50
Speights	\$7.00
Corona	\$7.00
Kingfisher	\$7.00
Heineken	\$7.50
Steinlager Pure	\$7.50

## Cocktails

Bacardi Pineapple Fizz	\$12.00
Havana Classic Mojito	\$12.00
Bacardi Daiquiri	\$14.00
Havana Cubalibre	\$12.00
Havana Especial Mai Tai	\$14.00
Smirnoff Blue Lagoon	\$12.00
Absolut Black/White Russian	\$12.00
Olmecca Classic Margarita	\$14.00
Jose Cuervo Tequila Sunrise	\$14.50
Long Island Ice Tea	\$15.00
Absolut Bloody Mary	\$14.00

## Mocktails

Classic Shirley   Virgin Sunrise   Virgin Fizz	\$10.00
Virgin Mary   Nojito   Virgin Daiquiri   Tropical Delight	

## Spirits & Liqueur

Single	\$9.00
Double	\$14.00

**Vodka** Absolut | Smirnoff

**Gin** Bombay Sapphire | Beefeater | Gordon's

**Rum** Havana Club Añejo 3 Anos | Havana Club Especial | Bacardi Rum | Coruba Rum  
Mount Gay | Malibu | Pimms

**Whiskey** Chivas 12 Year-old | Chivas Extra | Ballantine's | Black/Red Label

Jack Daniels | Canadian Club | Jameson | Grants

**Tequila** Olmecca Tequila | Jose Cuervo Tequila

**Bourbon** Jim Beam

**Liqueur** Baileys | Kahlúa | Cachaca | Jagermeister | Galliano

**Brandy** St. Remy Brandy

## Juices

Orange   Apple   Pineapple   Cranberry   Tomato	\$4.50
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## Cold Drinks

Coke   Coke Zero   Diet Coke   Sprite   Fanta   L&P   Red Bull	\$3.50
Sparkling   Mineral Water   Soda   Tonic Water	\$4.50
Ginger Ale   Ginger Beer	\$5.50
Lemon Lime Bitters   Squash Lemonade   Raspberry Lemonade	\$6.00

## Café

Flat White   Cappuccino   Mochaccino   Latte	\$4.50
Americano   Espresso	\$3.50
Caramel Latte   Hazelnut Latte   Vanilla Latte	\$5.00
Chai Latte   Hot Chocolate	\$5.00

## Special Coffee

Jameson Irish Coffee	\$6.50
Jameson and Kahlua Irish Winter	\$6.50
Baileys and Kahlúa Irish Kiss	\$6.50
Havana Especial Jamaican Coffee	\$6.50
Baileys Belgium Coffee	\$6.50