

# DINNER

## ENTREES

### BREADS

Garlic Bread	4
Herb Bread	4
Chilli Bread	4
Olive Bread	4.5
Mixed platter of breads	8
Bruschetta	6.5
Mediterranean Bruschetta - Tomato, olives and fetta cheese	8

ⓧ POTATO FRIES 5

ⓧ WARM CHILLI GARLIC OLIVES

Served with warm Turkish bread 12

ⓧ LATTETUDE DIPS

Selection of dips served with warm Turkish bread 12

GARLIC PRAWNS 17

CHILLI PRAWNS 17

ORIENTAL CURRY SCALLOPS

Served with saffron rice and papadums 18

BBQ OCTOPUS

Served with roasted capsicum, olives, rocket, fetta cheese and balsamic vinaigrette 17

SALT AND PEPPER CALAMARI

Served with green salad leaves with lemon roasted garlic aioli 15

SALT AND PEPPER PRAWNS

Served with green salad leaves with lemon roasted garlic aioli 18

ⓧ BAKED FIELD MUSHROOM STACK

Served with roasted eggplant, rocket, roma tomatoes, zucchini, grilled halloumi cheese and a balsamic vinaigrette 16

### OYSTERS

OYSTERS NATURAL

Half dozen 13 Dozen 22

MIXED PLATTER OF OYSTERS

Half dozen 15 Dozen 24

## SALADS

ⓧ GARDEN SALAD

Mesclun lettuce, tomato, cucumber, Spanish onion, capsicum and olives with mustard vinaigrette 12

ⓧ ROCKET SALAD

Served with shaved parmesan and balsamic vinaigrette 10

CAESAR SALAD

Bacon, cos lettuce, shaved parmesan, croutons and Caesar dressing 14

Add chicken 17

ⓧ GREEK SALAD

Tomato, cucumber, onion, olives and fetta cheese with oregano vinaigrette 15

CHICKEN KUMARA

Roasted sweet potato, rocket and pecan sumac salsa 15

CHICKEN AVOCADO SALAD

Grilled chicken breast with avocado, mesclun lettuce, tomato and cucumber with honey mustard vinaigrette 18

# DINNER

## MAIN MEALS

### PASTAS

#### PENNE ARRABIATA

Bacon, garlic, and chilli with a Napoli sauce 17

#### LATTETUDE PENNE

Bacon, prawns, snow peas, onion and a touch of chilli with a Napoli sauce 17

#### Ⓟ GNOCCHI DI PATATE

Served with a basil pesto sauce 18

#### Ⓟ PUMPKIN GNOCCHI

Served with a Napoli sauce 18

#### PAPPARDELLE ROMANO

Smoked chicken breast and capsicum fillets in a garlic white wine cream sauce with chives 19

#### PAPPARDELLE BOSCAIOLA

Bacon and mushroom in a white wine cream sauce 18

#### SALMON PAPPARDELLE

Garlic, prawns, smoked salmon and avocado in a pink sauce 22

#### SPAGHETTI BOLOGNESE 17

#### SPAGHETTI CARBONARA

Garlic and bacon in a white wine egg cream sauce 18

#### LINGUINE MARINARA

Mixed seafood with a Napoli sauce 22

#### LATTETUDE LINGUINE

Garlic, chilli, bacon with prawns tossed in rocket leaves in a olive oil white wine sauce 22

### RISOTTO

#### CHICKEN AND MUSHROOM RISOTTO

Served with semi sundried tomatoes, pine nuts, Napoli sauce with a touch of cream 19

#### LIME RISOTTO

Prawns, bacon and garlic in a white wine, lime and dill cream sauce 22

# DINNER

## MAIN MEALS

### LAMB

#### SERVED WITH SEASONAL VEGETABLES

##### LATTETUDE SHANKS

Braised shanks of lamb with parsnip puree 26

##### MOUNTAIN LAMB

Fillets of grilled marinated lamb, meshwiya herbs, served with spicy couscous and dill yogurt 29

##### LAMB TAGINE

Grilled lamb cutlets with exotic peas and lemon minty sauce served with lemon thyme mashed potato 26

### BEEF

#### SERVED WITH SEASONAL VEGETABLES

##### JUJU SIRLOIN

Grilled marinated grain fed sirloin fillet cooked to medium rare with Tunisian sauce 28

##### MERGUEZ MOROCCAN OSSOBUCCO

Braised ossobucco cooked to perfection in a delightful mild chilli sauce served with garlic mashed potato 26

##### EYE FILLET OF NEW SEASON'S BEEF

Eye fillet steak cooked to medium rare served with lentils with a classic vinaigrette 28

##### RIBEYE OF BEEF

Thick steak served with creamy spinach and mushroom sauce garnished with watercress puree and served with potato fries 30

### CHICKEN

#### SERVED WITH SEASONAL VEGETABLES

##### MEDITERRANEAN

Chicken breast filled with spinach and fetta cheese, wrapped with prosciutto with a napoli sauce 26

##### GARLIC CHICKEN

Pan fried chicken breast with king prawn in a garlic white wine cream sauce served with caramelized onions and spinach 30

##### CHICKEN INVOLTINI

Chicken breast filled with apricots, prunes and brie cheese in a creamy Galliano sauce topped with fresh mango 26

### SEAFOOD

##### PIRI PIRI KING PRAWNS

Grilled king prawns served with garlic Piri Piri sauce and aioli dressing 35

##### GRILLED SNAPPER FILLETS

Mediterranean style. Served on a bed of spiced couscous with apples and sultanas 28

##### FISH OF THE DAY - market price

### SIDE ORDERS

Potato fries 5  
Roast potatoes 5  
Steamed vegetables 5

# DINNER

## DESSERT

CREME BRULEE 12

TIRAMISU 12

CHOCOLATE AND VANILLA PANACOTTA 12

STICKY DATE PUDDING 12

CHOCOLATE BRULEE TART 12

FRESHLY MADE GELATO  
Choice of 3 flavours 10

## CHILDREN'S DINNER (For children only)

SPAGHETTI BOLOGNESE 12

CHICKEN NUGGETS  
Served with fries and salad 10

FISH AND CHIPS  
Served with fries and salad 12

STEAK  
Served with fries and salad 14

## DESSERT

FRESHLY MADE GELATO 6