

## STARTERS

Garlic Bread (v) 7

Quattro Formaggi Pizza (v) 14

*shaved parmesan, buffalo mozzarella, gorgonzola, cheddar*

Tapas (v) 16

*pizza bread, olive tapenade, tzatziki, guacamole, tomato salsa*

Margherita Pizza (v) 15

*mozzarella, roasted tomato, parmesan, basil leaves*

Mushroom, Rosemary and Mozzarella Arancini (v) 15

*chipotle mayonnaise*

Southern Fried Buttermilk Chicken (bone in) 16

*honey pumpkin scones, house slaw*

Lamb, Haloumi and Pine Nut Cigars 16

*minted yoghurt*

Chilli Salt Squid (GF) 15

*lime aioli*

## SIDE PLATES

Chilli Rosemary Fries (v) 9.5

Bowl of Chips (v) 7.5

Potato Wedges (v) 8.5

*sriracha chilli and yoghurt sauce*

Broccolini with Garlic and Cherry Tomatoes (v) (GF) 9

Pot of Mixed Green Salad (v) (GF) 4

Pot of Caramelised Brussels Sprouts, Speck and Goat's Cheese (GF) 9

Pot of Steamed Garden Vegetables (v) (GF) 6

Pot of Garlic Potato Mash (v) (GF) 6

## KIDS MEALS

UNDER 12s ONLY

All kids meals come with a free ice cream and soft drink 10

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 Bolognese

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

# MENU

## HOURS

FRI - SAT

11.30am - 10pm

SUN

11.30am - 9.30pm

## PIZZAS

ALL PIZZAS 21.5

Smokey Sanchez

*smoked chicken, red onion, pineapple, jalapeno, bacon, chipotle mayo*

Tutti Frutti Di Mare

*prawns, calamari, roast tomato, buffalo mozzarella, basil, lime aioli, parmesan*

The Hot Pig

*pepperoni, red onion, quindilla peppers*

Jezza's Choice

*chorizo, prawns, bacon, mushroom, jalapeno peppers*

The Farm

*grilled chicken breast, sliced tomato, rashers of bacon, avocado, basil mayo*

What a Porker

*salami, pepperoni, chorizo, bacon, capsicum, onion*

Funghi Town (v)

*king brown, button, enoki mushrooms, goat's cheese, rosemary, black olives*

Gluten Free Pizza Available on Request 23.5

## PUB CLASSICS

Stone and Wood Battered John Dory Fillets 23.9

*beer battered chips, greens, tartare*

Chicken Schnitzel 22.9

*basil aioli, beer battered chips, house made slaw*

Beef Nachos (GF) 20

*golden corn chips, guacamole, sour cream, tomato salsa*

Vegetarian Nachos (v) (GF) 19

*golden corn chips, cheese, a chunky tomato, black bean and jalapeno relish, guacamole, sour cream*

"Bo Peep" Lamb Burger 21.5

*coleslaw, lettuce, haloumi, tzatziki, beer battered chips*

New York Smokey Beef Burger 22.5

*american cheese, speck bacon, tomato and onion relish, smoked paprika aioli, beer battered chips*

Spicy Southern Fried Chicken Burger 21

*chipotle mayo, lettuce, cheese, beer battered chips*

The "Longy" Cheese Burger 22

*beef pattie, pulled brisket, triple american cheese, mustard, house-made bbq sauce, pickles, beer battered chilli fries*



## 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 entertaining area.

Have your own music, from 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 fav 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

*tatsoi, shredded cabbage, peanuts, cucumber, coriander, purple basil, vietnamese mint*

Honey Roasted Pumpkin and Quinoa Salad (v) (GF) 18

*chickpeas, capsicum, binnori marinated feta, peppered greens*

with Chicken 19.9

**Poke Salads:**

*(Please choose either brown rice or rice noodles)*

Silken Tofu and Eggplant Poke (v) (GF) 21

*edamame, beetroot, pickled carrot, crisp eschallot, pickled ginger*

Raw Tasmanian Salmon Poke (GF) 23

*wasabi peas, avocado, wakame, nori, beetroot, black sesame, ponzu*

## MAINS

Pan Seared Duck Breast and Confit Leg (GF) 32

*farro, green beans, goat's cheese, pomegranate, orange salsa*

Twice Cooked Beef Rib (GF) 29

*cauliflower puree, broccolini, rainbow carrot salad*

Chilli Prawn and Diamond Clam

Spaghetti 29

*buffalo mozzarella, green herb pangrattato*

Oven Roasted Lamb Rump 31

*spätzle, caramelised brussels sprouts, speck, carrot sauce*

Cone Bay Barramundi Fillet (GF) 30

*braised fennel, diamond clams, tomato, salsa verde*

Market Fish MP

*please refer to the specials board*

Scotch Fillet - 300gms 33

*roasted kipfler potato, baby spinach, streaky bacon, creamy pepper sauce*

Angus Rump Steak - 300gms 31

*beer battered chips, salad, mushroom sauce*

Asparagus, Fennel and Pea Spaghetti (v) 26

*feta, hazelnut gremolata*

NOTE: Main meals are not available between 3pm and 6pm

## DESSERTS

Sticky Date Pudding (v) 16

*butterscotch sauce, ice cream*

Dropped Waffle Cone (v) 16

*chocolate ice cream, salted caramel ice cream, candied pistachios, honeycomb*

Coconut Pannacotta (v) (GF) 16

*summer berry salad, berry sorbet*

Affogato (v) 16

*vanilla bean ice cream, frangelico, espresso coffee*

Trio of Ice Cream (v) (GF) 9

Premium Cheese Selection (v) 16

*quince paste, house candied walnuts, lavosh*  
\*see bistro for cheese selection

COFFEE AND TEA ARE AVAILABLE AT THE TERRACE BAR

## The Wine List

A MORE EXTENSIVE WINE MENU IS AVAILABLE AT THE BAR

### SPARKLING WINES

Pinot Noir Chardonnay Craigmoor Estate Sparkling South Eastern Australia

GLASS  
CARAFE

7.5

Prosecco Villa Jolanda Veneto ITALY

10

### WHITE WINES

Chardonnay Circa 1858 Mudgee NSW

7.5

11

Chardonnay Scarborough Hunter Valley NSW

10

15

Pinot Grigio Santi Sortesele Delle Venezie IGT ITALY

9

13.5

Pinot Gris White Cliff Marlborough NZ

8.5

12.5

Riesling Tim Adams Clare Valley SA

9.5

14

Sauvignon Blanc Villa Maria Two Valleys Marlborough NZ

9

13.5

Sauvignon Blanc Semillon Chain Of Fire Western Australia

6.5

9.5

Semillon De luliis Hunter Valley NSW

8.5

12.5

### RED WINES

Rosé Chateau de Sours Bordeaux FR

10

15

Cabernet Sauvignon Founders Block by Katnook Coonawarra SA

9.5

14

Field Blend A.Retief Hilltops NSW

9.5

14

GSM Kilikanoon Killermans Run Clare Valley SA

8

12

Merlot The Conductor By Philip Shaw Orange NSW

9

13.5

Pinot Noir Ad Hoc 'The Cruel Mistress' Great Southern WA

9

13.5

Shiraz Kangarilla Road McLaren Vale SA

9.5

14

Shiraz Cabernet Chain Of Fire Central Ranges NSW

6.5

9.5

Shiraz Sons Of Eden Marschall Barossa Valley SA

12

18

### DESSERT WINE

Sticky Gewurztraminer Spring Vale Louisa 375ml Freycinet Coast TAS

9

### MINERAL WATERS

S.Pellegrino Sparkling Mineral Water 500ml

\$4.4

Aqua Panna Still Mineral Water 500ml