

# SUNDAY SESSION MENU

4pm - 8:30pm

## BAR SNACKS

### BASKET OF SWEET POTATO WEDGES (GFO) (V) \$13

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

### BUCKET OF SEASONED WAFFLE FRIES (V) \$11

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

### MAC N CHEESE BALLS (V) \$12

Four panko crumbed, creamy mac & cheese balls served with chipotle mayo and a mesquite seasoning. (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 \$16.9

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

### LOADED WAFFLE FRIES \$20

Waffle fries topped with burnt end brisket, melted mozzarella cheese, horseradish & seeded mustard cream sauce & a drizzle of French's American mustard.

Add bacon \$2.5  
Add jalapenos \$1

### STUFFED FRIED JALAPENOS (V) \$14.9

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

### CORN CHIPS & SALSA (GFO) (V) \$7.5

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

## PIZZA FOCACCIAS

### GARLIC & HERB FOCACCIA \$12

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

### CHEESEY GARLIC FOCACCIA \$15.50

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

Add bacon \$2.5

### THE TROPICANA FOCACCIA \$19

Jean Pierre's Focaccia style bread with Napoli sauce, Serrano ham, pineapple salsa & mozzarella cheese.

### THE DIAVOLA FOCACCIA \$19.5

Jean Pierre's Focaccia style bread with Napoli sauce, Sopressa, jalapenos, kalamata olives & mozzarella cheese.

### THE MED FOCACCIA \$18.5

Jean Pierre's Focaccia style bread with basil pesto, feta, fire roasted capsicum, sundried tomato, Spanish onion & mozzarella cheese.

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## 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 Smokehouse 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.

## EL CHAPO'S TACOS

### BAJA FISH TACOS

**\$23**

Seasoned grilled Mackerel, red & white cabbage, Pico de Gallo & chilli lime aioli.

### PULLED PORK TACOS

**\$22**

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

### GRILLED STEAK TACOS

**\$22**

Marinated flank steak served with coleslaw, Japanese 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!)

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**Visa/Mastercard/Credit/Debit incurs a 1.1% surcharge.**

**Eftpos incurs a .75% surcharge.**

**Amex incurs a 1.6% 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.*