



GARLIC BREAD (v)

BREAD & DIPS

\$14.00

\$12.00

Oven baked breads with the chefs choice of fresh house made dips

latitude

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ROASTED VEGETABLE SALAD (v, gf) \$18.00

Roasted mushrooms & pumpkin with mixed leaves, feta, pine nuts & a balsamic dressing

AUBERGINE CHIPS (v)

\$16.00

Lightly panko crumbed & fried. Served with a honey & blue cheese dip

PRAWN & CHORIZO (gf)

\$24.00

Local NT prawns sautéed with chorizo, fresh chilli & garlic served on grilled Turkish bread

SMOKED SALMON & PRAWNS (gf) \$25.00

Smoked salmon & avocado salsa topped with prawns & finished with a light lemon-lime olive oil

THAI BEEF SALAD

\$22.00

Marinated steak seared & shredded, Thai salad mix, chilli, mint coriander & fresh lime with mixed salad leaves tossed in a spicy nam-jim dressing



CHICKEN SALTIMBOCCA (gf)

\$32.00

Chicken fillet stuffed with prosciutto & sage with a burnt butter & caper sauce & creamy polenta

BARRA SEAFOOD BAKE (gf)

\$41.00

NT barra baked in a garlic cream sauce with a seafood medley served on crushed herb chat potatoes & pan sautéed vegetables

CONFIT VEGETABLE TART (v)

\$26.00

Seasonal vegetables, caramelised onion, aubergine puree beside a rocket, pear & crouton salad & finished with a balsamic glaze

VEGETABLE LAKSA

The epic Malaysian spicy coconut noodle soup is rich, fragrant & a bit spicy, loaded with Asian vegetables & rice noodles Add Chicken \$8.00 Add Seafood \$10.00

LAMB RUMP (af)

Herb rubbed lamb rump oven baked cooked to medium-rare served with sweet potato mash & greens with a Greek yoghurt dressing

SEAFOOD RISOTTO (qf)

Mussels, prawns, calamari & fish poached in a rich seafood stock with aromatics, cooked into a creamy arborio rice base, topped with shaved parmesan & fresh herbs

CHICKEN PESTO PASTA

\$28.00

Tender pieces of chicken breast sautéed with our house made pesto & cream, tossed through pasta & finished with shaved parmesan

\$26.00

\$39.00

\$36.00

From the Grill

300g RIB FILLET (gf)

\$39.00

Cooked to your liking & served on a creamy leek & potato mash with sautéed vegetables & topped with a herb & garlic butter

REEF & BEEF (gf)

\$44.00

\$9.00

350g Wagyu Rump cooked to your liking & served on a creamy leek & potato mash with sautéed vegetables & topped with mixed seafood in a garlic cream sauce



CRISPY KIPFLER POTATOES (v, gf) \$9.00 Roasted with fresh herbs, garlic & sea salt

POTATO & LEEK MASH (v, gf) \$10.00

PAWPAW SALAD \$9.00 Thai-style noodle & pawpaw salad with a sweet soy chilli dressing

SAUTÉED VEGETABLES (v, gf) \$9.00 Vegetables steamed, then sautéed in herb & garlic butter

BOWL OF CHIPS (gf) Crispy chips served with a side of aioli

BOWL OF SWEET POTATO CHIPS (gf) \$9.00 Crispy sweet potato chips served with a side of aioli

)esserts

AFFOGATO

\$16.00

Espresso coffee, vanilla ice cream & your favourite liqueur Baileys | Frangelico | Drambuie | Cointreau Tia Maria | Sambuca | Kahlua

TIRAMISU

\$13.00

The classic Italian 'pick me up' coffee dessert. Served with mixed berries & coulis

TRIO OF ICE CREAM Please ask for toda \$12.00

Please ask for todays flavours

MANGO & VANILLA PANNA COTTA \$13.00 with coconut & mint. Served with mixed berries & coulis

CRÈME CARAMEL

\$13.00

Served with fresh whipped cream & berries

CHEESE PLATTER

Assorted cheeses accompanied with crackers, fresh & dried fruits 1 person \$16.00 | 2 people \$26.00 | 4 people \$50.00

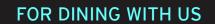
Toffee and Tea

COFFEE

Espresso	\$3.50
Macchiato	\$4.50
Flat White	\$4.50
Café Latte	\$4.50
Cappuccino	\$4.50
Long Black	\$4.50
Hot chocolate	\$4.50

TEA

latitude



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Thank Jou

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(v = vegetarian, gf = gluten free*) *while all care is taken your gluten-free meal is prepared in a kitchen shared with wheat & cross contact can occur