

LATITUDE 21

Bar & Restaurant

Menu

RESTAURANT HOURS

Breakfast

Monday to Friday - 6.30am to 9.30am
Saturday & Sunday - 6.30am to 10.30am

Dinner

Monday to Thursday - 4.00pm to 9.30pm
Friday & Saturday - 4.00pm till Late
Sunday CLOSED

ASK ABOUT OUR DAILY SPECIALS

All Dietary Requirements happily catered for.
Please discuss your needs with server.
Most items on menu available Gluten free

*No Split Checks. Room Service Fee \$5. Public Holiday Surcharge 10%

LATITUDE 21

Bar & Restaurant

Menu

ROOM SERVICE HOURS

Monday to Sunday - 6.30am to 12.00am

Phone ext: 3503

RESTAURANT HOURS

Breakfast

Monday to Friday - 6.30am to 9.30am
Saturday & Sunday - 6.30am to 10.30am

Dinner

Monday to Thursday - 4.00pm to 9.30pm
Friday & Saturday - 4.00pm till Late
Sunday CLOSED

ASK ABOUT OUR DAILY SPECIALS

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BREAKFAST

Seasonal fruit salad fresh seasonal fruit, rose water, fresh picked mint leaves, finished with strawberry sorbet	\$12.9
Triple smoked bacon and eggs toasted ciabatta, triple smoked bacon, oven baked roma tomato, baby spinach with your choice of eggs	\$15.9
Spanish baked eggs five bean and chorizo con carne with 2 baked eggs, served with toasted pita bread and green tomato jam	\$15.9
Belgian sugar waffles light and fluffy waffles with fresh strawberries, vanilla bean ice cream drizzled with maple syrup	\$17.9
Eggs benedict toasted ciabatta, 2 poached eggs, baby spinach, oven baked roma tomato, lemon dill hollandaise with your choice of leg ham or bacon	\$18.9
Smoked salmon eggs benedict toasted ciabatta, 2 poached eggs, baby spinach, oven baked roma tomato, lemon dill hollandaise, with NZ smoked salmon	\$21.9
Pot set avocado with Persian fetta pot set smashed avocado, Yarra Valley Persian fetta, pistachio dukkah, with toasted poppy seed batard and micro herbs	\$21.9
B.I.G Breakfast toasted ciabatta, 2 bacon rashers, thick pork sausage, garlic infused wild mushrooms, oven baked roma tomato, house baked beans, potato gems with your choice of eggs	\$28.9

Add on's

Eggs done your way	\$4
Hash browns	\$4.5
Oven baked roma tomato	\$4.5
Triple smoked bacon	\$4.9
Thick pork sausage	\$5
Garlic buttered wild mushroom with baby spinach	\$5
House baked beans	\$5
Avocado	\$6
NZ smoked salmon	\$6
Yarra Valley Persian fetta	\$6

Continental breakfast available everyday

\$18.95 adult
\$12.95 child (6-15yrs)
Under 6yrs eat free

Full buffet breakfast available Saturday & Sunday

\$29.95 adult
\$12.95 child (6-15yrs)
Under 6yrs eat free





BREADS

- Toasted ciabatta** cold pressed olive oil, balsamic tar, pistachio dukkah \$14.5
- Oven baked cob loaf** liquid brie cheese, herb and garlic pearls, garnished with fresh chives \$15.9
- Chargrilled sour dough with trio of dips** spiced roasted pumpkin, cayenne peppered goat's cheese, garlic custard, candied pine nuts finished with micro herbs \$16.9

ENTRÉE

- Calamari linguine** wok fried calamari in a chilli garlic and kaffir lime paste finished with toasted cashews fried shallots and avocado oil (gf) \$15.9
- Gnocchi** fresh made gnocchi with Sauv Blanc and triple cream blue cheese sauce finished with micro herbs and avocado oil \$17.9
- Caeser salad** baby cos lettuce, maple bacon chips, parmesan and poached egg cup, herb and garlic croutons, anchovy aioli \$18.9

Add chicken \$ 21.9
- Tempura zucchini flowers** stuffed with garlic hummus, served with compressed watermelon, micro watercress and sundried tomato salad with balsamic tar (v)(gf) \$21.9
- Braised beef cheek** with wasabi baked sour dough, wild mushroom and chestnut consommé \$21.9
- Oysters**
- Natural with fresh lime (gf) 6 - \$24.9
- Natural with bitter sweet sherry reduction 12 - \$48.9
- Tempura with sweet port and ginger reduction
- Wrapped with maple bacon and spicy tomato sauce





MAINS

Duxelle stuffed Portobello mushroom served with sautéed chilli garlic kale, fried leek, blistered cherry tomato, finished with balsamic tar and micro herbs (v)(gf)	\$29.9
Beef Rogan Josh braised beef cheek in a spiced rich tomato sauce served with yoghurt riata, jasmine rice and fresh coriander	\$30.9
Crispy skinned NZ salmon served with chilli garlic sautéed kale, toasted broad beans, passionfruit and ginger compote, crispy rice noodles and micro herbs (gf)	\$32.0
Crispy skinned pork belly served with celeriac cream, smoked bacon and pickled cabbage, apple and puff pastry run finished with vino cotto	\$32.0
Stuffed lamb rump stuffed with sundried tomato, bocconcini, olives and baby spinach with nicoise salad and minted tapenade (gf)	\$32.9
Master stock poached chicken with lemon zest roasted eggplant, cranberry gel, crisp fennel and spring peas	\$32.9
Smoked salmon and scallop tagliatelle smoked salmon and roe off scallop sautéed with onion, garlic broccolini and asparagus tips tossed through a tequila and crème fraiche cream finished with micro herbs and burnt lime	\$32.9
300g signature beef rib fillet served with garlic custard, caprese salad, fried potato peel	\$38.9
250g signature beef eye fillet duck fat roasted potato, steamed broccolini, liquored Dianne sauce	\$40.9
Add 2 half garlic buttered bugs and 6 prawns in a garlic cream sauce	\$49.9
400g signature beef T-bone duck fat roasted potato, steamed broccolini, honey sesame carrots (gf)	\$41.9

SIDES

Fresh garden salad	\$9.5
Beer battered potato chips	\$10.0
Sour cream and garlic mash potato	\$10.0
Duck fat roasted chat potato	\$10.5
Garlic buttered broccolini and asparagus with cottage cheese	\$11.0





DESSERTS

Peanut chocolate brownie with salted caramel ice cream, chocolate mousse, and toffee popcorn	\$14.9
Vanilla panna cotta with peach and raspberries set in their own juices, pomegranate molasses and fresh picked mint	\$13.9
Crushed meringue pot Greek yogurt and double cream with rhubarb compote and saffron angel hair	\$12.5
White chocolate samosa milk chocolate ganache, toasted hazelnut, toffee shards with ginger and star anise double cream	\$15.9

KIDS MENU

Rib fillet steak garden salad and tomato sauce	\$9.9
Battered flat head chips, lemon wedge and tartare sauce	\$9.9
Crumbed house made chicken nuggets chips and tomato sauce	\$9.9
Ham and pineapple pizza	\$9.9
Spaghetti bolognese with mixed herbs and parmesan cheese	\$9.9





BAR MENU Room service menu - After 10pm

Bowl of wedges sweet chilli sauce, sour cream, tossed with garlic and chilli	\$14.9
Wild mushroom and brie arancini balls with liquid cheese and micro herbs	\$17.5
S+P Calamari with nicoise salad, pomegranate pearls and garlic aioli	\$18.0
PPB Pizza House made pizza sauce, pepperoni, Spanish onion, mozzarella, finished with prosciutto dust and fresh basil	\$20.5
Tempura battered barramundi sandwich lightly battered wild caught barramundi, tartare sauce, shredded cos with side of beer battered chips	\$21.9
Haloumi stuffed and crumbed lamb cutlets with sweet balsamic and tomato onion relish, with sundried tomato and rocket salad	\$22.5
Steak sandwich Rib fillet, triple smoked bacon, Monterey jack cheese, sweet balsamic relish, American mustard, shredded cos lettuce on a toasted Turkish bun with side of beer battered chips	\$25.0
3 fine cheese board Fig paste, rosemary crisps, seasoned rocket with sundried tomato, Muscatels, toasted macadamia, fresh strawberries an Minted tapenade	\$26.9

