

Lunch

From 11:30am

Small Plates

- Crispy Squid (GF, DF)** 14
Ramen crusted squid w/ yuzu mayo
- 4 Herb Mackerel Fillets** 14
local panko & Herb crumbed spanish mackerel, parmesan chats & garlic lime aioli
- Soft shell Crab Steam Buns** 10
Tempura soft shell crab, Bao buns, cucumber pickles, XO sauce, coriander
- Bucket of Prawns (GF)** 16
350g Bucket of Bay Prawns w/ smoked oyster mayo & lemon
- Asian Zing Wings** 14
Brined chicken wings & fried in spices, sticky chilli lime sauce, fried curry leaves & shallots
- Crispy Pork Belly (GF)** 12
Maple roasted pork belly, pineapple salsa, grilled potatoes, sweet potato puree & herbs
- Jalapeno Poppers** 11
Whole crumbed jalapeno's stuffed w/ beef cheek & cheddar w/, tomato relish & aioli
- Soft Taco** 10ea
BBQ Pork w/ sauerkraut, sriracha, aioli, onion & coriander
- Crispy Fish** w/ lettuce, kraut, guacamole, onion, chipotle mayo, pickle fennel & coriander
- Smoked Mushroom (V)** w/ kale guacamole, pickled onions, chipotle mayo

Large Plates

- BBQ Lime & Sriracha Chicken** 24
½ grilled chicken basted in lime & sriracha, parmesan baby potatoes, roasted pumpkin & smoky Habasco sauce
- Angus Porterhouse Steak** 28
300g sous vide sirloin steak cooked medium, bacon & maple butter, smoked field mushrooms, steak fries & crispy beer battered onions
- Beef Nacho's (GF)** 19
(Can be shared between 2)
house smoked pulled beef brisket, spicy tomato beans, topped with melted cheddar, guacamole, jalapeno's & sour cream
- Veg Nacho's (GF)** 17
(Can be shared between 2)
slow roasted pumpkin, spicy tomato beans, topped with melted cheddar, guacamole, jalapeno's & sour cream
- Fish - Latitude 17** 19
Mcalister's Latitude 17 beer battered Barramundi, house salad, steak fries & tartare sauce
- Pizza of the Day** 14
Freshly made pizza, please ask our team member

**Seniors Menu available
12-3 Monday to Friday
please ask at the front
counter for a menu**



**15% Surcharge Applies on
Public Holiday**

Lunch

From 11:30am

Between Your Buns

All served with steak fries

Ellis Wagyu Burger 19
Wagyu beef patty w/ bacon, onion jam, fried egg, melted cheese, lettuce, tomato & beetroot

Korean Fried Chicken 16.5
Crispy Korean fried chicken, lettuce, pickled cucumber & kim chi mayo on brioche bun

Mushroom & Cheese Burger (V) 16
Smoked mushroom, blue cheese, onion rings, tomato, mesculin & truffle oil on brioche

Spicy Texan 17
Smoked BBQ beef brisket, lettuce, tomato, guacamole, pickled onions, jalapeno's, cheese & chipotle mayo

Crab & Calamari Burger 19
Soft shell crab & calamari, guacamole, lettuce, tomato, pickled fennel, dill & citrus mayo

Fish Burger 16.5
Battered fish fillet, lettuce, tomato, pickled onion & tartare sauce

Kids Corner all 10

All Served w/ chips & salad

Calamari Rings
Battered Fish
Chicken nuggets
Cheese burger

Green Stuff

House Salmon 19
House smoked Atlantic Salmon, Quinoa, mixed leaves, baby tomatoes, potato croutons, marinated feta lime basil dressing

Pork Salad (GF, N, DF) 18
Masterstock caramel glazed pulled pork, Green papaya, carrot, wombok, onion, chilli, beans & peanuts, coriander tossed in a Thai noc jam dressing

Quinoa Pumpkin Salad (GF,N,V) 19
Spiced roasted pumpkin, potato croutons, feta, charred cauliflower, asparagus, raw kale, quinoa & nuts ,lime basil dressing
(Can be made vegan)

Garden Salad (GF,VV) 9
Green leafs, Cherry tomato, cucumber, onion, radicchio & sprouts tossed in lime basil dressing

Things on the Side

Garlic bread baguette 7.5

Steak chips 7.5
w/ aioli & tomato sauce

Potato wedges 9.5
w/ sweet chilli & sour cream

DF DAIRY FREE
GF GLUTEN FREE
V VEGETARIAN
VV VEGAN
N CONTAINS NUTS

Please advise our friendly staff of any dietary requirements

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