

TO SHARE

FRESH BAKED BREAD **\$13.40**

Enjoy our fresh baked bread, made in house. Please ask a friendly member of the crew about our daily bread.

HOUSEMADE GUACAMOLE (GF) (V) **\$21.00**

"Guac this way" with our made-to-order fresh guacamole and house fried corn chips, fresh lime & a pickled jalapeño.

Add Oaxacan style roasted grasshoppers "chapulines" **\$4.00**

CALAMARI FRITTI (GF) (DF) **\$19.10**

Flash fried baby squid, dusted with salt & pepper, served with chilli lime aioli & fresh lemon.

MEXICAN MOZZARELLA STICKS (5) (V) **\$16.50**

House-made fried mozzarella sticks, served with a traditional spiced tomato salsa.

STUFFED FRIED JALAPEÑOS (5) (V) **\$17.50**

Panko crumbed hot jalapeños, stuffed with smokey cream cheese, served with aioli. They are spicy!

CARNITAS NACHOS (GF) **\$23.90**

Mexican slow cooked pork, cheese sauce, pico de gallo & avocado crema on top of corn chips.

Add extra avocado crema **\$4.00**

Add sour cream **\$2.00**

Add jalapeños **\$2.00**

BRISKET LOADED CHEESY WAFFLE FRIES **\$23.90**

Waffle fries topped with burnt end beef brisket, cheese sauce, crispy bacon & a drizzle of garlic aioli. *warning - contains meat.

Add jalapenos **\$2.00**

SPANISH POTATOES "PATATAS BRAVAS" (GF) (DF) (VGO) **\$16.00**

Roasted potatoes drowned in salsa brava with chopped chorizo & spicy aioli.

XO BEANS (VG) (DF) **\$13.80**

Pan fried green beans tossed with house-made mushroom XO sauce for that umami punch & topped with fried shallots.

LONGBOARD'S SIGNATURE BUFFALO WINGS (GFO) **\$21.00**

Smothered in the Frank's original traditional spicy sauce.

THICK & TANGY BBQ CHICKEN WINGS (GFO) (DF) **\$21.00**

Coated in Longboard's house made smokey BBQ sauce.

HULI HULI CHICKEN WINGS (GFO) (DF) **\$21.00**

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

WINGS

BURGERS & FRIES

All burgers served with a handful of waffle fries

BEER BATTERED FISH BURGER (GFO) **\$25.00**
Beer battered local fish with lettuce, tomato, red onion & a remoulade sauce.

JUMBO FRIED CHICKEN BURGER (GFO) **\$26.50**
Fried chicken breast tossed in LB's house made thick & tangy BBQ sauce with lettuce, red onion, American cheddar & garlic aioli.

CLASSIC CHEESEBURGER (GFO) **\$25.00**
Homemade double beef patties, American cheddar, pickles, red onion, ketchup & house-made burger sauce.

THE DIRTY DOUBLE DELUXE (200GM BEEF) (GFO) **\$27.50**
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.

ULTIMATE BUFFALO CHICKEN BURGER (GFO) **\$28.00**
Fried chicken breast tossed in LB's signature buffalo sauce with lettuce, tomato, American cheddar, grilled pineapple, avocado crema & ranch dressing.

SIDE OF SAUCE (GF) (DF) (VG) **\$2.00**
Garlic aioli, chilli lime aioli, sriracha mayo, tomato sauce, BBQ sauce, spicy tomato salsa, burger sauce.
House buffalo sauce (GF) Buttermilk ranch (GF)

Substitute waffle fries for sweet potato fries (GFO) **\$2.00**

Substitute bun for gluten free bun (GF) (DF) **\$3.00**

Add bacon (GF) (DF) **\$3.50**

Add a mozzarella stick or stuffed jalapeño topper to any burger **\$3.50**

Add an additional burger patty or piece of fried chicken (GF) (DF) **\$6.00**

BASKET OF CRISPY SWEET POTATO FRIES (VG) (GFO) **\$15.80**
Crispy sweet potato fries served with a chilli lime aioli.

BASKET OF SEASONED WAFFLE FRIES (VG) **\$13.90**
Served with aioli.

BIRRIA TACOS (2) (GF) **\$22.50**
Corn tortillas pan fried in smoked tallow, filled with braised pork & Mexican cheese, served with avocado crema, onion salsa, fresh lime & a birria consommé for dipping.

BAJA FISH TACOS (3) (DF) **\$23.00**
Mexican seasoned grilled fish, shredded cabbage, pico de gallo & chilli lime aioli.

COCONUT PRAWN TACOS (3) **\$23.00**
Panko crusted prawns, shredded cabbage, avocado crema, toasted coconut & a mild spiced, chunky mango salsa.

SMOKEY BRISKET TACOS (3) **\$24.00**
Smoked BBQ beef, shredded cabbage, chilli lime aioli, salsa verde & pickled red onion.

PORTOBELLO TOSTADAS (3) (V) (VGO) **\$22.00**
Crispy tostadas topped with sauteed XO Portobello mushrooms, sesame mayo & smoked onion soubise.

TACOS

MAIN PLATES

(not available 3-5pm)

BOWLS

DESSERT

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|---|----------------|
| CHAR-GRILLED RUMP CAP SKEWERS (3) (GF) (DF) | \$37.80 |
| 300g of skewered Angus rump cap, cooked South American style, Served medium to medium-well with chimichurri & fried potatoes. <i>Add an extra skewer (100g)</i> | \$12.00 |
| FRESH LOCAL MARKET FISH | MP |
| Ask a friendly member of the crew about today's preparation of the local fish or check out our specials board & flyers. | |
| BRAZILIAN TROPICAL SEAFOOD CHOWDER (GFO) (DF) | \$32.00 |
| A "Moqueca" style seafood soup with fresh local fish, shrimp & squid in a creamy tomato, capsicum, lime & coconut sauce with and a hint of chilli. <i>Served with fresh house baked bread.</i> | |
| SOUTHERN-FRIED BBQ RIBLETS (7) (DF) | \$39.10 |
| Crispy fried, fall off the bone pork riblets, tossed in Longboard's smokey BBQ sauce. | |
| "BRISK-IT-ALL" BBQ PLATE | \$59.00 |
| Punish yourself with a tray of 13-Hr slow-smoked Brisket at 230g, 4 southern-style pork riblets, 7 buffalo wings, golden waffle fries, house-made pickles, assorted sauces and a spicy jalapeño popper. Not for the Faint-Hearted! <i>We dare you to add a rump cap skewer</i> | \$12.00 |
| BEETROOT & FETTA SALAD (GF) (V) (VGO) (DFO) | \$25.00 |
| Roasted & pickled beets, Danish fetta, quinoa, cashews, cherry tomatoes, flame grilled capsicum, red onion & mixed leaves dressed with lemon vinaigrette. | |
| GREEN BEAN SALAD (GF) (V) (VGO) (DFO) | \$23.00 |
| Blanched, chilled green beans, Danish fetta, cherry tomatoes roasted capsicum strips, red onion, toasted almonds & lemon vinaigrette. | |
| TACO SALAD BOWL (GF) (VG) (DF) | \$17.70 |
| Brown rice, black beans, toasted corn, pico de gallo, cucumber, coriander, avocado, corn chips & chilli lime aioli. | |
| FRESH GARDEN SALAD (GF) (VG) (DF) | \$13.50 |
| Leafy greens, red onion, shredded cucumber, cherry tomatoes, dressed with a lemon vinaigrette | |
| <i>Add grilled chicken tenders (GF) (DF)</i> | \$8.50 |
| <i>Add grilled Mexican spiced fish (GF) (DF)</i> | \$9.50 |
| <i>Add salt & pepper calamari (GF) (DF)</i> | \$11.70 |
| CHOCOLATE BROWNIE | \$19.00 |
| Decadent chocolate brownie, served with sherbet soil, blood orange sorbet, and Cointreau caramel. | |
| TROPICAL SORBET | \$13.00 |
| Three assorted scoops of sorbet & a waffle cone crumble | |
| VIRGIN | \$5.00 |
| <i>Add a shot of Lyre's Agave Spirit (non-alcoholic)</i> | |
| SPIKED | \$7.00 |
| <i>Add a shot of Agavero Tequila liqueur</i> | |

GLOSSARY

GLOSSARY

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.

CARNITAS

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

CILANTRO

Coriander.

BRISKET

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

XO SAUCE

A spicy seafood sauce originating in Hong Kong with a big umami flavour. We have quelled the spice & based our version on mushrooms, making it vegan so that no one misses out!

TOSTADA

A flat tortilla that is deep-fried or toasted.

HULI HULI SAUCE

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

PORTOBELLO

A mushroom with a robust, earthy & meaty flavour.

SRIRACHA

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

SOUBISE

A French sauce made with onions cooked in butter that have been pureed with heavy cream & seasonings.

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.

CHAPULINES (CHA-POO-LEE-NES)

A traditional Mexican delicacy made from roasted grasshoppers, often seasoned with garlic, lime juice, chili, and salt.

SPICE LEVELS

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: Gluten free.

GFO: Gluten free option available UPON request.

All gluten free options may still contain traces of gluten.

V: Vegetarian.

VG: Vegan.

VGO: Vegan option available.

DF: Dairy free.

DFO: Dairy free option available.

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.

Menus are subject to change due to supplier issues & staff shortages.

15% surcharge applies on public holidays. Surcharges apply for all card payments.

Please see the Live Payment terminals for all surcharge amounts.