

Latitude 21

Breads

Traditional – Garlic & herb butter (V)	7.5
Loaded – Garlic butter, Crispy bacon & Cheddar cheese	11.0

Oyster's

½Dozen/Dozen

Natural (GF, LF)	20.0/38.0
Kilpatrick – Bacon, Kilpatrick sauce (GF, LF)	23.0/42.0
Oriental – Ponzu, Wakame, Pickled ginger (LF)	23.0/42.0
Trio plate – 2 each of the above oyster options (LF)	25.0/47.0

Entrée

Scallops (3) – Salmon caviar, Crispy pancetta (GF, LF)	22.5
Tiger Prawns (3) – Charred, Garlic butter, Citrus (GF)	25.5
Pork Belly – Crispy skinned, Green paw-paw salad, Asian glaze (GF, LF)	21.5
Share Mezze Plate – Garlic & parmesan shards, Charred vegetables, Cheese, Dip (V)	26.5
Halloumi Fries – Citrus aioli, Pear & walnut salad (GF, V)	18.5
Zucchini Flowers – Hummus filled, Tempura battered, Orange & rocket salad (PB)	19.0/34.0

Main

Barramundi – Pistachio crusted oven baked fillet, Chunky Battered fries, Pico De Gallo (LF)	32.0
Chicken – Prosciutto wrapped breast, Camembert & thyme mousse, Truffle mashed potatoes, Broccolini, White wine veloute (GF)	32.0
250g Eye Fillet – Rosette Potato, Glazed baby carrots, Sugar snaps, Café de Paris, Jus (GF)	46.0
Seafood plate – Pistachio crusted oven baked fillet, Charred prawns, Scallops, Baby squid, Natural oysters, Beer battered fries, Chefs salad, House-made Tartare	60.0/115.0
Lamb cutlets (4) – Warm Mediterranean salad, Spiced yoghurt (GF)	42.0
Catch of the day – Market fresh fish, Sautéed garlic new potatoes, Pomegranate salad, Citrus butter (GF)	MP
Seafood pasta – Crab meat, Prawns, Scallops, Smoked salmon, Broccolini, Garlic cream sauce	27.5
Vegetable Korma – Rice pilaf, Pappadam, Coconut yoghurt (PB)	24.5

(LF) – Lactose Free

(GF) – Gluten Free

(V) – Vegetarian

(PB) – Plant Based

\$3.5 Cakeage Per person

15% Surcharge on Public Holidays

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Sides

Beer Battered fries w/ Aioli (LF, V)	8.5
Seasoned wedges w/ Sweet chilli & Sour cream (V)	8.5
Truffle mashed potato (GF, V)	8.5
Farmers salad w/ Balsamic glaze (PB)	5.5
Mixed seasonal vegetables (PB)	8.5
Pomegranate salad (PB)	8.0
Garlic buttered bug tail (GF)	12.5
2 Oysters natural (GF, LF)	8.0

Desserts

Pina Colada – Panna Cotta, Macerated pineapple salsa, Tuile	17.5
Chocolate Decadence – White chocolate & raspberry truffle, Milk chocolate semifreddo, Dark chocolate steamed pudding	21.5
Deconstructed Lemon Meringue – Lemon curd, Meringue, Vanilla biscuit, Mascarpone	17.5
Ice-cream Trio – Please ask our wait staff about our current flavours	14.5
Cheese Plate – Selection of cheeses, Quince paste, Water crackers, Dried & fresh fruits, Nuts (GF)	26.5

Children – All children's meals come inclusive with a can of soft drink and ice-cream

Crumbed barramundi goujons & chips	17
Crumbed chicken tenders & chips	17.5
Hawaiian pizza & chips	17.5
Spaghetti bolognaise	17.5
Cheeseburger & chips	15.5

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