

# LONGROOM

## MENU

### SMALL/SHARED PLATES

- Warm Turkish bread w' hummus, pickles & olives (V DF GF) **12.00**
- Smoked potato & gouda croquettes w' tomato relish (V GF) **10.50**
- Mushroom & mozzarella arancini w' marscapone & tartufo cream (V GF) **12.50**
- Poutine - chunky fries w' cheese curd & gravy (GF) **12.00**
- Zucchini & haloumi fritters w' romesco sauce (V) **12.50**
- Grilled tiger prawns w' lemon aioli (DF GF) **14.50**
- Snapper & prawn wontons w' pickled ginger and dipping sauce (DF) **14.00**
- Chili salted squid w' sweet chili adjud (DF GF) **14.00**
- Duck liver parfait w' balsamic onion jam, cornichons & sour dough croutons **14.00**
- Bao Buns (x3) w' pork belly, crackling, asian salad, coriander, peanuts and hoi sin (DF) **16.00**
- Bao Buns (x2) w' soft shell crab, pickled cabbage, spring onion, chilli & lime mayo (DF) **18.00**
- Crispy chicken "lollipops" w' house made whiskey BBQ or blue cheese sauce (GF) **15.00**
- Harissa lamb ribs w' roast garlic & white bean puree (DF GF) **16.00**
- Roast pork belly w' white miso sauce (DF GF) **14.00**

### LONGROOM SALADS

- House cured salmon poke bowl w' asian quinoa salad, wasabi mayo, tamarind soy dressing & crispy shallots (DF) **19.50**
- Buddha bowl - kale, roast pumpkin, beetroot, multi grain croutons, sunflower seeds, quinoa & goats curd (V) **20.00**
- Classic Caesar - cos, chicken, bacon, parmesan, poached egg & anchovy dressing **21.00**

### LONGROOM PLATTERS

- Signature:** Smoked potato & gouda croquettes w' tomato relish / Mushroom & mozzarella arancini w' marscapone & tartufo cream / Roast pork belly w' white miso sauce / Chili salted squid w' sweet chili adjud **40.00**
- Surf:** House cured salmon w' wasabi mayo, tamarind & soy dressing / Snapper & prawn wontons w' pickled ginger and dipping sauce / Grilled tiger prawns w' lemon aioli / Chili salted squid w' sweet chili adjud **45.00**
- Turf:** BBQ pork ribs w' whiskey BBQ sauce / Crispy chicken lollipops / Duck liver parfait w' balsamic onion jam, cornichons & sour dough croutons / Harissa lamb ribs w' roast garlic & white bean puree **50.00**

### INDIVIDUAL PLATES

- Wagyu beef burger w' house pickles, tomato chutney, cheddar & chips (DF option) **19.00**
- Beer battered or crumbed fish & chips w' house made tartare sauce (GF DF) **25.00**
- Chicken Parma - crumbed chicken breast w' ham off the bone, tomato sauce, mozzarella & chips (GF) **24.00**
- Orecchiette w' mushroom, creamy Alfredo sauce & pine nuts (V) **21.00**
- BBQ pork ribs (500g) w' southern slaw, grilled corn & whiskey BBQ sauce **24.00**
- Steak Frites - chargrilled 280gm Scotch, w' garlic butter, jus & chips (GF) **34.00**

### ON THE SIDE

- Golden fries w' za'atar spice **9.00**
- Mixed salad leaves, radish, red onion w' lemon & thyme vinaigrette **9.00**
- Broccolini & kale w' toasted almonds & lemon oil **9.00**

### DESSERT JARS

- Churros w' chocolate sauce & cream **10.00**
- Broken brownie w' coffee cream. Chocolate soil, caramelized popcorn & ice cream **10.00**
- Vanilla cake w' strawberry mousse & mini meringue **10.00**

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

LONGROOM.CO.NZ

FOR GROUPS OVER 8, EVENTS AND PRIVATE HIRE PLEASE CONTACT US ON 09 360 8803