

TO SHARE

TACOS

WINGS

FRESH BAKED BREAD

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

\$13.40

CALAMARI FRITTI (GF) (DF)

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

\$19.10

PORTOBELLO TOSTADAS (GFO) (VGO) (3)

Crispy tostadas topped with sautéed XO Portobello mushrooms, sesame mayo & smoked onion soubise.

\$22.00

MEXICAN MOZZARELLA STICKS (V) (5)

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

\$16.50

STUFFED FRIED JALAPENOS (V) (5)

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

\$16.50

CARNITAS NACHOS (GF)

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 jalapenos

\$2.00

CHEESEY LOADED WAFFLE FRIES

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

\$23.90

Add jalapenos

\$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.

\$21.50

BAJA FISH TACOS (DF) (3)

Mexican seasoned grilled fish, shredded cabbage, pico de gallo & chilli lime aioli.

\$22.50

COCONUT PRAWN TACOS (3)

Panko crusted prawns, shredded cabbage, avocado crema, toasted coconut & a mild spiced mango chunky salsa.

\$23.00

SMOKED BRISKET TACOS (3)

Smoked BBQ beef, shredded cabbage, chilli lime aioli, salsa verde & pickled red onion.

\$24.00

LONGBOARD'S SIGNATURE BUFFALO WINGS (GFO)

Smothered in the Frank's original traditional spicy sauce.

\$20.50

THICK & TANGY BBQ CHICKEN WINGS (GFO) (DF)

Coated in Longboard's house made thick & tangy BBQ sauce.

HULI HULI CHICKEN WINGS (GFO) (DF)

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

BURGERS

All burgers served with a handful of waffle fries
Substitute waffle fries for sweet potato fries **\$2.00**

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

BEER BATTERED FISH BURGER **\$25.00**
Beer battered local fish with lettuce, tomato, red onion & pickle remoulade.

JUMBO FRIED CHICKEN BURGER **\$26.50**
Fried chicken breast tossed in LB's house made thick & tangy BBQ sauce with lettuce, red onion, American cheddar & garlic aioli.
Add bacon **\$3.20**

CLASSIC CHEESEBURGER **\$25.00**
Homemade double beef patties, American cheddar, pickles, red onion, ketchup & house-made burger sauce.
Add burger patty **\$6.00**

THE DIRTY DOUBLE DELUX (200GM BEEF) **\$27.00**
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.
Add burger patty if you're game **\$6.00**

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

90ML SIDE OF SAUCE **\$2.00**
Your choice of garlic aioli, ranch dressing, chilli lime aioli, Sriracha mayo, tomato sauce, BBQ sauce, house buffalo sauce, spicy tomato salsa.

BEETROOT & FETTA SALAD (V) (VGO) (GF) **\$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.

GREEN BEAN SALAD (GF)(V)(VGO) **\$23.00**
Blanched green beans, Danish fetta, roasted capsicum strips, red onion, cherry tomatoes, toasted almonds & lemon vinaigrette.

TACO SALAD BOWL (V) (VGO) (GF) (DF) **\$16.70**
Brown rice, black beans, toasted corn, Pico de Gallo, cucumber, coriander, avocado, corn chips & chilli lime aioli.

Add grilled chicken tenders **\$8.20**
Add grilled Mexican spiced fish **\$9.50**
Add salt & pepper calamari **\$11.70**

BOWLS

MAIN PLATES

CHAR-GRILLED RUMP CAP SKEWERS (3)

300g of skewered Angus rump cap, cooked South American style, served medium to medium-well with chimichurri & fried potatoes.

Add an extra skewer (100g)

\$37.80

\$12.00

FRESH LOCAL MARKET FISH

Ask a friendly member of the crew about today's preparation of the local fish or check out our specials board & flyers.

MP

MUSSELS

South Australian Black Lip Mussels cooked in your choice of sauce, with house baked bread for dipping.

Tomato sofrito with chorizo (DF)

OR

Garlic, white wine & parmesan

\$30.00

KOREAN BBQ RIBLETS (8)

Crispy, fried, fall off the bone pork riblets, wok tossed in Korean BBQ sauce.

\$39.10

SIDES

BASKET OF CRISPY SWEET POTATO FRIES (VGO)

Crispy sweet potato fries served with a chilli lime aioli.

\$15.80

BASKET OF SEASONED WAFFLE FRIES (VGO)

Served with aioli.

\$13.90

XO BEANS (VG)

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

\$13.80

PATATAS BRAVAS (GF) (DF) (VGO)

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

\$15.90

90ML SIDE OF SAUCE

Your choice of garlic aioli, ranch dressing, chilli lime aioli, Sriracha mayo, tomato sauce, BBQ sauce, house buffalo sauce, spicy tomato salsa.

\$2.00

NAKED SORBET

Three scoops of assorted Juliette's tropical sorbet & a waffle cone crumble.

\$13.00

VIRGIN SORBET

Three scoops of assorted Juliette's tropical sorbet & a waffle cone crumble served with a shot of Lyre's Agave Spirit (non-alcoholic)

\$17.00

SPIKED SORBET

Three scoops of assorted Juliette's tropical sorbet & a waffle cone crumble served with a shot of Agavero tequila liqueur.

\$20.00

DESSERT

GLOSSARY

GLOSSARY

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!

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 missed out!

TOSTADA

A flat tortilla that is deep-fried or toasted.

HULI HULI SAUCE

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

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.