

TO SHARE

WINGS

FRESH BAKED BREAD	15
Enjoy our fresh baked bread, made in house. Please ask a friendly member of the crew about our daily bread.	
HOUSEMADE GUACAMOLE (GF) (V)	22
"Guac this way" with our made-to-order fresh guacamole and house fried corn chips, fresh lime & a pickled jalapeño.	
CALAMARI FRITTI (I) (GF) (DF)	22
Flash fried baby squid, dusted with salt & pepper, served with chilli lime aioli, pico de gallo and fresh lemon.	
MEXICAN MOZZARELLA STICKS (5) (V)	18
House-made fried mozzarella sticks, served with a traditional spiced tomato salsa.	
STUFFED FRIED JALAPEÑOS (5) (V)	19
Panko crumbed hot jalapeños, stuffed with smokey cream cheese, served with aioli. They are spicy!	
CARNITAS NACHOS (GF)	25.5
Mexican slow cooked pork, cheese sauce, pico de gallo & avocado crema on house fried corn chips.	
<i>Add extra avocado crema</i>	4
<i>Add sour cream</i>	2
<i>Add jalapeños</i>	2
BRISKET LOADED CHEESY WAFFLE FRIES	25
Waffle fries topped with pulled beef brisket, cheese sauce, crispy bacon & a drizzle of garlic aioli. *Warning - contains meat.	
<i>Add jalapeños</i>	2
SPANISH POTATOES "PATATAS BRAVAS" (GF) (DF) (VGO)	18.5
Roasted potatoes drowned in salsa brava with chopped chorizo & spicy aioli.	
LONGBOARD'S SIGNATURE BUFFALO WINGS (GFO)	23.5
Smothered in the Frank's original traditional spicy sauce.	
MANGO AND HABANERO HOT WINGS (GFO)	23
Drenched in our house mango habanero, sweet and spicy sauce.	
THICK & TANGY BBQ CHICKEN WINGS (GFO) (DF)	23
Coated in Longboard's house-made smokey BBQ sauce.	
HULI HULI CHICKEN WINGS (GF) (DF)	24
Char-grilled Hawaiian inspired chicken wings with a side of Huli Huli BBQ sauce.	

Want some extra kick with your wings? Help yourself to some extra hot sauce at the food counter.

BURGERS & FRIES

All burgers served with a handful of waffle fries

SHORT RIB BURGER (GFO) (DF) Slow cooked, fall off the bone, Vietnamese style, beef short-rib Fragrant herbs, pickled carrot, fried onion, spicy mayo.	35
BEER BATTERED FISH BURGER (A) (GFO) Beer battered local fish with lettuce, tomato, red onion & a remoulade sauce.	27.5
JUMBO FRIED CHICKEN BURGER (GFO) Fried chicken breast tossed in LB's house made thick & tangy BBQ sauce with lettuce, red onion, American cheddar & garlic aioli.	28
CLASSIC CHEESEBURGER (GFO) Homemade double beef patties, American cheddar, pickles, onion, ketchup & house-made burger sauce.	28.5
THE DIRTY DOUBLE DELUXE (GFO) Homemade double beef patties, double cheese, double bacon, lettuce, tomato, pickled red onion, French's classic mustard & a little kick of Sriracha mayo for double the flavour.	29
ULTIMATE BUFFALO CHICKEN BURGER (GFO) Fried chicken breast tossed in LB's signature buffalo sauce with lettuce, tomato, American cheddar, grilled pineapple, avocado crema & ranch dressing.	29.5
ADD A SIDE OF SAUCE (GF) (DF) (VG) <i>Garlic aioli, chilli lime aioli, sriracha mayo, tomato sauce, BBQ sauce, spicy tomato salsa, burger sauce.</i>	2
<i>House buffalo sauce (GF) Buttermilk ranch (GF)</i>	2
<i>Make it Gluten Free (GF Bun and Sweet potato fries) (GF)</i>	5
<i>Add bacon (GF) (DF)</i>	4
<i>Add a mozzarella stick or stuffed jalapeño topper to any burger</i>	3.5
BASKET OF CRISPY SWEET POTATO FRIES (VG) (GFO) Crispy sweet potato fries served with a chilli lime aioli.	16.5
BASKET OF SEASONED WAFFLE FRIES (VG) Served with aioli.	14.5

TACOS

BIRRIA TACOS (2) (GF) Corn tortillas, shallow fried in smoked tallow, filled with braised pork & Mexican cheese, served with avocado crema, onion salsa, fresh lime & a birria consommé for dipping.	26.5
BAJA FISH TACOS (3) (A) (DF) Mexican seasoned grilled fish, shredded cabbage, pico de gallo & chilli lime aioli.	24.5
COCONUT PRAWN TACOS (3) (I) Panko crusted prawns, lettuce, avocado crema, toasted coconut & a mild spiced, chunky mango salsa.	24
SMOKEY BRISKET TACOS (3) Smoked BBQ beef, shredded cabbage, chilli lime aioli, salsa verde & pickled red onion.	25.5
BUFFALO CAULIFLOWER TACOS (3) (V) Crispy fried cauliflower tossed in buffalo sauce, shredded cabbage, ranch, avocado crema & pickled red onion	25
Sharing? Don't be afraid to add an additional taco!	9

MAIN PLATES

BOWLS

DESSERT

CHAR-GRILLED RUMP CAP SKEWERS (3) (GF) (DF)	39.5
300g of skewered Angus rump cap, cooked South American style, Served medium to medium-well with chimichurri & fried potatoes. Add an extra skewer (100g)	13
FRESH LOCAL MARKET FISH (A)	MP
Ask a friendly member of the crew about today's preparation of the local fish or check out our specials board.	
FISH CEVICHE (A) (GF) (DF)	MP
Fresh fish, cured to order in our house citrus mix (Leche de Tigre) with toasted corn, chilli, onion, cucumber, tomato, capsicum, avocado and a touch of coconut cream to round it off. Served with corn chips. We only use the freshest of fish – if it's not here, it's still swimming.	
THAI BEEF (YUM NUA) (GF) (DF)	36
Marinated Angus rump cap, char-grilled, medium to medium-well on a fragrant Thai salad, dusted with Khao Khua. For the lovers of coriander, fish sauce and chilli.	
SOUTHERN-FRIED BBQ RIBLETS (7) (DF)	41
Crispy fried, fall off the bone pork riblets, tossed in LB's Smokey BBQ sauce & served with charred corn ribs.	
"BRISK-IT-ALL" BBQ PLATE	64
Punish yourself with a tray of 13-Hr slow-smoked Brisket at 230g, 7 buffalo wings, southern-fried pork riblets, golden waffle fries, house-made pickles, assorted sauces and a spicy jalapeño popper. Not for the Faint-Hearted! We dare you to add a rump cap skewer!	13
PUMPKIN SALAD (GF) (VGO)	26.5
Leafy greens, chilled roasted pumpkin, chickpeas, parmesan and flame-grilled capsicum with cherry tomatoes, onion and balsamic vinaigrette.	
TACO SALAD BOWL (GF) (VG)	19
Brown rice, black beans, toasted corn, pico de gallo, cucumber, avocado, house fried corn chips & chilli lime aioli.	
FRESH GARDEN SALAD (GF) (VG)	14
Leafy greens, red onion, shredded cucumber, carrot, cherry tomatoes, dressed with a lemon vinaigrette	
Add grilled chicken tenders (GF) (DF)	9
Add grilled Mexican spiced fish (A) (GF) (DF)	10
Add salt & pepper calamari (I) (GF) (DF)	12
Add crumbed prawns (I) (DF)	12
CHOCOLATE BROWNIE (V)	19.5
Decadent chocolate brownie, served with sherbet soil, blood orange sorbet, and Cointreau caramel.	
TROPICAL SORBET (V)	14.5
Three assorted scoops of sorbet & a waffle cone crumble	
SPIKED	8
Add a shot of Agavero Tequila liqueur	

GLOSSARY

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A list of terms with definitions that may be specific to Longboard.

BUFFALO SAUCE

It is not made from buffalo! Cayenne pepper based hot sauce, melted butter & vinegar make up the standard base for this sauce.

BUFFALO WINGS

Chicken wings smothered in a Buffalo sauce (see above). Buffalo is the sauce, these are chicken wings!

PICO DE GALLO

Fresh salsa with tomato, corn, red onion, jalapenos, salt, lime juice & cilantro.

CILANTRO

Coriander.

CARNITAS

Literal meaning is "little meats". Traditionally, it is Mexican slow cooked pork.

CEVICHE

A famous dish with Latin American roots, consisting of fresh raw fish, "cold-cooked" in lime juice with chilli, coriander and other ingredients.

LECHE DE TIGRE

"Tiger's Milk" A marinade often made from lime juice, chilli, onion and fish stock. Used in Ceviche also served as a popular Peruvian hangover cure.

YUM NUA

Thai Beef Salad

KHAO KHUA

Toasted glutinous rice crushed into a fine powder, we add kaffir lime leaf to ours for extra fragrance.

BRISKET

Brisket is a lusciously fatty cut of meat from the breast or lower chest of beef or veal. Not vegetarian!

HULI HULI SAUCE

Hawaiian BBQ sauce made with brown sugar, soy sauce, pineapple & other key ingredients.

SRIRACHA

A chilli sauce made from a paste of chilli peppers, distilled vinegar, garlic, sugar & salt.

BIRRIA

A Mexican dish of stewed meat seasoned especially with chilli peppers.

JALAPEÑOS (HAH-LAH-PEHN-YOH)

Medium sized chilli pepper. Scoville heat units of 4000 - 8500.

BEER

A delicious beverage, you can buy for the Chefs if you think they have done a good job.

Please be aware that not all ingredients are listed in the menu description. Let your server know about any allergies, intolerances or dietary preferences before ordering. Spice levels are subjective! What is spicy for some is mild for others. Please use your discretion when ordering! If you cannot tolerate spicy food, please don't order a menu item that has spicy or chilli in the description.

GF/O: Gluten free/option available UPON request.

V/O: Vegetarian/option available UPON request.

VG/O: Vegan/option available UPON request.

DF/O: Dairy free/option available UPON request.

A/I/M: Australian/Imported/Mixed Origin Seafood

ALLERGY STATEMENT

**Menu items may contain or come into contact with potential allergens, but not limited to; Seafood wheat, eggs, nuts, soy and milk. For more information, please speak with your server. Menus are subject to change without notice
15% surcharge applies on public holidays**