

LATITUDE 27

BAR & KITCHEN

BAR MENU

6 oysters with pineapple vinegar, spring onion oil (GF, DF) (A)	42
Byron Bay burrata with heirloom beetroots and tomatoes, pickled walnuts, buckwheat and caraway crackers (V, GF)	24
Saltbush fried calamari, lemon myrtle aioli (I)	22
Saison squid ink, truffle and free-range pork salami, wild kangaroo & native anise myrtle salami, jalapeño relish and bread	28
Olives with fennel seeds, dried red chillies, orange zest (V, GF, DF)	11
Beef fat hash, spiced tuna and caviar	12 each
Fries, red gum smoked salt, tomato relish	14
Club sandwich, roast turkey breast, grilled bacon, fried egg, cos, tomato, fries	33
Beef burger, brisket pattie, aged cheddar, smoky tomato relish, pickle, cos, tomato, fries	34
Truffle-infused field mushrooms, baby rocket, poached egg, grilled sourdough and lemon vinaigrette (V, DF)	28
Seared tuna, soba noodles, wakame salad, pickled ginger, watermelon radish, wasabi yuzu dressing (DF) (A)	28

DESSERT

Seasonal fresh fruit platter (V, GF, DF)	22
Chocolate olive oil mousse, candied sea salt almonds	19
Pavlova roulade, roasted stone fruits	19
Australian cheese plate with quince paste, crisp bread (V)	34

A • AUSTRALIAN I • IMPORTED M • MIXED | V • VEGETARIAN GF • GLUTEN FREE DF • DAIRY FREE

Please note that menu items may have come into contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish, or fish. If you have any allergies or dietary requirements, please speak with a member of our team before placing your order.
A 15% surcharge applies on public holidays. This is a cashless venue and we accept most debit and credit cards.

BAR EXTENDED MENU

Lunch | 12:00pm – 2:00pm

Dinner | 5:00pm – 10:00pm

MAINS

Slow-cooked beef ragu fettuccine with parmesan cheese	38
Chicken schnitzel, charred greens and lemon	40
Barramundi, beurre blanc, fried artichokes and rocket, grilled lemon (GF) (A)	42
Burnt eggplant, herbed labneh, harissa oil, zhoug, pine nuts (V, GF)	39
Lamb backstrap, herb crust, fondant potato and truffle jus	48
200g Angus eye fillet, fries, Café de Paris butter, red wine jus	60

SIDES

Honey glazed heirloom carrots, roasted macadamia (V, GF, DF)	14
French mashed potatoes (V, GF)	14
Charred broccolini, dill crème fraîche and garlic chips (V, GF)	14
Chips with aioli	14
Leaves, cucumber, radish, pomegranate (V, GF, DF)	14

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SIGNATURE COCKTAILS

ALTOS AGAVE SOUR	27
Tequila, Lime Juice, Agave Syrup, Aquafaba, Bitters	
LYCHEE WONDERLAND	27
White Rum, Lychee liqueur, Lime Juice, Simple Syrup	
BE PASSION	27
Vodka, Lychee liqueur, Passion Fruit Purée, Simple Syrup, Apple Juice, Aquafaba	
RASPBERRY GIN SOUR	27
Gin, Framboise, Lemon Juice, Simple Syrup, Aquafaba	
MELON PARADISE	27
Midori, Malibu, Pineapple Juice, Lemon Juice	
SKY LEMONTINI	27
Limoncello, Simple Syrup, Lemon Juice, Blue Curaçao, Aquafaba	
CITRUS DROP MARTINI	27
Vodka, Cointreau, Simple Syrup, Lemon Juice with a sugar rim	
THE INTERCONTINENTAL	27
Gin, Earl Grey Tea, Simple Syrup, Lemon Juice, Bitters	

DESSERT COCKTAILS

FRENCH NUTCRACKER	24
Cognac, White Cacao, Frangelico, Cream	
TOBLERONE	24
Baileys, Frangelico, Kahlua, Cream	
MUDSLIDE	24
Vodka, Baileys, Kahlua, Cream	

CLASSIC COCKTAILS

MARTINI

25

A sophisticated and timeless cocktail made with gin or vodka and dry vermouth, garnished with either a lemon twist or olive

NEGRONI

25

A strong, bitter cocktail made with Beefeater gin, Campari, and sweet vermouth. A very sophisticated and well-balanced drink

OLD FASHIONED

25

A timeless cocktail made with bourbon or rye whiskey, sugar cube, bitters, and a twist of citrus peel. It's simple, but full of character

ESPRESSO MARTINI

25

A great pick-me-up, combining vodka, coffee liqueur, fresh espresso and simple syrup. Perfect if you need to wake up and party

MARGARITA

25

A bright and zesty mix of tequila, lime juice, and orange liqueur. It's got a perfect balance of sour and salty, especially with a salted rim

WHISKEY SOUR

25

Made with whiskey, lemon juice, and simple syrup, with aquafaba creating the white top for extra smoothness and dashes of bitters

DAIQUIRI

25

A simple yet elegant drink with rum, lime juice, and sugar syrup. When made fresh, it's a lovely balance of sweet and tart

WINE SELECTIONS

SPARKLING

	Region	Glass	Bottle
Redbank Elevage Prosecco	King Valley	16	80
Jansz Premium Brut NV	Pipers River	19	87
Jansz Rosé NV	Pipers River	18	87
Chandon Brut NV	Yarra Valley		90

CHAMPAGNE

Veuve Clicquot NV	Reims	29	175
Pol Roger	Epernay		220
Ruinart Blanc de Blancs	Reims		260
Dom Pérignon	Epernay		980

WHITE

Jim Barry Lodge Hill Riesling	Clare Valley	17	80
Opawa Sauvignon Blanc	Marlborough	16	75
Hill Smith Estate Chardonnay	Eden Valley	17	85
La Maschera Pinot Grigio	Limestone Coast	16	75
Mt Difficulty Roaring Meg Pinot Gris	Central Otago	17	80

ROSÉ

Rockford Alicante Bouchet Rosé	Barossa Valley	17	79
Domaine de Triennes Rosé	Provence	17	85

RED

TarraWarra Estate Pinot Noir	Yarra Valley Mt	19	90
Forest Hill Estate Cabernet Sauvignon	Barker	18	85
O'Leary Walker Shiraz	Clare Valley	18	80
Heirloom Vineyard Tempranillo	Adelaide Hills	17	78

FORTIFIED WINE

Penfolds Grandfather Tawny	Barossa Valley	22	
Galway Pipe 12YO Grand Tawny	Multi-Regional	13	

BEER

ON TAP

	Schooner	Pint
Stone & Wood Pacific Ale, NSW	13.5	16.5
XXXX Gold Lager, QLD	13.5	16.5
Byron Bay Lager, NSW	13.5	16.5
Heineken, Netherlands	13.5	16.5

LOCAL SELECTION

	Bottle
Crown Lager, NSW	12
James Boag's Premium Lager, TAS	12
Hahn Superdry Lager, NSW	12
Coopers Sparkling Ale, SA	12
XXXX Gold, QLD	12
XXXX Bitter, QLD	12
James Boag's Premium Light, TAS	12

CRAFT

James Squire 150 Lashes Pale Ale, NSW	12
Burleigh Twisted Palm Tropical Pale Ale, QLD	12
Burleigh Bighead No Carb Lager, QLD	12
Little Creatures Rogers' Amber Ale, WA	12
Slipstream Brewing G-Force IPA, QLD	14
Slipstream Brewing Billy Cart Pale Ale, QLD	12
Slipstream Brewing Pale Ale, QLD	12

INTERNATIONAL

Kirin, Japan	12
Guinness, Ireland	15
Corona, Mexico	12
Peroni, Italy	12

CIDERS

Rekorderlig Strawberry and Lime Cider, Sweden	15
Somersby Pear Cider, Australia	12.5
5 Seeds Cloudy Apple Cider, NSW	12.5

WHISKEY

HIGHLANDS

Aberlour A'bunadh	22
Aberlour 12YO	19
Oban 14YO	22
Dalwhinnie 15YO	16
Glenmorangie 10YO	16
Glenmorangie Quinta Ruban 14YO	23
Glenmorangie Nectar d'Or 12YO	22

ISLAY & ISLAND

Talisker 10YO	18
Ardbeg 10YO	18
Bruichladdich Islay Barley	20
Lagavulin 16YO	25
Laphroaig 10YO	18
Highland Park 10YO	16
Highland Park 12YO	21
Highland Park Valkyrie	24
Highland Park 18YO	30

LOWLAND

Auchentoshan 12YO	16
Auchentoshan Three Wood	19
Glenkinchie 12YO	18

SPEYSIDE

The Glenlivet 12YO	15
The Glenlivet 15YO	20
The Glenlivet 18YO	24
Longmorn 14YO	19
Glenfiddich 12YO	14
Glenfiddich 15YO	18
Glenfiddich 18YO	23
Cragganmore	17

WHISKEY

AMERICAN, IRISH, CANADIAN & BLENDED

Basil Hayden's, USA	18
Jack Daniel's Black Label, USA	14
Jim Beam, USA	14
Maker's Mark, USA	14
Wild Turkey 101, USA	16
Wild Turkey Rye, USA	14
Woodford Reserve, USA	16
Jameson, Ireland	14
Redbreast, Ireland	18
Canadian Club, Canada	14
Chivas Regal 12YO, Scotland	14
Chivas Regal 18YO, Scotland	30
Chivas Regal 25YO, Scotland	49
Chivas Regal Ultis, Scotland	52
Royal Salute 21YO, Scotland	42
Johnnie Walker Black Label, Scotland	14
Johnnie Walker Blue Label, Scotland	39

RUM & CACHAÇA

Bundaberg, Australia	14
Mt Gay Black Barrel, Barbados	18
Mt Gay Eclipse, Barbados	15
Gosling's Black Seal, Bermuda	15
Gosling's 151 Proof, Bermuda	18
Malibu, Caribbean	14
Havana Club 3YO, Cuba	14
Havana Club Especial, Cuba	14
Havana Club 7YO, Cuba	14
Plantation Pineapple Rum, France	17
Ron Zacapa 23YO Centenario, Guatemala	21
Appleton Estate, Jamaica	16
Bacardi, Puerto Rico	14
Kraken, Trinidad and Tobago	15
Sailor Jerry, USA	14

VODKA

Cîroc, France	15
Fair, France	16
Grey Goose, France	15
Haku, Japan	15
Belvedere, Poland	16
Zubrowka, Poland	15
Absolut Elyx, Sweden	15
Absolut, Sweden	14

GIN

Diviners Apparition, Australia	15
Diviners Outlier, Australia	15
Ink, Australia	16
Beefeater 24, England	16
Beefeater Pink, England	14
Beefeater, England	14
Bombay Sapphire, England	14
Martin Miller's Reform, England	18
Plymouth, England	15
Tanqueray No.10, England	15
William Chase, England	16
Monkey 47, Germany	16
Malfy Originale/con Limone/Rosa/con Arancia, Italy	14
Roku, Japan	14
Hendrick's, Scotland	17
The Botanist, Scotland	17
Gin Mare, Spain	16
Harrington Bjugard Dry Gin, Australia	16
Harrington Bjugard Sydhavs Dry Gin, Australia	16
Never Never Oyster Shell Gin, Australia	15
Never Never Triple Juniper Gin, Australia	15

TEQUILA

1800 Anejo, Mexico	18
1800 Reposado, Mexico	16
1800 Silver, Mexico	14
Casamigos Anejo, Mexico	16
Casamigos Blanco, Mexico	14
Casamigos Mezcal, Mexico	23
Casamigos Reposado, Mexico	16
Olmea Altos Plata, Mexico	14

COGNAC

Martell VS, France	14
Martell VSOP, France	15
Martell XO, France	40
Martell Cordon Bleu, France	32
Hennessy XO, France	42
Hennessy Paradis, France	169

APERITIF & DIGESTIVE

Pimm's, England	13
Chartreuse, France	13
Cointreau, France	13
Lillet Blanc, France	13
Pernod, France	13
Ricard, Italy	13
Aperol, Italy	13
Campari, Italy	14
Disaronno, Italy	13
Fernet Branca, Italy	13
Limoncello, Italy	13
Drambuie, Scotland	13

LIQUEUR

Baileys Irish Cream, Ireland	13
Chambord, France	13
Frangelico, Italy	13
Galliano Black Sambuca, Italy	13
Galliano Vanilla Liqueur, Italy	13
Galliano White Sambuca, Italy	13
Grand Marnier, France	13
Kahlua, Mexico	13
Licor 43, Spain	13
Midori, Japan	13
Southern Comfort, USA	13
Tia Maria, Jamaica	13

NON-ALCOHOLIC DRINKS

SOFT DRINKS

Pepsi Pepsi Max Solo Lemonade	6.5
Lemon Lime Bitters	6.5
Bundaberg Ginger Beer	6.5
Pink Lemonade	6.5
Red Bull Red Bull No Sugar	6.5

FRUIT JUICE

Orange Cranberry Apple Pineapple Tomato	7.5
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FRESHLY SQUEEZED JUICE

Apple Orange Watermelon Carrot Celery Ginger	13
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MOCKTAILS

Fruity Punch – Raspberry, Orange & Pineapple	16
Tropical Island – Passion Fruit, Lychee, Orange & Pineapple	16
Golden Lush – Mango, Coconut, Pineapple	16

SELECTION OF DILMAH TEAS

English Breakfast Earl Grey Organic Green Moroccan Mint Chamomile Ginger Honey Mint	6.5
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CAMPOS ESPRESSO COFFEE

	CUP	MUG
Cappuccino Flat White Latte Mocha	6.5	7.5
Espresso Double Espresso	6.5	7.5
Short Macchiato Long Macchiato Long Black	6.5	7.5
Hot Chocolate Chai Latte Dirty Chai Latte	6.5	7.5
Iced Latte Iced Long Black		8.5
Iced Coffee Iced Chocolate		10

ALTERNATIVE MILK/SYRUP:

Lactose Free Almond Oat Soy	0.9
Caramel Vanilla Hazelnut	0.9
Decaf	1

Jet Lag?

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