

TO SHARE

TACOS

WINGS

CORNBREAD	House made cornbread served with a roasted garlic & chicken skin butter & miso caramel.	\$12.80
CALAMARI FRITTI (GF) (DF)	Flash fried baby squid, dusted with salt & pepper and served with chilli lime aioli & fresh lemon.	\$19.10
MEXICAN MOZZARELLA STICKS (V)	Five house-made, fried mozzarella sticks served with a traditional, spiced tomato salsa.	\$15.70
STUFFED FRIED JALAPENOS (V)	Five panko crumbed jalapenos stuffed with smokey cream cheese & served with aioli. They are spicy!	\$16.50
CARNITAS NACHOS (GF)	Mexican slow cooked pork, melted Mexican cheese, pico de gallo & avocado crema on top of corn chips. <i>Add extra avocado crema</i> <i>Add sour cream</i> <i>Add jalapenos</i>	\$23.90 \$4.00 \$2.00 \$2.00
CHEESEY LOADED WAFFLE FRIES	Waffle fries topped with burnt end brisket, cheese sauce, crispy bacon & a drizzle of aioli. <i>Add jalapenos</i>	\$23.90 \$2.00
BIRRIA TACOS (GF) (2)	Corn tortillas pan fried in smoked tallow & filled with braised pork & Mexican cheese, served with avocado crema, onion salsa, fresh lime & a Birria consomme for dipping.	\$19.00
BAJA FISH TACOS (DF) (3)	Mexican seasoned grilled fish, shredded cabbage, pico de gallo & chilli lime aioli.	\$20.90
COCONUT PRAWN TACOS (3)	Panko crusted prawns, shredded cabbage, avocado crema, toasted coconut & a mild spiced mango chunks.	\$22.20
CRISPY CHICKEN TACOS (DF) (3)	Crispy fried chicken with shredded cabbage, zesty pineapple salsa & spicy mayo.	\$19.50
LONGBOARD'S SIGNATURE BUFFALO WINGS (GFO)	Smothered in the Frank's original traditional spicy sauce.	
THICK & TANGY BBQ CHICKEN WINGS (GFO) (DF)	Coated in Longboard's house made thick & tangy BBQ sauce.	1/2 KILO \$20.00
HULI HULI CHICKEN WINGS (GFO) (DF)	Char-grilled Hawaiian inspired chicken wings with a side of Huli Huli BBQ sauce.	

BURGERS & WRAPS

Add a side of waffle fries to any burger or wrap **\$6.80**

Add a mozzarella stick or stuffed jalapeno topper to any burger or wrap **\$3.30**

BARRA BURGER **\$19.00**

Beer battered Humpty Doo barramundi with mixed lettuce, tomato, red onion & pickle remoulade.

JUMBO FRIED CHICKEN BURGER **\$21.50**

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 **\$3.20**

CLASSIC CHEESEBURGER **\$18.80**

Homemade double beef patties, American cheddar cheese, pickles, red onion, ketchup & house-made burger sauce.

Add burger patty **\$6.00**

BEEF BRISKET BURGER **\$22.50**

Slow cooked, smoked BBQ brisket with pickled red onion, Texan slaw & chimichurri.

THE DIRTY DOUBLE DELUX (200GM BEEF) **\$21.50**

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

Add burger patty **\$6.00**

LB'S CRISPY BUFFALO WRAP **\$23.50**

Crispy chicken tenders tossed in buffalo sauce, pineapple chunks, fresh avocado, lettuce, cheese, tomato & southern ranch dressing.

CAULIFLOWER WRAP (V) **\$21.00**

Middle eastern spiced fried cauliflower, chickpeas, fresh avocado, roasted capsicum, lettuce, tomato & a tahini mayo dressing.

BEETROOT & FETTA SALAD (V) **\$25.00**

Roasted & pickled beets, Danish fetta, quinoa, cashews, cherry tomatoes, flame grilled capsicum, red onion & mixed leaves dressed with extra virgin olive oil & lemon juice.

HAWAIIAN INSPIRED POKE BOWL (GF)(DF)(V)(VG) **\$17.70**

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

Add papaya pickled marinated salmon **\$9.50**

TACO SALAD BOWL (V) **\$16.70**

Brown rice, black beans, toasted corn, Pico de Gallo, cucumber, coriander, avocado & chilli lime aioli.

Add grilled buffalo chicken tenders **\$7.50**

BOWLS

MAIN PLATES

CHAR-GRILLED RUMP CAP SKEWERS	\$37.80
300gm of South American style rump cap, served medium to medium-well with chimichurri, batatas (potato) & grilled vegetables.	
HUMPTY DOO BARRAMUNDI (GF)	\$36.40
Northern Territory barramundi fillet served on a honey carrot puree with braised onions, vincotto & muscatelles.	
CHICKEN SUPREME	\$35.10
Lightly spiced chicken breast served with a beetroot hummus, dukkah, cashew creme & house-made Moroccan pita bread.	
KOREAN BBQ RIBLETS	\$39.10
Crispy, fried, fall off the bone pork riblets, tossed in a Korean BBQ sauce, served on a bed of XO green beans.	
FRIED CAULIFLOWER (VG) (GF)	\$28.00
Why not try our vegan version of the Korean BBQ riblets? It's cauliflower & it's delicious...	

SIDES

BASKET OF SWEET POTATO FRIES (GFO) (V)	\$15.80
Crispy sweet potato fries served with a chilli lime aioli.	
BASKET OF SEASONED WAFFLE FRIES (V)	\$13.90
Served with aioli.	
SIDE OF SEASONED WAFFLE FRIES (V)	\$6.80
Side of seasoned waffle fries served with tomato sauce.	
XO BEANS (VGO)	\$13.80
Pan fried green beans tossed with house made XO sauce for that umami punch & topped with fried shallots. Contains seafood.	
BATATAS CARNE SECA (V)	\$15.90
Roasted potatoes in garlic butter with chopped brisket jerky, toasted corn, fire roasted capsicums & topped with sour cream.	
90ML SIDE OF SAUCE	\$2.00
Your choice of aioli, ranch dressing, chilli lime aioli, Sriracha, tomato sauce, BBQ sauce, Frank's buffalo sauce.	

DESSERT

NAKED SORBET	\$13.00
Three scoops of assorted tropical sorbet & a waffle cone crumble.	
VIRGIN SORBET	\$17.00
Three scoops of assorted tropical sorbet & a waffle cone crumble served with a shot of Lyre's Agave Spirit (non-alcoholic)	
SPIKED SORBET	\$20.00
Three scoops of assorted tropical sorbet & a waffle cone crumble served with a shot of Agavero tequila liqueur.	

GLOSSARY

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A list of terms with definitions that are specific to Longboard.

BUFFALO SAUCE

It is not made from buffalo's! 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 a cut of meat from the breast or lower chest of beef or veal. Not vegetarian!

DUKKAH

A Middle Eastern condiment consisting of a mixture of herbs, nuts & spices.

PONZU

Citrus based sauce that is commonly used in Japanese cuisine.

HULI HULI SAUCE

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

TAHINI

A middle eastern condiment made from toasted, ground & hulled sesame seeds.

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.

VINCOTTO

A dark, sweet, thick paste produced in rural areas of Italy. It is made from the slow reduction of non-fermented grapes.

JALAPENOS (HAH-LAH-PEHN-YOH)

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

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 Tyro terminals for all surcharge amounts.