# LATITUDE 27

BAR & KITCHEN

#### **BAR MENU**

6 oysters with pineapple vinegar, spring onion oil (GF, DF)	42
Byron Bay burrata with heirloom beetroots and tomatoes, pickled walnuts, buckwheat and caraway crackers (V, GF)	24
Salt bush fried calamari, lemon myrtle aioli	22
Saison squid ink, truffle and free-range pork salami, wild kangaroo & native anise myrtle salami, jalapeño relish and breads	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, (V, DF) poached egg, grilled sourdough and lemon vinaigrette	28
Seared tuna, soba noodles, wakame salad, (DF) pickled ginger, watermelon radish, wasabi yuzu dressing	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

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.

### SIGNATURE COCKTAILS

ALTOS AGAVE SOUR Tequila, Lime Juice, Agave Syrup, Aquafaba, bitters	27
LYCHEE WONDERLAND White Rum, Lychee Liquor, Lime Juice, Simple Syrup	27
<b>BE PASSION</b> Vodka, Lychee liquor, Passion Fruit Puree, Simple Syrup, Apple Juice, Aquafaba	27
RASPBERRY GIN SOUR Gin, Framboise ,Lemon Juice, Simple Syrup, Aquafaba	27
MELON PARADISE Midori, Malibu, Pineapple Juice, Lemon Juice	27
<b>SKY LEMONTINI</b> Limoncello, Simply Syrup, Lemon Juice, Blue Curacao, Aquafaba	27
CITRUS DROP MARTINI Vodka, Cointreau, Simple Syrup, Lemon Juice with Sugar rim	27
DESSERT COCKTAILS	
FRENCH NUTCRACKER  Cognac, White Cacao, Frangelico, Cream	24
TOBLERONE Baileys, Frangelico, Kahlua, Cream	24
MUD SLIDES Vodka, Baileys, Kahlua, Cream	24

## CLASSIC COCKTAILS

MARTINI A sophisticated and timeless cocktail made with gin or vodka and dry vermouth, garnished with either a lemon twist or olive	24
NEGRONI A strong, bitter cocktail made with Beefeater gin, Campari, and sweet vermouth. A very sophisticated and well-balanced drink	24
OLD FASHIONED 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	24
ESPRESSO MARTINI A great pick-me-up, combining vodka, coffee liqueur, fresh espresso and simple syrup. Perfect if you need to wake up and party	24
MARGARITA A bright and zesty mix of tequila, lime juice, and orange liqueur. It's got a perfect balance of sour and salty, especially with salted rim	24
WHISKEY SOUR Made with whiskey, lemon juice, and simple syrup, with aqua faba created the white top for extra smoothness and dashes of bitter	24
DAIQUIRI A simple yet elegant drink with rum, lime juice, and sugar syrup. When made fresh, it's a lovely balance of sweet and tart	24

## WINE SELECTIONS

SPARKLING Redbank Elevage Prosecco Jansz Premium Brut NV Jansz Rose NV Chandon Brut NV	Region King Valley Piper Rivers Piper Rivers Yarra Valley	15 18 17	75 85 85 80
CHAMPAGNE Veuve Clicquot NV Pol Roger Ruinart Blanc de Blanc Dom Perignon	Reims Epernay Reims Epernay	28	170 220 200 540
WHITE Jim Barry Lodge Hill Riesling Opawa Sauvignon Blanc Hill Smith Estate Chardonnay La Maschera Pinot Grigio Mt Difficulty Roaring Meg Pinot Gris	Clare Valley Marlborough Eden Valley Limestone Coast Central Otago	16 15 16 15 16	75 75 75 70 75
ROSÉ Rockford Alicante Bouchet Rose Domaine De Triennes Rose	Barossa Valley Provence	17 16	75 75
RED TarraWarra Estate Pinot Noir Forrest Hill Estate Cabernet Sauvignon O'Leary Walker Shiraz Heirloom Vineyard Tempranillo	Yarra Valley Mt Barker Clare Valley Adelaide Hills	18 17 17 17	90 80 80 75
FORTIFIED WINE Penfold Grandfather Tawny Galway Pipe 12YO Grand Tawny	Barossa Valley Multi-Regional	21 12	

## BEER

ON TAP Stone & Wood Pacific Ale, NSW XXXX Gold Lager, QLD Byron Bay Lager, NSW Heineken, Netherlands	\$chooner 12.5 12.5 12.5 12.5	Pint 15.5 15.5 15.5 15.5
LOCAL SELECTION	Bottle	
Crown Lager, NSW	11	
James Boag's Premium Lager, TAS	11	
Hahn Superdry Lager, NSW	11	
Coopers Sparkling Ale, SA	10	
XXXX Gold, QLD	10	
XXXX Bitter, QLD	10	
James Boag's Premium Light, TAS	9	
CRAFT James Squire 150 Lashes Pale Ale, NSW Burleigh Twisted Palm Tropical Pale Ale, QLD Burleigh Bighead No Carb Beer Lager, QLD Little Creature Rogers Amber Ale, WA	11 10.5 11 10	
INTERNATIONAL		
Kirin, Japan	12	
Guinness, Ireland	14	
Corona, Mexico	11	
Peroni, Italy	11	
CIDERS  Rekorderlig Wild Berries Cider, Sweden  The Hills Pear Cider, SA  5Seeds Cloudy Apple Cider, NSW	14.5 11.5 11.5	

#### **NON-ALCOHOLIC DRINKS**

STILL & SPARKLING WATER  StrangeLove Still   Sparkling 350ml  StrangeLove Still   Sparkling 750ml	6 10	
SOFT DRINKS  Pepsi   Pepsi Max   Solo   Lemonade  Lemon Lime Bitters  Bundaberg Ginger Beer  Pink Lemonade  Red Bull   Red Bull No Sugar	6 6 6 6	
FRUIT JUICE Orange   Cranberry   Apple   Pineapple   Tomato	7	
FRESHLY SQUEEZED JUICE Apple   Orange   Pineapple   Watermelon   Carrot   Celery   Beetroot   Ginger	12	
MOCKTAILS  Fruity Punch — Raspberry, Orange & Pineapple Tropical Island — Passionfruit, Lychee, Orange & Pineapple Golden Lush — Mango, Coconut, Pineapple	15 15 15	
SELECTION OF DILMAH TEAS  English Breakfast   Earl Grey   Organic Green    Moroccan mint   Chamomile   Ginger Honey Mint	6	
CAMPOS ESPRESSO COFFEE  Cappuccino   Flat White   Latte   Mocha Espresso   Double Espresso Short Macchiato   Long Macchiato Long Black Hot Chocolate Chai Latte Dirty Chai Latte Iced Latte   Iced Long Black Iced Coffee   Iced Chocolate	CUP 6 6 6 6 6 6	MUG 7 7 7 7 7 7 8 10
ALTERNATIVE MILK/SYRUP: Lactose Free   Almond   Oat   Soy   Caramel   Vanilla   Hazelnut Decaf	0.5 0.5 1	