

To start

Warm fresh bread w' extra virgin olive oil & sea salt (DF V)	\$4.00
Marinated olives (DF V)	\$6.00
Smoked potato & gouda croquettes w' tomato relish (GF V)	\$8.00
Saffron & mozzarella arancini w' tomato sauce & aioli (V)	\$8.00
Poutine - chunky fries w' cheese curd & gravy (V)	\$8.50

Small plates

♥ Trio of house made dips w' toasted pide (V)	\$12.50
Grilled zucchini w' pine nuts, raisins, feta & parsley (GF V)	\$11.50
Roast baby carrots w' maple syrup, harissa & mint (DF GF V)	\$11.00
Saffron cauliflower w' smoked paprika, almonds & chardonnay vinegar (DF GF V)	\$11.50
'Cloudy Bay Clams' steamed w' white wine, garlic & chili (DF GF)	\$20.00
Char-grilled skewered tiger prawns w' sumac aioli (DF GF)	\$13.50
♥ Chili salted squid w' sweet chili adjud (DF GF)	\$13.50
Mini paella w' chorizo, squid & 'Cloudy Bay Clams' (DF GF)	\$15.00
Grilled tender lamb ribs w' house made hummus & mint (DF GF)	\$14.00
Pulled beef brisket sliders w' house made pickles (DF)	\$15.00
Crispy chicken wings w' smoked paprika, lemon & parsley (DF GF)	\$12.50
Beef meatballs w' house made tomato sauce (DF)	\$12.50
♥ Crispy pork belly w' sweet miso (DF GF)	\$12.50

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**

♥ Longroom grazing platter

Smoked potato & gouda croquettes w' tomato relish, grilled lamb ribs w' house made hummus, chili salted squid w' sweet chili adjud & crispy pork belly w' sweet miso (GF) \$35.00

Big plates (Designed for 2 to share - please allow 25 minutes)

Roast ½ free range chicken w' jug of pan juices and lemon aioli (DF GF) \$30.00

Roast whole lamb rack w' parsnip puree & salsa verde (GF) \$37.00

Char-grilled T-bone steak (650gm) w' choice of jus, horseradish or chimchurri (DF GF) \$38.00

Individual plates

♥ Wagyu beef burger w' house pickles, tomato chutney, cheddar & chips \$18.00

Grilled tender lamb pita w' tzatziki, onion, tomato & chips \$17.00

Crispy prawn pita w' house made aioli, tomato, parsley & chips \$17.00

Panko crumbed snapper w' house made tartare & chips \$24.00

Risotto w' mixed wild mushrooms, basil & mascarpone (GF V) \$18.00

♥ Steak Frites (250gm Rib Eye) w' salad greens & chips served w' choice of jus, horseradish or chimchurri \$32.00

Naked Steak Tuesdays

Char-grilled 200gm Rib Eye \$10.00

(Available Tuesday nights only)

On the side

Chunky chips w' za'atar spice (DF GF V) \$7.00

Mixed salad leaves w' radish & vinaigrette (DF GF V) \$8.00

Mixed market vegetables (DF GF V) \$8.00

Sweet treats

'Churros' Spanish doughnut w' warm chocolate sauce \$9.00

Cherry almond tart w' mascarpone cream & berry compote (GF) \$10.00

Warm chocolate brownie w' salted caramel & ice cream \$9.00

Trio of sorbets w' almond tuile biscuit (DF GF) \$9.00

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



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