

## ENTREES

Truffle Arancini	15.50
Three Mushroom and truffle Arancini Balls. Served with Semi Dried Tomato Aioli.	
Sharing Anti Pasti Plate	24.50
Assorted Cold Cuts, Smoked Salmon, Olives and Toasted Turkish Bread. (GFA / P)	
Sharing Bites	24.50
Lemon Pepper Calamari, 4 BBQ Pork Ribs and 4 Buffalo Wings. (P)	
Trio of Dips and Turkish Bread	16.50
Fetta & Roasted Pumpkin, Smokey Eggplant and Tzatziki Dips served with Toasted Turkish Bread .(V/GFA)	
Smoked Salmon	16.50
Smoked Salmon Served with Horseradish Cream , Red Onion Rings and Toasted Sourdough Bread (V/GFA)	
Spicy Caramelised Buffalo Wings	12.50
Half a Dozen Roasted Chicken Wings Coated in our special Caramelised Spicy Honey Glaze. (GF)	

## SALADS

Classic Caesar Salad	18.50
Crispy Cos Lettuce with Grilled Bacon, Crispy Croutons Egg and Anchovies. With a Creamy Caesar Dressing. (P) Add: Grilled Chicken Breast. \$5.25 Smoked Salmon \$6.50 Grilled Haloumi \$6.50	
Latitude 28 Salad	22.50
with Green Leaves, Apple, Roasted Almonds, Fetta Cheese, Toasted Quinoa, Avocado, Cherry Tomatoes and Sherry Vinaigrette. (GF)	
Swordfish Salad	25.50
A Grilled Swordfish Steak with Baby Cos, Green Beans, Red Onion, Chat Potato, Tomatoes , Olives, Anchovies, Egg and Shiraz Vinaigrette. (GF)	
Greek Lamb Salad	22.50
Chargrilled Lamb on Crisp Iceberg Lettuce, with Red Onion, Olives, Tomato, Fetta, Cucumber and Yoghurt & Mint Dressing. (GF)	

## MAINS

Classic Fish & Chips	25.50
Beer Battered Deep Fried Fish of the day. Served with Chunky Chips, Side Salad and Tartare Sauce .	
Lemon Pepper Calamari	28.50
Fried Tender Calamari Pieces basked in Lemon Pepper Seasoning. Served with Lime Aioli, Chunky Chips and Californian Coleslaw. (GF)	
Cajun Spiced Whole Baby Barramundi	39.50
Served with Chunky Chips, Side Salad and Tartare Sauce .	
Vegetarian Stack	24.50
Mushrooms, Grilled Vegetables, Tomato, Sweet Potato on grilled Polenta finished with Basil Pesto. (V / GF)	
Grilled Lamb Fillet (GF)	35.50
Served with Rosemary Jus, Roasted Eggplant, Zucchini , Pumpkin Cherry tomatoes and Sweet Potato Mash.	
Five Spice Roasted Pork Belly	31.50
with Granny Smith Chutney on Sweet Potato Mash and Seasonal Vegetables. (P)	
Chicken Parmigiana	24.50
A Crispy Chicken Breast Schnitzel topped with Cheese, Ham and Cranberry Chutney. Served with Chunky Chips and Side Salad. (P)	
PASTA	
Penne with Rosemary Chicken	24.50
Tender Chicken Breast, Tomato and Baby Spinach tossed in a Creamy Pesto Sauce . (GFA)	
Vegetarian Penne	24.50
with Roasted Pumpkin, Zucchini, Eggplant, Cherry Tomatoes and Garlic Olive oil (GFA / V)	
Spaghetti Bolognaise	24.50
with Traditional Rich Beef and Tomato Sauce.	
Spaghetti Carbonara	24.50
with a Creamy Bacon Sauce and Parmesan Cheese. (GFA / P)	
Penne Diablo	24.50
With Fresh Tomato, Chilli, Chorizo and Chicken Breast tossed in EVO Oil. Finished with Wild Rocket Leaves. GFA /P)	

**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

## CHAR GRILL

Char Grilled Swordfish Steak	35.50
Chargrilled Medium. Served with Lemon Butter, Side Salad and Chunky Chips. (GF)	
Grilled Tasmanian Salmon Fillet	32.50
Grilled Medium and served with Dill Butter, Roasted Potatoes and Side Salad (GF)	
Bourbon Glazed Pork Ribs (GF / A / P)	49.50
Very slow roasted and finished with our Smokey Maple Bourbon Glaze. Served with Chunky Chips and Californian Cole Slaw.	
Rib and Wings Combo (GF / A / P)	37.50
Half a Rack of our very slow roasted Pork Ribs and Six Buffalo Wings . All glazed with our amazing Smokey Maple Bourbon Rib Glaze . Served with Chunky Chips and Californian Cole Slaw. With a Full Rack	
Fajitas Beef	26.50
Fajitas Chicken Breast	26.50
Fajitas Lamb	28.50
\Three Warm Tortillas with a Sizzling Plate of, Capsicum, Chilli, Tomato and Coriander. Served with Sour Cream and Guacamole.	
220g Eye Fillet (GF)	35.50
Grilled to your liking. Served with Herb and Semi Dried Tomato Butter, Chunky Chips and Side Salad.	
350g Black Angus Sirloin Steak	38.50
Grilled to Your liking Served with Herb and Semi-Dried Tomato Butter, Chunky Chips and Side Salad. (GF)	
Grilled Rosemary and Lemon Chicken Breast	27.50
Served with Chunky Chips and Side Salad..	
Sauces :	4.50
Dianne, Mushroom, Green pepper, Garlic Cream	

## SIDE ORDERS

Steamed Vegetables (GF)	For One 8.50
to Share 11.50	
Sweet Potato Chips (GF)	For One 6.50
to Share 9.50	
Chunky Chips (GF)	For One 5.50
to Share 8.50	
Creamy Sweet Potato Mash	For One 5.50
to Share 9.50	
Roasted Potatoes (GF)	For One 6.50
to Share 9.50	
Mixed Side Salad (GF)	For One 8.50
to Share 11.50	
Californian Coleslaw (GF)	For One 4.50
to Share 8.50	
Garlic Aioli, Hot Chilli Mayo, Sweet Chilli Mayo, Herb Mayo. Tomato Sauce, BBQ Sauce	Each 1.00 Free of Charge

## CHEESE

Cheese Platter (GFA)	24.50
Brie, Aged Cheddar and Stilton. With Crackers and Fruits.	

## DESSERTS

Our Daily Changing Dessert Tray. BIG in Flavour and Small in Size, so You can have more than one.....	
Lemon Panna Cotta	6.50
Chocolate Mousse	6.50
Crème Caramel	6.50
Chocolate Brownie with Ice Cream	7.50
Tiramisu (A)	6.50
Ice Cream Per Scoop	3.50

## BREADS

Garlic, Herb and Tomato Flatbread	9.50
with Balsamic and EVO (V)	
Bruchetta	14.50
with Diced Tomato, Red Onion, Parmesan Cheese, Basil and Balsamic glaze on Toasted Sourdough (V)	
Smoked Salmon Flatbread	16.50
with Rocket leaves, Red onions and Sour Cream	
Bacon and Cheese Flatbread	10.50

## SANDWICHES (Lunch Time Only)

Classic B.L.T.	12.50
Toasted Sour Dough Bread, Crispy Bacon, Mesclun Lettuce and Tomatoes. Topped with Caesar Dressing. Add Avo \$4 (GFA) (P)	
28° Steak Hoagie Sandwich	15.50
Juicy sliced Tenderloin Steak grilled with Glazed Onion, Mushrooms and Capsicum covered with Melted Cheddar Cheese on Turkish Bread with Rocket Leaves and a Drizzle of Mustard. (GFA)	
Club Sandwich	15.50
Toasted Double Decker Sandwich with Mesclun Lettuce, Tomato, Crispy Bacon, Cheese, Chicken Breast, Avocado & Mayonnaise. (GFA / P)	
Chicken & Avocado Sandwich	13.75
Toasted Turkish Bun with Chicken Breast, Sundried Tomato, Roasted Capsicum, Avocado, Lettuce and Mayonnaise. (GFA)	
Charcoal Bacon & Egg Bun	15.50
Fried Eggs, Grilled Bacon, Melted Cheddar, Rocket Leaves and Smashed Avo & Fetta with a drizzle of Bourbon BBQ Glaze on a Toasted Charcoal Brioche Bun.	

## BURGERS

All our Beef Burgers are Home made with only **100% Black Angus Beef** and finished our herbs and spices. cooked Medium unless requested otherwise.  
(100% BEEF no added thickeners, food acids , firming agents or other additives)

Black Angus Cheese Burger	14.50
180grams Grilled Angus Beef Pattie on a toasted Brioche Bun with Cheese, Lettuce, Tomato, Gherkin, Onion, American Mustard, Mayonnaise and Tomato Sauce. (GFA)	
Double Black Angus Beef Burger	16.75
Two 180grams Grilled Angus Beef Patties on a toasted Brioche Bun with Cheese, Lettuce, Tomato, Gherkin, Onion, American Mustard, Mayonnaise and Tomato Sauce. (GFA)	
Bacon and Black Angus Beef Burger	15.50
A180grams Grilled Angus Beef Pattie on a toasted Brioche Bun with Bacon, Cheese, Lettuce, Tomato, Gherkin, Onion, American Mustard, Mayonnaise and Tomato Sauce. (GFA / P )	
Pulled Pork Burger	15.75
Slow Roasted pulled Pork with Onion Rings and Californian Coleslaw on a Freshly Toasted Brioche Bun. (GFA / P )	
Crispy Chicken Schnitzel Burger	14.75
Crispy Coated Chicken Breast on a Toasted Turkish Bun with Cheese, Lettuce, Tomato, Onion, and Mayonnaise. (GFA)	
Crispy Fish Burger	14.75
Battered Fish Fillet with Lettuce, Tomato and Tartar Sauce on Freshly Toasted Turkish Bread. (GFA)	
Vegetarian Haloumi Burger	14.70
Grilled Haloumi Cheese with Roasted Capsicum , Avocado, Lettuce, Tomato, Onion Rings, Chilli Jam and Pesto on a Freshly Toasted Brioche Bun. (GFA)	

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### SURCHARGE

On New Years Eve and Public Holidays a 15% Surcharge will be added to your Bill

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.