

SUNDAY SESSION MENU

4pm - 8:30pm

BAR SNACKS

PRAWN COCKTAIL SLIDERS \$27

Three sliders served on brioche buns with Australian wild caught prawns, baby cos lettuce, guacamole & old school seafood sauce.
Add one slider \$9

SOUTHERN FRIED CHICKEN WINGS \$17

Eight crispy southern fried chicken wings served with apple & poppy seed slaw, ranch dressing & house-made pickles.

MEXICAN MOZZARELLA STICKS \$14

Five seasoned, crispy, fried mozzarella sticks served with a traditional, spiced tomato salsa.

STUFFED FRIED JALAPENOS \$15

Five panko crumbed jalapenos stuffed with smoked cream cheese & served with aioli.

SMOKED SPICED SALT & PEPPER CALAMARI (GFO) \$17

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

CORN CHIPS & SALSA (GFO) \$7.5

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

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

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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.

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.

CARB LOADING

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 \$12

Bucket of seasoned waffle fries served with aioli.
Add LB's house made gravy \$4

SIDE OF SEASONED WAFFLE FRIES \$5.6

Side of seasoned waffle fries served with tomato sauce.

CHEESEY LOADED WAFFLE FRIES \$20

Waffle fries topped with burnt end brisket, cheese sauce, horseradish & seeded mustard cream sauce & a drizzle of French's American mustard.
Add bacon \$2.5
Add jalapenos \$1



PIZZA FOCACCIAS

GARLIC & HERB FOCACCIA (V) \$12

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

CHEESEY GARLIC FOCACCIA (V) \$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 (V) \$18.5

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

TACOS BY TRES (3)

BAJA FISH TACOS \$19.5

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

BBQ BEEF TACOS \$20

BBQ brisket with shredded cabbage, horseradish sour cream & pickled red onion.

COCONUT PRAWN TACOS \$21

Coconut crusted prawn cutlets with a zesty mango, chilli & lime salsa.

CRISPY CHICKEN TACOS \$19

Crispy fried chicken with red & white cabbage, zesty pineapple salsa & chipotle mayo.

BUFFALO CAULIFLOWER TACOS \$17

Buffalo cauliflower, guacamole, red & white cabbage, pickled onion & ranch dressing.

PULLED PORK TACOS \$18.5

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

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**15% surcharge applies on public holidays.
Surcharges apply for all card payments. Please see the Tyro
terminals for all surcharge amounts.**

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

V = Vegetarian

Allergy statement: Menu items may contain or come into contact with wheat, eggs, nuts, soy and milk. For more information, please speak with your server.