

ESPRESSO BAR

	<i>Sml / Med / Lge</i>
Espresso	4.00/5.00
Long Black	4.00/ 5.00/ 5.40
Short Macchiato	4.00
Cappuccino	4.20/ 5.20/ 5.60
Café Latte	4.20/ 5.20/ 5.60
Flat White	4.20/ 5.20/ 5.60
Chai Latte	4.20/ 5.20/ 5.60
Hot Chocolate	4.20/ 5.20/ 5.60
Pot of Tea for One	4.20
English Breakfast, Earl Grey, Peppermint, Green, Chai	
Caramel or Vanilla Latte	5.20/ 6.20/ 6.60
Long Macchiato	5.00
(Double Shot)	
Rich Nutella Hot Chocolate	5.35/ 6.35/ 6.75
Rich Nutella Chocolate Mocha	6.35/ 7.35/ 7.75

Thank you for choosing Latitude 28 Restaurant and Bar. We hope you enjoy your dining experience. Please share your photos and comments on Tripadvisor, Facebook, Instagram, etc., we love to see them. If we do not meet your expectations please talk to our staff, as we prefer to rectify any problems straight away so that you leave happy.

KINDLY ONE BILL PER TABLE

FRESH JUICE BAR

Single Freshly Squeezed Juice	Orange • Apple • Watermelon • Carrot	7.25
Mixed Fresh Orange Juices	Orange & Mango • Orange & Passion Fruit • Orange & Strawberry •	8.50
Refresher	Fresh Orange, Watermelon and Lime	8.95
Multi Vitamin	Fresh Apple, Orange, Carrot and Beetroot	8.95
Tropicana	Fresh Pineapple, Mango, Passion Fruit and Banana	8.95
AÇAI Smoothie	Made with Açai Berries, Banana, Mango, mixed Berries and Apple Juice	11.75
Fruit Smoothies	Made with Fruits, Milk & Ice cream Choice of : Strawberry•Mango•Banana•Berries	8.95
Mango Green Daiquiri Smoothie	A Blend of Kale, Mango, Orange Juice and Oats	10.50
Pineapple Green Mojito Smoothie	Kale, Coconut Oil, Pineapple, Lime and Fresh Mint blended in a Healthy Refreshing Drink	10.50
Fruit and Veg Garden	A Blend of Spinach, Apple, Carrot and Beetroot with Pineapple for a tropical touch	10.50
Protein Shake	Protein, Banana, Strawberry and Coconut Milk	13.50
Add Some :		
	Acai \$4.00	
	Protein \$4.50	
	Drinks Made with Coconut Milk, Soy Milk or Coconut Water Add 80c	

COLD DRINKS

Specialty Shakes	Bounty • Peanut Butter & Caramel • Cherry Ripe • Tim Tam • topped with Cream Cookies & Cream	8.85
Classic Shakes	Strawberry • Mango • Banana • Vanilla • Chocolate • Lime • Mocha • Coffee topped with Cream	7.25
Latte on the Rocks	Shot of Espresso and Chilled Milk served on Ice	5.70
Mocha on the Rocks	Shot of Espresso, Chocolate and Chilled Milk served on Ice	6.70
Black on the Rocks	Double Shot of Espresso served on Ice	5.70
Iced Coffee • Mocha • Chocolate • Chai •	with Ice Cream and Cream	7.45
Coffee Frappe	with Chocolate•Vanilla•Caramel	7.45

SURCHARGE

On Public Holidays a 15% Surcharge will be added to your Bill
Credit Card and Debit Card 1% charge

Avocado Toast (GFA) 14.50
Smashed Avocado & Fetta Cheese with Rocket Leaves on Toasted Sourdough Bread.
Finished with a drizzle of EV Olive Oil. Add a Poached Egg \$2.50

Benedict 12.50
Two Soft poached Eggs and Baby Spinach on Toasted Sourdough Bread topped with Hollandaise Sauce and a Choice of :

Add Bone Ham	\$5.25	2 Rashers of Bacon	\$5.50
Smashed Avocado & Fetta	\$4.50	Grilled Haloumi	\$6.50
Smoked Salmon	\$6.50		

Granola and Fruits (V) 13.50
Seasonal Fresh Fruits, Greek Yoghurt and Granola Clusters topped with a swirl of Honey.

The Morning Work out (GFA) 21.75
Scrambled Egg whites, Grilled Salmon Fillet, Fresh Baby Spinach, Cherry Tomato and Avocado. Toasted Sourdough Bread.

Lifestyle Vegetarian Stack (GF / V) 16.50
Grilled Polenta with Char Grilled Eggplant, Zucchini, Mushrooms, Red Onion and Avocado. Finished with Rocket and a drizzle of Balsamic Glaze.

28° Breakfast (P) 19.75
2 Fried, Scrambled or Poached Eggs with 2 Rashers of Bacon, Roasted Tomato, Grilled Chipolata Sausages, Baked Beans, Hash browns and Toasted Sourdough Bread

The Latitude Full House (P) 22.50
2 Fried, Scrambled or Poached Eggs, Sautéed Mushrooms, 2 Rashers of Bacon, Roasted Tomato, a 120g Chargrilled Steak, Hash browns, Baked Beans and Toasted Sourdough Bread

Bacon, Eggs and Tomato (GFA / P) 13.50
2 Fried, Scrambled or Poached Eggs, 2 Rashers of Bacon, Roasted Tomato and Toasted Sourdough Bread

Create your Own (GFA) 11.50
2 Fried, Scrambled or Poached Eggs and Toasted Sourdough Bread

Add:	2 Hash browns	\$3.50	Avocado	\$4.50
	2 Rashers of Bacon	\$5.50	Sautéed Mushrooms	\$4.50
	120g Steak	\$8.50	Baked Beans	\$3.00
	Fresh Baby Spinach	\$3.00	2 Chipolata Sausages (P)	\$3.75
	Grilled Haloumi	\$6.50		

Hashbrown Stack, with Avocado and Salmon 19.50
Hashbrowns with Smoked Salmon, Avocado, Red Onion and a dollop of Sour Cream.

Savoury Mince & Eggs 14.50
Ground Angus beef with Herbs and Spices topped with Cheddar Cheese and Poached Eggs. Served with Toasted Sour Dough.

Charcoal Bacon & Egg Bun 14.50
Fried Eggs, Grilled Bacon, Melted Cheddar, Rocket Leaves and Smashed Avo & Feta with a drizzle of Bourbon BBQ Glaze on a Toasted Charcoal Brioche Bun.

French Toast and Strawberries (GFA) 12.50
French Toast with a hint of Cinnamon. Topped with Fresh Strawberries and Cream. Served with Vanilla Ice Cream

Stack of Pancakes 12.50
Stack of 3 Fluffy Pancakes served with Butter, Maple Syrup and Whipped Cream.

Add	Grilled Banana (V)	2.50	Fresh Fruits (V)	3.50
	Nutella (V)	3.00	Mixed Berry Compote (V)	3.00
	Bacon (P)	5.25	Ice Cream (V)	2.50

Two Belgian Waffles with Maple Syrup and Cream 13.50

Add	Grilled Banana (V)	2.50	Fresh Fruits (V)	3.50
	Nutella (V)	3.00	Mixed Berry Compote (V)	3.00
	Bacon (P)	5.25	Ice Cream (V)	2.50

Fresh Seasonal Fruits 12.50
Seasonal Fresh Fruits, Greek Yoghurt topped with a swirl of Honey. (GF)

Ham and Cheese Croissant (P) 9.50
A Large warm Croissant filled with Ham off the Bone and Cheddar Cheese

Toasted Banana Bread (V) 8.50
Served with Honey Yoghurt and fresh Strawberries

KINDLY ONE BILL PER TABLE

GF= Gluten Free GFA =Gluten Free Choice Available extra \$2.50 V= Vegetarian P= Contains Pork A=Contains Alcohol
Disclaimer: We Prepare our Gluten Free options Separately, however the Equipment is also used for other Meals and traces of Gluten May occur. Our Fryers are also used to cook Products that may contain Gluten.

SURCHARGE
On Public Holidays a 15% Surcharge will be added to your Bill
Credit Card and Debit Card 1% charge