

Small/shared plates

Warm Turkish Bread w' fresh house made dip, house pickles & olives (V DF/GF option)	12.00
Smoked potato & gouda croquettes w' tomato relish (V GF)	9.00
Arancini stuffed w' peas & goats cheese on beetroot & horseradish puree (V GF)	12.50
♥ Poutine - chunky fries w' cheese curd & gravy	9.00
Zucchini & haloumi fritters w' romesco sauce (V)	12.50
Grilled tiger prawn & squid tossed w' fresh shaved fennel, parsley, coriander, preserved lemon and pomegranate pearls (GF option)	16.50
Snapper & prawn wontons w' pickled ginger and dipping sauce (DF option)	13.50
♥ Chili salted squid w' sweet chili adjud (DF GF)	14.00
Duck liver parfait w' balsamic onion jam, cornichons & sour dough croutons	13.50
Crumb fried Clams w' house made tartare (DF option)	15.00
BBQ pork ribs w' house made whiskey BBQ sauce (GF DF option)	21.00
Steamed Bao buns filled w' tender pork belly, crackling, asian salad, coriander, peanuts and hoi sin sauce	15.50
Crispy chicken "lollipops" w' house made BBQ or house made blue cheese sauce	15.00
Spicy harissa grilled lamb ribs w' cauliflower & almond Skordalia (DF GF)	16.50
♥ Slow roast pork belly w' white miso sauce (DF GF)	13.50

Longroom salads

Organic heirloom tomatoes, spring asparagus w' buffalo mozzarella, croutons, balsamic reduction and fresh basil (V GF DF option)	18.00
♥ House cured salmon poke bowl w' asian quinoa salad, wasabi mayo, tamarind soy dressing & crispy shallots	18.00
Buddha bowl - kale, roast pumpkin, beetroot, multi grain croutons, sunflower seeds, quinoa & goats curd (V DF)	18.00
Classic Caesar - cos, chicken, bacon, parmesan, poached egg & anchovy dressing	21.00

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

Longroom platters

♥ Signature: Smoked potato & gouda croquettes w' tomato relish / Arancini stuffed w' peas & goats cheese on beetroot & horseradish puree / Slow roast pork belly w' white miso sauce / Chili salted squid w' sweet chili adjud	40.00
From the sea: House cured salmon w' wasabi mayo, tamarind & soy dressing / Snapper wontons / Grilled tiger prawn & squid tossed w' fresh shaved fennel, parsley, coriander, preserved lemon and pomegranate pearls / Crumb fried clams w' house made tartare	45.00
From the land: BBQ pork ribs w' whiskey BBQ sauce / Crispy chicken lollipops / Duck liver parfait w' balsamic onion jam, cornichons & sour dough croutons / Spicy harissa grilled lamb ribs w' cauliflower & almond	50.00

Individual plates

♥ Wagyu beef burger w' house pickles, tomato chutney, cheddar & chips (DF option)	18.00
Beer battered or crumbed fish & chips w' house made tartare sauce (GF DF option)	23.00
Chicken "Parma" - crumble chicken breast topped w' shaved off the bone ham, house made tomato sauce & mozzarella w' chips (GF)	24.00
Orecchiette pasta w' peas, pine nuts, mint, goats cheese & parmesan	21.00
♥ Steak Frites - chargrilled 280gm Scotch, w' garlic butter, jus & chips (GF DF option)	30.00
Slow roast pork belly w' parsnip puree, roast apple, kale & jus (GF)	24.00

On the side

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

Dessert Jars

Churros w' chocolate sauce & cream	9.50
Broken brownie w' coffee cream. Chocolate soil, caramelized popcorn & ice cream	9.50
Vanilla cake w' strawberry mousse & mini meringue	9.50

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

