

ENTREES

Three Duck Spring Rolls Plum Sauce	11.50
Sharing Bites Lemon Pepper Calamari, 4 BBQ Pork Ribs and 4 Buffalo Wings. (P)	21.50
Trio of Dips and Turkish Bread Avocado & Fetta, Smokey Eggplant and Tzatziki Dips served with Toasted Turkish Bread .(V/GFA)	12.50
Spicy Caramelised Buffalo Wings Half a Dozen Roasted Chicken Wings Coated in our special Caramelised Spicy Honey Glaze. (GF)	12.50
Three Panko Crumbed Prawns Served with Lime Aioli	12.50
Fresh Atlantic Oysters Served with White Wine Vinaigrette and Lemon. 3 Pcs	14.00
6 Pcs	27.00
12 Pcs	44.00
Oysters Kilpatrick Warm Oysters with Bacon Bits and BBQ Sauce. 3 Pcs	15.00
6 Pcs	28.50
12 Pcs	48.00
Oyster Bloody Mary Shooter Each	6.50
Fresh Shackled Oyster with Spicy Tomato Juice and Vodka	

BREADS

Garlic, Herb and Tomato Flatbread with Balsamic and EVO (V)	9.50
Bruschetta with Diced Tomato, Red Onion, Parmesan Cheese, Basil and Balsamic glaze on Toasted Sourdough (V)	13.50
Bacon and Cheese Flatbread	10.50

SALADS

Classic Caesar Salad	16.50
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 \$5.50	
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	21.50
Chargrilled Lamb on Crisp Iceberg Lettuce, with Red Onion, Olives, Tomato, Fetta, Cucumber and Yoghurt & Mint Dressing. (GF)	

MAINS

Classic Fish & Chips	19.50
Beer Battered Deep Fried Fish of the day. Served with Chunky Chips, Side Salad and Tartare Sauce .	
Lemon Pepper Calamari (GF)	26.50
Fried Tender Calamari Pieces basked in Lemon Pepper Seasoning. Served with Lime Aioli, Chunky Chips and	
Five Spice Roasted Pork Belly	29.50
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 Spiced Tomato Jam..	
Pulled Pork Nachos with Salsa and Cheddar	22.50
Served with Salsa, Cheddar, Guacamole and Sour Cream.	

CHAR GRILL

Char Grilled Swordfish Steak	35.50
Chargrilled Medium. Served with Lemon Butter, Side Salad and Chunky Chips. (GF)	
Grilled Tasmanian Salmon Fillet	29.50
Grilled Medium and served with Dill Butter, Roasted Potatoes and Side Salad (GF)	
Grilled Kangaroo Fillet (GF)	29.50
Served with Blueberry Infused Jus, Roasted Vegetables, and Sweet Potato Mash.	
Bourbon Glazed Pork Ribs (GF / A / P)	47.50
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)	36.50
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	56.50
Chicken, Beef or Prawn Fajitas	25.50
Three Warm Tortillas with a Sizzling Plate of, Grilled Chicken Breast or Tender Beef strips, Capsicum, Chilli, Tomato and Coriander. Served with Sour Cream and Guacamole.	
220g Eye Fillet (GF)	34.50
Grilled to your liking. Served with Herb and Semi Dried Tomato Butter, Chunky Chips and Side Salad. Add: Garlic Cream Prawn Topper \$6	
300g Black Angus Rump Steak	25.50
Grilled to Your liking Served with Herb and Semi-Dried Tomato Butter, Chunky Chips and Side Salad. (GF) Add: Garlic Cream Prawn Topper \$6	
Grilled Rosemary and Lemon Chicken Breast	25.50
Served with Chunky Chips and Side Salad..	
Sauces :	4.00
Dianne, Mushroom, Green pepper, Garlic Cream	

PASTA

Penne Chicken & Mushrooms (GFA)	23.50
Tender Chicken Breast and Mushrooms tossed in a Creamy Pesto Sauce . Topped with Parmesan Cheese	
Spaghetti with Prawns	24.50
With Fresh Tomato, Chilli, tossed in EVO Oil. Finished with Wild Rocket Leaves. Topped with Parmesan Cheese (GFA)	
Vegetarian Penne	23.50
with Roasted Pumpkin, Zucchini, Eggplant, Cherry Tomatoes and Garlic Olive oil Topped with Parmesan Cheese (GFA / V)	
Spaghetti Bolognese	21.50
with Traditional Rich Beef and Tomato Sauce. Topped with Parmesan Cheese (GFA)	
Spaghetti Carbonara (GFA / P)	22.50
with a Creamy Bacon Sauce and Parmesan Cheese.	
Penne Diablo	23.50
With Fresh Tomato, Chilli, Chorizo and Chicken Breast tossed in EVO Oil. Finished with Wild Rocket Leaves. Topped with Parmesan Cheese (P)	

SIDE ORDERS

Steamed Vegetables (GF)	For One 7.50 to Share 10.50
Sweet Potato Chips (GF)	For One 5.50 to Share 8.90
Chunky Chips (GF)	For One 4.50 to Share 7.90
Creamy Sweet Potato Mash	For One 5.50 to Share 9.50
Roasted Potatoes (GF)	For One 5.75 to Share 9.00
Mixed Side Salad (GF)	For One 7.50 to Share 10.50
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	4.50
Chocolate Mousse	4.50
Crème Caramel	4.50
Chocolate Brownie with Ice Cream	7.50
Tiramisu (A)	7.50

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

SURCHARGE
On Public Holidays a 15% Surcharge will be added to your Bill .

KINDLY ONE BILL PER TABLE

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* 14.50
Toasted Double Decker Sandwich with Mesclun
Lettuce, Tomato, Crispy Bacon, Cheese, Chicken
Breast, Avocado & Mayonnaise. (GFA / P)
- Chicken & Avocado Sandwich* 13.50
Toasted Turkish Bun with Chicken Breast, Sundried
Tomato, Roasted Capsicum, Avocado, Lettuce and
Mayonnaise. (GFA)
- Charcoal Bacon & Egg Bun* 12.50
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-Well** unless requested otherwise.
(100% BEEF no added thickeners, food acids, firming agents or other additives)

- Black Angus Cheese Burger* 13.50
160grams Medium/Well 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* 15.75
Two 160grams Medium/Well Grilled Angus Beef
Patties on a toasted Brioche Bun with Cheese, Lettuce,
Tomato, Gherkin, Onion, American Mustard, Mayon-
naise and Tomato Sauce. (GFA)
- Bacon and Black Angus Beef
Burger* 14.50
A160grams Medium/Well Grilled Angus Beef Pattie on
a toasted Brioche Bun with Bacon, Cheese, Lettuce,
Tomato, Gherkin, Onion, American Mustard, Mayon-
naise and Tomato Sauce. (GFA / P)
- Pulled Pork Burger* 14.75
Slow Roasted pulled Pork with Onion Rings and
Californian Coleslaw on a Freshly Toasted Brioche Bun.
(GFA / P)
- Crispy Chicken Schnitzel Burger* 13.50
Crispy Coated Chicken Breast on a Toasted Turkish Bun
with Cheese, Lettuce, Tomato, Onion, and
Mayonnaise.
- Fish Burger* 13.75
Battered Fish Fillet with Lettuce, Tomato and Tartar
Sauce on Freshly Toasted Turkish Bread. (GFA)
- Vegetarian Haloumi Burger* 13.75
Grilled Haloumi Cheese with Roasted Capsicum,
Avocado, Lettuce, Tomato, Onion Rings, Chilli Jam and
Pesto on a Freshly Toasted Brioche Bun. (GFA)

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.

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