



TO SHARE

GARLIC BREAD

\$10

Jean Pierre's Focaccia style bread with garlic & herb butter.

Add bacon \$3

Add mozzarella cheese \$3

AMALFI STYLE LEMON & GARLIC FOCACCIA

\$14.5

Jean Pierre's Focaccia style bread with garlic, herb butter, cheese, oil preserved lemon & pickled onion.

BASKET OF SWEET POTATO WEDGES (GFO)

\$13

Basket of crispy sweet potato wedges served with a sweet chilli & Greek yoghurt sauce.

BUCKET OF SEASONED WAFFLE FRIES

\$11

Bucket of seasoned waffle fries served with aioli. (Try and have just one!)

MAC N CHEESE BALLS

\$14.5

Panko crumbed, creamy mac & cheese balls with smoked paprika & a drizzle of truffle oil. (Try with Tabasco Chipotle sauce.)

NACHOS CON CERDO (GFO)

\$16.5

BBQ pulled pork with melted Mexican cheese & Pico de Gallo on top of corn chips.

Add guacamole \$4

Add sour cream \$2

SMOKED SPICED SALT & PEPPER CALAMARI (GFO)

\$16.9

Flash fried seasoned squid served with almond aioli, Pico de Gallo & Valencia orange, Migas flakes & salsa verde.

STUFFED FRIED JALAPENOS

\$14.9

Panko crumbed jalapenos stuffed with smoked cream cheese & served with aioli.

CORN CHIPS & SALSA (GFO)

\$7.5

Serving of corn chips complemented with a traditional medium spiced tomato salsa & a house-made jalapeno & lime salsa.

ON THE SIDE

SIDE OF SEASONED WAFFLE FRIES

\$5

A side of seasoned waffle fries.

SIDE GARDEN SALAD (GFO)

\$7.5

A side mixed leaf salad of cucumber, red onion, carrot, cherry tomato & a honey balsamic vinaigrette.

OR NOT TO SHARE

LB STYLE CHICKEN PARMY

\$26

Panko crumbed chicken breast with house made, mild spiced tomato sauce, Mexican cheese, grilled capsicum & jalapeno salsa on top of a Romesco sauce.

FISH & CHIPS

\$25.5

Crumbed Spanish Mackerel with seasoned waffle fries, house made tartare sauce & fresh lemon.

BBQ BEEF BRISKET & CHIPS (GFO)

\$27.5

Slow cooked BBQ beef brisket at 300gm served over waffle fries with creamy poppy-seed dressed coleslaw.

BIG ASS ENCHILADA

\$24

Seasoned shredded beef, fragrant rice, black beans, sour cream, guacamole, traditional Mexican salsa, mozzarella cheese & garnished with Pico de Gallo.



Credit card/pay pass payments

incur a 1% surcharge.

Amex a 1.5% surcharge.

15% surcharge applies on public holidays.

GFO = Gluten free option available UPON request. All gluten free options may still contain traces of gluten.

V = Vegetarian.

Please be aware that all care is taken when catering for all special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flours, eggs, fungi & dairy products. Customers will be catered for to the best of our ability but the decision to consume a meal is the responsibility of the diner.

longboardbarandgrill.com

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THE NAUGHTY CORNER

LBG SOUTHERN FRIED CHICKEN CHICKEN BURGER

\$16.9

Jumbo fried chicken breast, lettuce, red onion, melted cheddar cheese, garlic aioli & Longboard's house made thick & tangy BBQ sauce. Time to get your hands dirty!

Add bacon **\$3**

THE DIRTY DOUBLE DELUX (200GM BEEF)

\$17.9

Homemade double Angus beef burger, double cheese, smoked bacon, lettuce, tomato, pickled red onion, French's classic mustard & a little kick of Sriracha mayo for double the flavour.

LB'S CRISPY BUFFALO WRAP (IT'S CHICKEN!)

\$16.9

Spicy crispy chicken tenders, pineapple chunks, fresh avocado, lettuce, cheese, tomato & southern ranch dressing. This wrap is here to stay!



WORKING FOR WINGS

1/2 kilo \$16 **1 kilo \$32**

LONGBOARD'S SIGNATURE BUFFALO WINGS (GFO)

Smothered in the Frank's original traditional spicy sauce.

LIME & HONEY CHICKEN WINGS (GFO)

Tossed in a taste of Kaffir lime & honey.

THICK & TANGY BBQ CHICKEN WINGS (GFO)

Coated in Longboard's house made thick & tangy BBQ sauce.

CHEF'S HOT & SPICY CHICKEN WINGS (GFO)

Covered in a mixture of Cayenne & Habanero chilli sauce. Hot to taste but full of flavour!

HULI HULI CHICKEN WINGS (GFO)

Char-grilled Hawaiian inspired chicken wings with a side of Huli Huli sauce.



THE GOOD PLACE

HAWAIIAN INSPIRED POKE BOWL (GFO) (V)

\$17.5

Brown rice, seaweed salad, grilled pineapple, mukimame beans, cucumber, carrot, cherry tomato, avocado, wasabi mayo & a ponzu dressing.

Add papaya pickled marinated salmon **\$7**

TACO SALAD BOWL (GFO) (V)

\$17

Brown rice, black beans, toasted corn, Pico de Gallo, cucumber, coriander, avocado & chipotle mayo.

Add chipotle chicken tenders **\$5.5**

Add Mexican seasoned grilled fish **\$7**

QUINOA & KALE VEGAN SALAD (GFO) (V)

\$19

A mixed salad of quinoa & kale with pepitas, roasted slivered almonds, cherry tomato, sun dried fruit, Spanish onion, fried shallots & a drizzle of virgin olive oil.

Add chipotle chicken tenders **\$5.5**

Add smoked salt & pepper calamari **\$5**



EL CHAPO'S TACOS

BAJA FISH TACOS

\$23

Mexican seasoned grilled fish, red & white cabbage, Pico de Gallo & chilli lime coriander dressing.

PULLED PORK TACOS

\$22

Pulled pork with a Southern crunchy apple coleslaw, pickled cucumber & Longboard's house made thick & tangy BBQ sauce.

GRILLED STEAK TACOS

\$23

Marinated flank steak served with coleslaw, wasabi mayo & pickled red onion.

CRISPY CHICKEN TACOS

\$22

Panko crumbed crispy chicken, red & white cabbage, zesty pineapple salsa & chipotle mayo.

TRY ONE OF EACH FLAVOUR

\$22.5

One of each flavoured taco. (Sorry, no substitutes!)