

STARTERS

- Garlic Bread (v) 7
- Quattro Formaggi Pizza (v) 16
 - Tapas (v) 16
- shaved parmesan, buffalo mozzarella, gorgonzola, cheddar
- pizza bread, olive tapenade, tzatziki, guacamole, tomato salsa
- Margherita Pizza (v) 15
 - mozzarella, roasted tomato, parmesan, basil leaves
- Pork Belly (gf) 15
 - ginger, chili, pineapple caramel
- Honey Roasted Beetroot Salad (gf) (v) 15.5
 - goat's cheese, roasted hazelnuts, pomegranate molasses
- Fish Tacos (3) 18
 - tomato salsa, lettuce, coriander, avocado, lime, sracha mayo
- Fennel Salt Calamari (gf) 15
 - chipotle mayonaise

SIDE PLATES

- Chilli Rosemary Fries (v) 9.5
 - Bowl of Chips (v) 7.5
- Sweet Potato Chips (v) 9.5
 - sracha chili and yoghurt sauce
- Broccoliini with Garlic and Cherry Tomatoes (v) (gf) 9
 - Asparagus with Hazelnut Butter and Truffled Pecorino (v) (gf) 9.9
 - Pot of Mixed Green Salad (v) (gf) 4.5
 - Pot of Steamed Garden Vegetables (v) (gf) 6.5
 - Pot of Garlic Potato Mash (v) (gf) 6

KIDS MEALS

UNDR 12s ONLY

- All kids meals come with a free ice cream and soft drink to
- Ham and Pineapple Pizza
 - Fish and Chips (optional seasonal vegetables)
 - Chicken Schnitzel and Chips (optional seasonal vegetables)
 - Cheese Burger and Chips (optional seasonal vegetables)
 - Steak and Chips (optional seasonal vegetables)
 - Spaghetti Bolognaise
 - Ice Cream Flavours
 - berry swirl, smarties or vanilla (optional sprinkles)



HOURS

MON - WED
11.30am - 3.00pm & 6pm - 9.30pm
THURS
11.30am - 3pm & 6pm - 10pm

PIZZAS ALL PIZZAS 21.5

- Fungki Chicken
 - chicken breast, wild mushrooms, ligurian olives, red onion, chilli, parmesan
- The Green Tiger
 - garlic prawns, calamari, spanish onion, buffalo mozzarella, cress, basil aioli
- Little Lost Lamb
 - monocorn roast lamb, haloumi, pumpkin, spinach, onion, rosemary
- Jezza's Choice
 - chorizo, prawns, bacon, mushroom, jalapeno peppers
- The Farm
 - grilled chicken breast, sliced tomato, rashers of bacon, avocado, basil mayo
- What a Porter
 - salami, pepperoni, chorizo, bacon, capsicum, onion
- Edgy-Veggy
 - arichokes, capsicum, eggplant, feta, olives, garlic aioli
- Gluten Free Pizza Available 23.5

PUB CLASSICS

- Stone and Wood Battered Barramundi Fillets 33.9
 - beer battered chips, greens, tartare
- Chicken Schnitzel 22.9
 - basil aioli, beer battered chips, house made slaw
- Beef Nachos (gf) 21.5
 - golden corn chips, cheese, guacamole, sour cream, tomato salsa
- Vegetarian Nachos (v) (gf) 19.9
 - golden corn chips, cheese, a chunky tomato, black bean and jalapeno relish, guacamole, sour cream
- Korean BBQ Pulled Pork Burger 23
 - toasted sesame seeds, kimchi, chilli, coriander, beer battered chilli fries
- The "Aussie" Beef Burger 23.5
 - beef patty, cheese, bacon, beetroot relish, tomato, lettuce, mustard, beer battered chips
- Spicy Southern Fried Chicken Burger 23.5
 - chipotle mayo, lettuce, cheese, beer battered chips
- The "Lonxy" Cheese Burger 23
 - beef patty, pulled brisket, triple american cheese, mustard, house-made bbq sauce, pickles, beer battered chilli fries

MENU

HOURS

FRI - SAT
11.30am - 10pm
SUN
11.30am - 9.30pm

MAINS

- Soy and Honey Glazed Duck Breast and Duck Leg Dumplings 33
 - king brown mushrooms, asparagus, plum and ginger sauce
 - Crispy Pork Belly and Sticky Ribs (gf) 29
 - carrot puree, spicy apple sauce, pickled vegetables
 - Chilli Squid Ink Linguine 29
 - calamari, tiger prawns, fish, coriander, gremolata, thai basil
 - 6hr Miso/Soy and Seeded Mustard Lamb Shoulder (gf) 31
 - roasted kiplers, beetroot relish, crisp saltbush, creme fraiche
 - Black Sesame Crusted Atlantic Salmon Fillet (gf) 30
 - shichimi togarashi, mixed quinoa and zucchini flower salad, tahini yoghurt
 - Market Fish MP
 - please refer to the specials board
 - Risotto of Asparagus and Fennel (v) 27
 - roasted hazelnuts, truffled pecorino add chicken breast fillet 4
 - Scotch Fillet Steak * - 300gms 34
 - broccoliini, cherry tomatoes, garlic mush, creamy peppercorn sauce
 - Angus Rump Steak * - 300gms 31
 - beer battered chips, salad and mushroom sauce *our steaks are MSA grain fed 130 to 150 days
- Main meals are not available between 3pm and 6pm



FUNCTIONS IN THE UNDERBAR

The Underbar is a wonderful party room suitable for 40 to 150 guests. A private bar, high tables and low lounges and a comfy little quiet lounge area. This is the perfect catering and entertainment venue. Have your own music, form a simple playlist on your phone to a DJ or even a band. Try a jukebox for karaoke if you dare. There's a large TV for your photos or for your fun sport. An ideal space for a corporate function, private party or birthday celebration.

Contact our functions manager to find out more or browse our website.

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SALADS

- Rare Thai Beef Salad (gf) 19.9
 - latois, shredded uonbok, peanuts, cucumber, coriander, purple basil, vietnamese mint
- Poke Salads:
 - either brown rice, rice noodles or extra salad
- Roasted Sweet Potato and Mushroom (gf) (vg) 21
 - beetroot, pickled carrot, crisp shallot, pickled ginger, wasabi peas, ponzu dressing
- Cured Tasmanian Salmon (gf) 24
 - wasabi peas, wakame, nori dais, pickled carrot, avocado, shredded beetroot, ponzu dressing
- Smoked Chicken (gf) 23
 - charred corn, hazelnut, pickled carrot, avocado, shredded beetroot, ponzu dressing

DESSERTS

- Sticky Date Pudding (v) 16
 - butterscotch sauce, ice cream
 - Deconstructed Eton Mess (v) (gf) 16
 - smashed meringue, lemon curd, berries, candied pistachios and raspberry coulis
 - Belgian Chocolate Crème Brûlée (v) 16
 - with almond biscotti
 - Affogato (gf) 16
 - vanilla bean ice cream, frangello, espresso coffee
 - Trio of Ice Cream (gf) (v) 9
 - Premium Cheese Selection (v) 18
 - quince paste, house candied walnuts, lanosh
- *see bistro for cheese selection



A MORE EXTENSIVE WINE MENU IS AVAILABLE AT THE BAR

SPARKLING WINES

- Pirot New Chardonnay Cragmore Estate sparkling
- South Eastern Australia

GLASS
CARAFE

7.5
10

- Prosecco Villa Jovanda Veneto ITALY

WHITE WINES

- Chardonnay Crag 8.58
- Mudgee NSW

- Chardonnay Scarborough Hunter Valley NSW
- Della Venezia IGT ITALY

- Apo Phos Gris Marlborough NZ
- Resting Jim Adams Clare Valley SA

- Sauvignon Blanc Villa Maria Two Valleys Marlborough NZ
- Sauvignon Blanc Semillon Chien Of Fire Western Australia

- Semillon De Luis Hunter Valley NSW

- Red Chateauboude Soons Bordeaux FR
- Cabernet Sauvignon Founders Block by Kamook Coonawarra SA

- Field Blend A Reifel Hilltops NSW
- GSM Killaroon Killaroon Run Clare Valley SA

- Melot The Conductor By Phillip Shaw Orange NSW
- Pirot Near Ad-hoc The Cruel Mistress Great Southern WA

- Shiraz Kongarile Road McLaren Vale SA
- Shiraz Coderne Chain Of Fire Central Ranges NSW

- Sons Of Eden Zenythus Shiraz Barossa Valley SA

- Sidley Gewurztraminer Spring Mile Louisa 375ml Frycincte Coast TAS

- Spellington Sparkling Mineral Water 500ml

- Agno Pomu Still Mineral Water 500ml

- Agno Pomu Still Mineral Water 500ml

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