

Small/shared plates

Fresh bread w' house made dip, pickles & olives (V)	12.00
Duck liver parfait w' balsamic onion jam, cornichons & sourdough croutons	13.50
Smoked potato & gouda croquettes w' house relish (V)	9.00
Pea & goats cheese arancini w' beetroot & horseradish puree (V)	12.50
♥ Poutine - chunky fries w' cheese curd & gravy	10.00
Roast cauliflower w' labne, pomegranate, couscous & mint (V GF)	12.50
Zucchini & haloumi fritters w' romesco sauce (V)	12.50
Snapper & prawn wontons w' asian salad and dipping sauce	13.00
♥ Chili salted squid w' sweet chili adjud (DF)	13.50
Popcorn clams w' tartare	15.00
Grilled tiger prawns w' chili, garlic butter & smoked paprika (GF)	17.00
♥ Cured salmon poke bowl w' asian quinoa salad, wasabi mayo, tamarind soy dressing & crispy shallots	16.50
BBQ pork ribs w' whiskey BBQ sauce & asian greens (DF)	21.00
Pulled beef brisket croquettes w' horseradish cream & lime	14.50
Crispy chicken 'lollipop' w' house BBQ or blue cheese sauce	15.00
Grilled lamb cutlets w' eggplant puree, pomegranate pearls & walnut salsa (DF GF)	17.50
♥ Crispy pork belly w' white miso sauce (DF GF)	13.50

Welcome to Longroom

Sit back, relax and enjoy our comfy spaces and a great selection of your favourite food & drinks, great service & great entertainment – please enjoy your longroom experience!

Dietary requirements

We cater for most dietary requirements and will adjust recipes and dishes to suit.
Please advise us in advance.

Kids menu & activities

These are readily available, please ask a member of our team.

PLANNING A PARTY OR HOSTING A FUNCTION?

We've got plenty of space and spaces to suit, just ask one of our team
or visit us at longroom.co.nz

Platters/sharing

♥ Signature	40.00
Smoked potato & gouda croquettes w' house relish	
Pea & goats cheese arancini w' beetroot & horseradish puree	
Crispy pork belly w' white miso sauce	
Chili salted squid w' sweet chili adjud	
Kai Moana	45.00
House cured salmon w' wasabi mayo, tamarind & soy dressing	
Snapper & prawn wontons w' dipping sauce	
Grilled tiger prawns w' chili, garlic butter & smoked paprika	
Popcorn clams w' tartare	
From the Paddock	50.00
BBQ pork ribs w' whiskey BBQ sauce & asian greens	
Crispy chicken 'lollipop' w' BBQ or blue cheese sauce	
Duck liver parfait w' balsamic onion jam, cornichons & sourdough croutons	
Pulled beef brisket croquettes w' horseradish cream & lime	
Individual plates	
Orecchiette pasta w' peas, pine nuts, mint, goats cheese & parmesan (V)	21.00
Classic Caesar w' cos, bacon, croutons, poached egg, anchovy aioli & chicken	21.00
♥ Wagyu beef burger w' house pickles, tomato chutney, cheddar & chips (DF)	20.00
Beer battered or crumbed fish & chips w' house tartare sauce	24.00
Chicken 'Parma' topped with ham off the bone, tomato sauce & mozzarella w' chips	22.00
Slow roasted Pork belly w' apple, parsnip puree & jus	24.00
♥ Steak Frites – Char-grilled 280gm scotch w' garlic butter, jus & chips (GF)	30.00

On the side

Golden fries w' za'atar spice	8.00
Mixed salad leaves w' radish, red onion & lemon thyme vinaigrette	8.00
Broccolini & kale w' toasted almonds & lemon oil	8.00

Sweet treats

Churros w' chocolate sauce & cream	9.50
Broken brownie w' coffee cream	9.50
Vanilla cake w' strawberry mousse & mini meringue	9.50

♥ = Favourites DF = Dairy free GF = Gluten free V = Vegetarian options

