

TO SHARE

SIDES

BREADS

MEXICAN MOZZARELLA STICKS (V)	\$15.70
Five house-made, fried mozzarella sticks served with a traditional, spiced tomato salsa.	
SALT & PEPPER CALAMARI (GF) (DF)	\$17.50
Flash fried seasoned squid served with aioli, pico de gallo & salsa verde.	
STUFFED FRIED JALAPENOS (V)	\$16.50
Five panko crumbed jalapenos stuffed with smokey cream cheese & served with aioli. They are spicy!	
CARNITAS NACHOS (GF)	\$23.90
Mexican slow cooked pork, melted Mexican cheese, pico de gallo & avocado crema on top of corn chips.	
<i>Add extra avocado crema</i>	\$4.00
<i>Add sour cream</i>	\$2.00
<i>Add jalapenos</i>	\$2.00
KOREAN BBQ RIBLETS	\$32.00
Crispy fried, fall off the bone pork riblets, tossed in a Korean BBQ sauce, served on a bed of zingy slaw.	
FRIED CAULIFLOWER (VG) (GF)	\$26.00
Why not try our vegan version of the Korean BBQ riblets? It's cauliflower & it's delicious...	

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.	
CHEESEY LOADED WAFFLE FRIES	\$23.90
Waffle fries topped with burnt end brisket, cheese sauce, crispy bacon & a drizzle of aioli.	
<i>Add jalapenos</i>	\$2.00
SIDE OF SEASONED WAFFLE FRIES (V)	\$6.80
Side of seasoned waffle fries served with tomato sauce.	
90ML SIDE OF SAUCE	\$2.00
Your choice of aioli, ranch dressing, chilli lime aioli, Sriracha, tomato sauce, BBQ sauce, Frank's buffalo sauce.	
LONGBOARD'S SMOKED ONION GRAVY	\$4.00
Housemade smoked onion gravy (90mL)	

GARLIC & HERB FOCACCIA (V)	\$12.50
Garlic & herb butter.	
CHEESEY GARLIC FOCACCIA (V)	\$15.90
Garlic & herb butter & mozzarella cheese.	
<i>Add bacon</i>	\$3.20

BURGERS, BAGUETTES & WRAPS

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

ASIAN STYLE BBQ CHICKEN BURGER **\$18.00**

Fried chicken breast tossed in an Asian style BBQ sauce, served on top of a crunchy slaw & pickled cucumber.

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.

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.

PHILLY CHEESESTEAK **\$23.50**

Shaved, slow cooked smoked brisket, with onions, fire roasted capsicum, pan dripping reduction & American cheese sauce served on a toasted hoagie roll.

VIETNAMESE STYLE BAHN MI (BUN ME) **\$21.00**

Char siu pork belly strips, pickled onion, fresh carrot & cucumber, coriander, mayo, hoisin & fresh chilli on a crusty baguette.

LB'S CRISPY BUFFALO WRAP **\$19.80**

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

CAULIFLOWER WRAP (V) **\$17.80**

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

ROASTED PUMPKIN & CHICKPEA SALAD (GF) (V) **\$21.50**

A mixed leaf salad with roasted pumpkin, pan-fried chickpeas, Danish feta, fire roasted capsicum, toasted corn, red onions & cherry tomatoes, lightly tossed in a ranch dressing.

Add calamari **\$8.50**

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 (GF) (DF) (V) (VG) **\$16.70**

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

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

GARDEN SALAD (GF) (DF) (V) (VGO) **\$10.50**

A mixed leaf salad of cucumber, red onion, carrot, cherry tomato & a honey balsamic vinaigrette.

BOWLS

TACOS BY TRES (3)

WINGS

DESSERT

BAJA FISH TACOS (DF) Mexican seasoned grilled fish, shredded cabbage, pico de gallo & chilli lime aioli.	\$20.90
COCONUT PRAWN TACOS Panko crusted prawns, shredded cabbage, avocado crema, toasted coconut & a mild spiced mango salsa.	\$22.20
CRISPY CHICKEN TACOS (DF) Crispy fried chicken with shredded cabbage, zesty pineapple salsa & spicy mayo.	\$19.50
CARNITAS TACOS Mexican slow cooked pork with avocado crema, shredded cabbage & a coriander & red onion salsa.	\$19.90

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.

CHURROS
Chef's house made churros served with the world's most loved
hazelnut spread, Nutella.

\$14.50

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.**

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!

SALSA VERDE

A green sauce used in Mexican cuisine.

BAHN MI

Typically, a Vietnamese sandwich served on a roll or baguette.

PONZU

Citrus based sauce that is commonly used in Japanese cuisine.

CHURROS

A type of fried dough from Spanish & Portuguese cuisine. Like a long cinnamon donut!

HULI HULI SAUCE

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

CHAR SUI

Cantonese-style of BBQ pork.

TAHINI

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

SRIRACHA

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

PHILLY CHEESESTEAK

Steak style sandwich served on a hoagie roll, originating from South Philadelphia.

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.