

LATIMER SQUARE

The story behind it.....



Latimer Square was named after Bishop Latimer. He was a leading Protestant bishop in England who, because of his religious beliefs, was burned at the stake in 1555.

The Square was created in the early 1850's and at the time was considered as the main sports and recreation ground in Christchurch. It was even known to host horse racing in the early years.

The original design for the Square was of a single rectangular green. However, following the introduction of the tramline to the eastern part of Christchurch (1893), the Square was split in two to accommodate the tram tracks, which were located where Worcester Street is today. This essentially changed the Square, although some major events have occurred since.

In 1953, some 14,000 people gathered at the square on Coronation Day, the same day that Sir Edmund Hilary had climbed Mount Everest.

Today the park is used by the locals & tourists alike as a meeting place and a place to relax and enjoy the beautiful park-like setting



ENTRÉE

GARLIC BREAD

FRESHLY BAKED FRENCH STICK
SMOTHERED IN OUR OWN GARLIC BUTTER AND GRILLED

6.00

CHILLI CHEESE BREAD

FRESHLY BAKED FRENCH STICK SMOTHERED IN OUR OWN
CHILLI BUTTER TOPPED WITH CHEESE AND GRILLED

7.00

GREEK STYLE PIZZA

BAKED SOUVLAKI PITA BREAD
TOPPED WITH CHILLI TOMATO SAUCE AND FETA CHEESE

10.50

SOUP OF THE DAY

FRESHLY PREPARED EVERY DAY BY OUR CHEFS
USING ALL THE BEST INGREDIENTS AVAILABLE
ACCOMPANIED BY FRESH BREAD

9.50



ENTRÉE

HOT SMOKED SALMON ON A FRESH HERB PIKELET

LEMON & OLIVE OIL DRESSED MESCLUN SALAD, WITH
WASABI & DILL CRÈME FRAICHE

16.50

CHICKEN TENDER LOINS

G/F

MARINATED IN LEMON, OREGANO, GARLIC & OLIVE OIL WITH
NEW SEASON POTATO & A SPICY SALSA

16.50

CRUMBED SCALLOPS & TARTARE SAUCE

17.00

SALT & LEMON PEPPER PRAWNS

G/F

AUSTRALIAN BANANA PRAWNS
WITH OUR CRISPY SALT, LEMON & PEPPER COATING
SERVED WITH A SAFFRON & GARLIC AIOLI

18.90



LIGHT MEALS

ANTIPASTO PLATTER FOR TWO

STUFFED PEPPERDEWS, KALAMATA OLIVES, PICKLED CUCUMBER,
MARINATED ARTICHOKE HEARTS, SMOKED SALMON, CHORIZO SAUSAGE,
FETA CHEESE, CARROT STICKS, SEMI DRIED TOMATOES, FRESH BREAD &
OLIVE OIL

29.50

SALMON CAESAR SALAD

HOT SMOKED SALMON, COS LETTUCE, GARLIC CROUTONS, CAPERS
SOFT BOILED EGG, PARMESAN SHAVINGS & CLASSIC CAESAR DRESSING

19.50

SMOKED CHICKEN PENNE PASTA

SMOKED CHICKEN, SUNDRIED TOMATO, CAPSICUM AND MUSHROOM
IN A CREAMY SAUCE TOSSED WITH PENNE PASTA
AND TOPPED WITH PARMESAN

19.50

B & B BURGER

BEEF PATTIE, HOLY SMOKE BACON, TOMATO, GRILLED CHEESE, LETTUCE,
SPICY HARISSA & MAYO IN A HOME MADE BAP

17.50

CHICKEN & SMOKY BACON OPEN SANDWICH

HONEY & SESAME CHICKEN, SMOKY BACON, MELTED CHEESE ON
TOASTED FOCACCIA, SALAD AND OUR CHILLI MAYO

20.50

VEGETARIAN SPRING ROLLS

INDONESIAN INFLUENCED, FILLED WITH RICE NOODLES, BEAN SPROUTS,
PEPPERS, FRESH HERBS AND SERVED WITH GARDEN SALAD, TOMATO
SALSA, KECAP MANIS AND RED PEPPER SAUCE

19.50



2 COURSE EVENING SPECIAL

**A SPECIAL TWO COURSE MEAL
CREATED JUST FOR YOU**

**WITH THIS MAIN COURSE
YOU MAY CHOOSE FROM EITHER**

**THE SOUP OF THE DAY
OR
DESSERT OF THE DAY**

29.90

**MAIN MEAL SERVED WITH
CHEFS POTATO OF THE DAY & VEGETABLES**



MAINS

FROM THE OCEAN

**CHECK OUR DAILY SPECIALS AT THE FRONT OF THIS MENU
SERVED WITH CHEF'S POTATO OF THE DAY & VEGETABLES**

PRICE DEPENDENT ON MARKET

TRUST THE CHEF

**CHECK OUR DAILY SPECIALS AT THE FRONT OF THIS MENU
SERVED WITH CHEF'S POTATO OF THE DAY & VEGETABLES**

PRICE DEPENDENT ON MARKET

CRUMBED SCALLOPS

ACCOMPANIED BY FRIES, SIDE SALAD & TARTARE SAUCE

26.00

BREAST OF CHICKEN

**SERVED ON SAUTÉED NEW SEASON POTATOES, SAGE & APPLE
WITH A BACON CRISP AND A CIDER & CRANBERRY GLAZE**

29.00

MAIN COURSES SERVED AS DESCRIBED

SIDES AVAILABLE

SEASONAL VEGETABLES 4.50

POTATO OF THE DAY 4.50

SIDE GARDEN SALAD 4.50

FRIES 4

SPICY WEDGES 4



MAINS

PAN SEARED SCALLOPS

SERVED ON ANGEL HAIR PASTA, TOSSED IN A PERNOD AND FRESH HERB DRESSING, WITH ASPARAGUS AND TOASTED ALMONDS

34.00

RACK OF LAMB

G/F

SET ON ROASTED KUMARA, COURGETTES AND A BALSAMIC & RED WINE JUS

35.00

220GM PRIME FILLET STEAK

ACCOMPANIED BY CHEF'S POTATO OF THE DAY, WITH BLISTERED CHERRY TOMATOES, HORSE RADISH CREAM, AND A THYME RED WINE JUS

36.00

PRIME RIB-EYE STEAK

G/F

SET ON CHEF'S POTATO OF THE DAY & SIMPLE SIDE SALAD
SERVED *PLAIN* OR WITH YOUR CHOICE OF A
BRANDY AND PEPPERCORN SAUCE
OR *GARLIC BUTTER*

33.00

MAIN COURSES SERVED AS DESCRIBED



DESSERTS

CHEFS SWEET TEMPTATION

**CREATED DAILY BY OUR CHEFS,
CHECK OUR DAILY SPECIALS**

12.00

ICE CREAM PARFAIT G/F

**VANILLA ICE CREAM LAYERED WITH A MYRIAD OF FLAVOURS
GALLIANO & APRICOT, RASPBERRY & BLACK CHERRY COMPOTE
TOPPED WITH CHOCOLATE SHAVINGS,
TOASTED ALMONDS & PISTACHIO NUTS**

12.00

CHOCOLATE TART

WITH CRÈME FRAICHE

12.00

SAFFRON & WHITE CHOCOLATE G/F CREME BRÛLÉE

12.00

NZ CHAMPION CHEESE BOARD

**WITH NZ AWARDED WINNING CHEESES—KIKORANGI BLUE,
FERNDAL SMOKED CHEDDAR, KAHIKATEA CAMEMBERT SERVED
WITH CRACKERS AND PEAR AND PLUM CONSERVES**

17.50