

LATIMER HOTEL DINNER MENU

This menu is intended to be representative as presented in the Latimer Restaurant. Menu in restaurant may differ.
Prices include GST

STARTER

GARLIC BREAD

freshly baked French stick
smothered in our own garlic butter and grilled

6.80

CHILLI CHEESE BREAD

freshly baked French stick smothered in our own
chilli butter, topped with cheese and grilled

7.80

SOUP OF THE DAY

freshly prepared each day, using all the best ingredients available
accompanied by fresh bread

9.80

GREEK STYLE PIZZA

baked souvlaki pita bread
topped with chilli tomato sauce and feta cheese

12.00

1



ENTRÉE

SALT & LEMON PEPPER PRAWNS

Australian banana prawns, with our crispy salt, lemon & pepper coating, served with a saffron and garlic aioli

19.50

ASPARAGUS & PROSCIUTTO

fresh steamed asparagus and Parma ham with hollandaise sauce
harmonious simplicity

14.00

LAMBS FRY

lamb's liver, bacon, black pudding and apple
with a cider and sage sauce

17.00

CRUMBED SCALLOPS

with tartare sauce

17.50

also available as a Main, with fries and side salad

28.00



LIGHT MEALS

SALMON CAESAR SALAD

Holy hot smoked salmon, garlic croutons, capers, cos lettuce,
soft boiled egg, parmesan shavings & our Caesar dressing

20.00

SMOKED CHICKEN PENNE

penne pasta & smoked chicken in a cream sauce of sundried tomatoes,
kalamata olives, mushrooms, capsicums, onions, herbs and garlic,
garnished with parmesan shavings

20.00

B & B BURGER

beef pattie, holy smoke bacon, tomato, grilled cheese, lettuce,
spicy harissa and mayo in a home made bap

18.00

CHICKEN & SMOKY BACON OPEN SANDWICH

honey and sesame chicken, smoky bacon, melted cheese
on toasted focaccia, salad, and our chilli mayo

21.00

PUMPKIN & CASHEW NUT PATTIE (Vegetarian)

chilli jam, red onion marmalade, crumbled Danish feta cheese,
served with salad

20.00



2 COURSE EVENING SPECIAL

A SPECIAL TWO COURSE MEAL
CREATED JUST FOR YOU

with this main course
you may choose from either

soup of the day
or
dessert of the day

33.00

main meal served with
chef's potato of the day and vegetables

MAINS

FROM THE OCEAN

check our daily specials at the front of this menu
served with chef's potato of the day and vegetables

\$ price dependent on market

TRUST THE CHEF

a delicious main course, prepared daily by our chefs
sometimes classic - sometimes experimental

check our daily specials at the front of this menu

BREAST OF CHICKEN

on new season potatoes, roasted sage seasoned apple,
cider and cranberry glaze, and smoky bacon crisp

29.80

Main courses served as described



Side dishes available

Seasonal vegetables	4.80
Potato of the day	4.80
Side garden salad	4.80
Fries or Spicy Wedges	4.10

BLUE COD

delicate and mild gem from our pristine waters
steamed jasmine rice & vanilla bean, with chardonnay vin blanc

34.90

NEW ZEALAND FARM RAISED VENISON

pan seared topside, served on a kumara cake,
with a port wine and blackcurrant jus

36.00

SURF & TURF

220g prime fillet steak, served on potato of the day,
topped with asparagus, king prawn, and hollandaise sauce

37.00

PRIME RIB-EYE STEAK

set on chef's potato of the day,
served plain, or with your choice of
brandy and peppercorn sauce, or garlic butter

34.00

MAIN COURSES SERVED AS DESCRIBED

All prices include gst



DESSERTS

CHEFS SWEET TEMPTATION

created daily by our chefs, check our daily specials

12.50

ICE CREAM PARFAIT

vanilla ice cream layered with a myriad of flavours -
galliano & apricot, raspberry & black cherry compote, topped with
chocolate shavings, toasted almonds, and pistachio nuts

12.50

SAFFRON & WHITE CHOCOLATE BRULÉE with mango ice cream

12.50

WARM CHOCOLATE FUDGE CAKE served with vanilla ice cream

12.50

NZ CHEESE SELECTION

PLEASE MAKE YOUR SELECTION FROM THE CHEESES BELOW
\$9 per portion of cheese with crackers and pear and plum paste
or select 3 for \$21 extra portions above 3 - \$5 each

MAINLAND - Special Reserve Havarti

KAPITI - Kikorangi Blue

KAPITI - Kahikatea Camembert

PUHOE - Aged Cheddar

FERNDALE - Old Southern Smoked

