

# LATITUDE

## BREAKFAST PLATES

(Available from 7am – 10.30am)

### Eggs Benedict \$19.8

poached eggs, honey baked ham, wilted kale, English muffin, hollandaise sauce

### Smoked Salmon & Eggs \$19.8

scrambled eggs, capers, avocado, mesclun greens, English muffin

### Homemade Waffles \$15.8

mixed seasonal fruits & berries, granola crunch, maple syrup  
add ice-cream

\$6

### Homemade Granola \$14.8

mixed berries, citrus fruits, plain yoghurt, honey

## ALL DAY OPTIONS

### LATITUDE Breakfast \$22.8

eggs, streaky bacon, pork bratwurst, mushrooms, bean ragout, vine tomato, sourdough, hash browns  
**choice of scrambled/ poached/ sunny side-up/ over easy**

### Avocado on Toast \$17.8

pomegranate seeds, pumpkin seeds, dukkah spice, sourdough

### Açaí Bowl \$15.8

blended açaí purée, fresh berries, bananas, granola

## DESSERTS

### Chocolate Fondue \$19.8

chef's selection of seasonal fruits and mini cakes (serves 2)

### Chocolate Fondant \$18.8

cookie crumbs, berries, cointreau crème anglaise  
**20 - 25 minutes preparation time**

### Rich Chocolate Walnut Brownies \$14.8

chocolate sauce, vanilla bean ice-cream

### Sticky Toffee Pudding \$14.8

toffee sauce, vanilla bean ice-cream

### Crème Brûlée \$12.8

vanilla bean custard, caramelised Demerara sugar, pistachio shortbread biscuit

### Durian Pengat \$12.8

coconut milk, pandan extract, gula melaka

### Eton Mess \$12.8

mixed seasonal berries, crushed meringue, whipped cream, forest fruit coulis

### Ice-cream (Single Scoop) \$6.5

choice of chocolate/ strawberry/ vanilla

### Ice-cream Cookie Sandwich \$6.5

Assorted flavours



Signature



Pork



Vegetarian



Gluten Free



Peanuts



Spicy



Seafood

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## SALADS & SOUPS

### Salmon Poke Bowl \$21.8

avocado, lettuce, cherry tomato, edamame, seaweed, sriracha mayo dressing, Japanese rice

### Harvest Bowl \$19.8

wild rice, barley, quinoa, butternut, crumbled feta, caramelised onions, broccoli, pomegranate seeds, edamame, organic herbs, coconut green goddess dressing

### Tuna Niçoise Salad \$18.8

seared yellowfin tuna, warm potato & green bean salad, roasted vine tomato, olives, fine herbs, poached egg

### Mexico City \$17.8

mesclun lettuce, romaine, spring onions, kidney bean, spiced tomato salsa, guacamole, diced marinated chicken breast, grated cheddar cheese, tortilla chips

### LATITUDE Kale Caesar Salad \$15.8

cos lettuce, kale, bacon lardons, toasted herb croutons, anchovy aioli, Grana Padano cheese

add poached shrimp \$7

add smoked salmon \$5

add marinated chicken \$5

### Seafood Chowder \$15.8

fish fillet, prawns, clams, bacon, diced potato & carrot, rich cream, chopped parsley

### Cream of Mushroom Soup \$13.8

wild mushrooms, sourdough, chives

## SMALL PLATES

### Snacks Platter \$29.8

buttermilk spiced mid wings with jalapeño glaze, chicken satay, calamari, breaded mozzarella sticks, battered barramundi, fries

### Beef Tacos \$18.8

grilled ribeye beef, lettuce, guacamole with tomato jalapeño salsa, sour cream

### Buttermilk Spiced Mid Wings \$16.8

jalapeño soy glaze, cashew nuts, chives, sesame seeds, lime

### Scamorza Mozzarella Cheese Sticks \$15.8

chipotle dip

### Satay \$23.8 (one dozen)

peanut gravy, cucumber, onions, rice cake  
*choice of chicken or beef*

### Spiced Calamari \$13.8

dashi aioli, lime

### Truffle Parmesan Fries \$13.8

scented truffle snow, chives

### Vegetable Spring Rolls \$13.8

Thai chilli sauce

### Fries \$10.8

ranch dressing



Signature

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## MAIN PLATES

<b>Angus OP Ribs Platter</b> mashed potato, roasted herbs vegetable, au jus <i>25 minutes preparation time</i> <i>Fridays - Sundays only</i>	<b>\$148</b> (serves 2)	<b>Baked Mentaiko Salmon</b> 🍣 🍷 onsen egg, edamame, daikon, Japanese pearl rice	<b>\$24.8</b>
<b>Steak &amp; Frites</b> 250g Australian grass-fed ribeye, garlic confit, fries, garden salad	<b>\$30.8</b>	<b>Beef Steak Donburi</b> 🍷 ribeye steak, onsen egg, scallion, edamame, corn kernel, Japanese pearl rice	<b>\$24.8</b>
<b>Baby Back Ribs</b> 🍳 🐖 homemade Kansas barbecue sauce, fries, garden salad	<b>\$26.8</b>	<b>Barramundi &amp; Chips</b> 🍷 locally-farmed barramundi, fries, tartar sauce	<b>\$22.8</b>
<b>16-hour Slow-braised Beef Cheek</b> 🍳 sautéed seasonal vegetables, mashed potato	<b>\$25.8</b>	<b>Sakura Pork Collar Katsu Curry</b> 🐖 onsen egg, cabbage, Japanese curry, Japanese pearl rice	<b>\$21.8</b>
<b>Oven-roasted Spatchcock</b> sautéed seasonal vegetables, mashed potato	<b>\$25.8</b>		

## BURGERS & SANDWICHES

<b>Classic Lobster Roll</b> 🍳 🍷 poached lobster tail & claw, buttered roll, spiced marie rose sauce, fries	<b>\$24.8</b>	<b>Crispy Chipotle Chicken Burger</b> crispy chicken thigh, lettuce, cheddar cheese, chipotle mayo, fries	<b>\$17.8</b>
<b>IMPOSSIBLE™ Burger</b> ✓ cheddar cheese, tomato, lettuce, caramelised onions, barbecue sauce, fries	<b>\$23.8</b>	<b>LATITUDE Club Sandwich</b> 🍳 🐖 sliced chicken breast, grilled bacon, tomato, lettuce, smashed avocado, boiled egg, mayo, ciabatta bread, fries	<b>\$16.8</b>
<b>French Dip</b> grilled ribeye steak, dijon mustard mayo, caramelised onions, French baguette, beef jus, fries	<b>\$18.8</b>		
<b>LATITUDE Burger</b> 🍳 handmade beef patty, emmental cheese, gherkin, caramelised onions, lettuce, tomato, potato bun, barbecue sauce, fries	<b>\$18.8</b>		

Add on for burgers & sandwiches

fried egg	\$2
bacon	\$4
sautéed mushrooms	\$8

## PIZZA

### Veneto Blanc \$26.8

creamed mascarpone, smoked salmon, rocket leaves, sautéed shrimps, calamari, fresh basil, lemon segments, fried capers, parmesan shavings

### Amante Di Carne \$24.8

roma tomato sauce, mozzarella cheese, whipped mascarpone, sliced beef pepperoni, pork & beef salami, spiced ground beef, shredded basil

### San Siro \$22.8

san marzano tomato, mozzarella cheese, roasted cherry tomato, sliced beef pepperoni, roasted chillies, oregano

### Hawaiian \$19.8

san marzano tomato, mozzarella cheese, honey baked ham, pineapple

### Giardino \$19.8

roasted courgettes, aubergine, cherry tomato, olives, chillies, mozzarella cheese, fresh basil leaves, oregano

### Margherita \$18.8

san marzano tomato, mozzarella cheese, basil, extra virgin olive oil

## PASTA

### Aragosta \$28.8

baby lobster, king prawn, roma spicy tomato sauce, garlic, chopped herbs, linguine

### Beef Ragu \$20.8

classic beef ragu, basil, parmigiana-reggiano cheese, pappardelle

### LATITUDE Meatballs \$19.8

ground beef, ricotta cheese, meatballs with parmesan cheese and herbs, tomato ragu, parmesan shavings, spaghetti

### Carbonara \$17.8

pancetta, pecorino romano cheese, egg yolk cream sauce, spaghetti

### Aglio Olio con Peperoncino \$15.8

chilli, garlic, Italian parsley, extra virgin olive oil, spaghetti

## JUNIOR PLATES

### Junior Barramundi & Chips \$14.8

fries, ketchup, dill tartar sauce

### Beef Bolognaise \$12.8

Grana Padano cheese, homemade beef sauce, spaghetti

### Chicken Nuggets \$12.8

fries, ketchup

### Egg Fried Rice \$12.8

fried egg, chicken wings, Japanese pearl rice

## ASIAN PLATES

### Truffle-scented Ribeye Beef Fried Rice

carrot, egg white, scallion,  
garlic chips soy reduction

\$22.8

### Murgh Makhani (Butter Chicken)

chicken tikka, spiced tomato gravy,  
jeera rice, papadum

\$19.8

### Thai Vegetable Green Curry

green curry, tomato, long bean,  
carrot, lady fingers, eggplant  
served with steamed rice

\$17.8

### Claypot Chicken Rice

free-range chicken, Chinese sausage,  
salted fish, chye sim

\$16.8

### Nasi Goreng

chicken satay, crispy mid-joint  
wings, sunny side-up, wok-fried  
sambal rice, achar

\$16.8

### Hainanese Chicken Rice

poached chicken, cucumber  
served with soup of the day  
and chicken rice

\$15.8 (thigh)  
\$12.8 (breast)

### LATITUDE Char Kway Teow \$18.8

Chinese sausages, eggs, surf clams,  
silver sprouts, chye sim, prawns,  
silver fish, fermented radish, yellow  
noodle, rice noodle  
*choice of spicy/ non-spicy*

### Prawn & Pork Rib Noodle \$18.8

prawns, pork ribs, silver sprouts,  
water spinach, fish cakes, prawn  
broth, yellow noodle

### Black Angus Beef Hor Fun \$17.8

beef slices, seasonal vegetables,  
egg gravy, rice noodle

### Hokkien Prawn Noodle \$17.8

prawns, roasted pork belly,  
squids, eggs, silver sprouts,  
yellow noodle, rice vermicelli

### Seafood Hor Fun \$17.8

prawns, squids, fish slices, seasonal  
vegetables, egg gravy, rice noodle

### Laksa \$16.8

prawns, silver sprouts, eggs,  
bean curd puffs, fish cakes,  
coconut gravy, rice vermicelli

### Vegetarian Mee Goreng \$13.8

bean curd, potato, silver sprouts,  
seasonal vegetables  
*add chicken* \$5  
*add seafood* \$8



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## BEVERAGES

<b>Milkshake by Häagen-Dazs</b> Belgian chocolate/ vanilla/ strawberry/ oreo	\$14
<b>Avocado Smoothie</b> avocado, banana, milk	\$12
<b>Tropical Smoothie</b> mango, berry, banana, milk	\$12
<b>Vanilla Cheesecake Smoothie</b> vanilla extract, cheesecake syrup, milk	\$12
<b>Watermelon Cooler</b> watermelon, lemon	\$9
<b>Yuzu Cranberry Sparkler</b> yuzu syrup, cranberry juice	\$9
<b>Shirley Temple</b> lime juice, 7Up, grenadine	\$9
<b>Lychee Mojito</b> lychee, mint, soda	\$9
<b>Virgin Mojito</b> lime, soda, mint leaves	\$9
<b>Juice</b> apple/ cranberry/ lime/ mango	\$5
<b>Freshly Squeezed Juice</b> green apple/ watermelon/ orange/ pineapple	\$8
<b>Mineral Water (750ml)</b> San Pellegrino/ Acqua Panna	\$8
<b>Soft Drink</b> pepsi/ pepsi black/ 7Up/ ginger ale/ root beer	\$4.5
<b>Root Beer Float</b>	\$8
<b>7Up Float</b>	\$8

## COFFEE BY ILLY (Oat Milk add \$1)

Coffee	\$5.5
Espresso	\$5.5
Decaffeinated Coffee	\$5.5
Cappuccino	\$6
Café Latte	\$6
Flat White	\$6
Matcha Oat Milk Latte	\$7.5
Hot Cocoa Cheesecake	\$7.5
Affogato	\$10
Iced Coffee	\$6.5
Iced Latte	\$6.5
Iced Cappuccino	\$6.5

## TEA BY GRYPHON

British Breakfast	\$4.8
Chamomile Dream	\$4.8
Earl Grey Lavender	\$4.8
Lemon Ginger Mint	\$4.8
Hanami	\$4.8
Pearl of the Orient	\$4.8
Iced Tea	\$5
Iced Lemon Tea	\$6

**\$8 ALL-DAY HAPPY HOUR**

Tiger Draught (half pint)  
Prosecco  
House Wines & Spirits