



Menu

DRY SEASON 2019

latitude

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Breads

GARLIC BREAD (v) \$12.00

BREAD & DIPS \$14.00

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

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Entree

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

Main Course

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 \$26.00

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 (gf) \$39.00

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

SEAFOOD RISOTTO (gf) \$36.00

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

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

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

Sides

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)

\$9.00

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

Desserts

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

\$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

Coffee 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

Tea Cup	\$3.00
English Breakfast Peppermint Chamomile Green Tea Earl Grey	
Tea Pot	\$5.00
English Breakfast Peppermint Chamomile Green Tea Earl Grey	

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Thank You

FOR DINING WITH US

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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