

# LATITUDE 27

BAR & KITCHEN

## SMALLER PLATES

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| Parker House roll, confit garlic cream, black sea salt, Pepe Saya butter | 9  |
| Kingfish crudo, tomato essence, lemon, radish, flowers (GF, DF) (A)      | 28 |
| Moreton Bay bug tempura, pili-pili sauce, finger lime (DF) (I)           | 28 |
| Wagyu tataki, ponzu dressing, chive oil crumble                          | 26 |
| Salt-baked celeriac carpaccio, Maleny Camembert fondue, truffle (V, GF)  | 24 |

## OYSTER BAR

*Pair with a glass of Veuve Clicquot – Reims, FR*

|                               |             |
|-------------------------------|-------------|
| Natural with lemon wedge      | 7 per piece |
| Champagne mignonette          |             |
| Yuzu pearl and ponzu dressing |             |

## LARGER PLATES

*Each dish is presented with a sommelier wine recommendation.*

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| Slow-cooked beef ragu fettuccine with Parmesan<br><i>Heirloom Vineyards Tempranillo – Adelaide Hills, SA</i>                                | 38 |
| Charred pasture-raised half chicken, miso & blue Queensland roast pumpkin (GF, DF)<br><i>Hill Smith Estate Chardonnay – Eden Valley, SA</i> | 45 |
| Lamb backstrap, herb crust, fondant potato and truffle jus<br><i>O’Leary Walker Shiraz – Clare Valley, SA</i>                               | 48 |
| Barramundi, beurre blanc, fried artichokes and rocket, grilled lemon (GF) (A)<br><i>Jim Barry Lodge Hill Riesling – Clare Valley, SA</i>    | 42 |
| Burnt eggplant, herbed labneh, harissa oil, zhoug, pine nuts (V, GF)<br><i>Mt Difficulty Roaring Meg Pinot Gris – Central Otago, NZ</i>     | 39 |
| Green spaghetti, spinach pesto, pine nuts, macadamia feta, Aleppo pepper (V, GF, DF)<br><i>Opawa Sauvignon Blanc – Marlborough, NZ</i>      | 36 |

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. All prices include GST. Credit card payments incur a 1.9% surcharge. 15% surcharge applies on public holidays.

This is a cashless venue and we accept most debit and credit cards.

## FIRE GRILLED STEAKS

*Steaks are served with red wine jus or Café de Paris butter, mustard and fries*

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| Grain-fed porterhouse (300g)<br><i>O'Leary Walker Shiraz – Clare Valley, SA</i> | 48 |
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| Angus eye fillet (200g)<br><i>TarraWarra Estate Pinot Noir – Yarra Valley, VIC</i> | 60 |
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| Angus striploin, MB3+, (300g)<br><i>Forest Hill Estate Cabernet Sauvignon – Mt Barker, WA</i> | 82 |
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| Wagyu tomahawk (1.2kg)<br><i>Vasse Felix Cabernet Sauvignon – Margaret River, WA</i> | 170 |
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## SIDES

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|-----------------------------------------------------------------|----|
| Honey-glazed heirloom carrots, roasted macadamia (V, GF, DF)    | 14 |
| Crispy potato layer (V, GF)                                     | 14 |
| Roast duck fat potatoes with smoked salt (GF, DF)               | 14 |
| French mashed potatoes (V, GF)                                  | 14 |
| Charred broccolini, dill crème fraîche and garlic chips (V, GF) | 14 |
| Leaves, cucumber, radish, pomegranate (V, GF, DF)               | 14 |

## SWEETS

|                                                                    |    |
|--------------------------------------------------------------------|----|
| Chocolate olive oil mousse, candied sea salt almonds               | 19 |
| Pavlova roulade, roasted stone fruits                              | 19 |
| Australian cheese plate with quince paste, lavosh and crackers (V) | 34 |

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