

# longshot.

ESPRESSO | BAR

## BREAKFAST / BRUNCH (7AM-3PM)

Toasted pide w' marmite, jam, honey or peanut butter	5.50
Acai bowl w' muesli, seasonal fruits & yoghurt	14.50
House made baked beans w' chorizo & poached egg on toasted pide	12.50
Ham & cheese waffles w' poached eggs, spinach & chipotle hollandaise	14.00
Sweet waffles w' lemon curd, berry compote & vanilla mascarpone	14.00
Smashed avocado w' rocket, cherry tomatoes, capers, & feta on toasted sourdough	16.00
Bruschetta w' mixed wild mushrooms, whipped goats cheese & dukkah	13.50
Eggs any style - poached, scrambled or fried w' toasted pide	10.00
Scotch egg w' potato, peas, cocktail onions, cornichons & dressing	14.00
Corned beef, spinach & potato bubble & squeak w' poached egg and pesto	13.50

### Sides

Bacon 4.50, Hash 4.00, Tomato 4.00, Mushroom 3.50, Spinach 3.50

## LUNCH (11AM – 3PM)

### Individual Plates

Wagyu beef burger w' house pickles, tomato chutney, cheddar & chips (DF)	18.00
Grilled tender lamb pita w' tzatziki, onion, tomato & chips	17.00
'Cloudy Bay Clams' steamed w' white wine, garlic & chili (DF GF)	20.00
Panko crumbed snapper w' house made tartare & chips	24.00
Risotto w' mixed wild mushrooms, basil & mascarpone (DF GF V)	18.00
Steak Frites (250gm Rib Eye) w' salad greens & chips (served w' choice of jus, horseradish cream, or chimchurri)	32.00

## LUNCH (11AM – 3PM) cont...

### Small/Shared Plates

Trio of House Made Dips w' toasted pide (V)	12.50
Smoked potato & gouda croquettes w' tomato relish	8.00
Saffron & mozzarella arancini w' tomato sauce & aioli	8.00
Poutine - chunky fries w' cheese curd & house made gravy	8.50
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
Crispy pork belly w' sweet miso (DF GF)	12.50

### Sides

Hand cut za'atar chips 7.00, Mixed salad w' vinaigrette 8.00, Vegetables 8.00

### Longplate (Grazing Platter)

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

'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

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## BEVERAGES

### Coffee etc.

Flat White, Latte, Cappuccino,	4.50
Long Macchiato	4.50
Short Black, Cortado, Short Macchiato	3.50
Long Black	4.00
Hot Chocolate	4.50
Iced Coffee/Iced Chocolate	7.50
<b>Cold Brew coffee (Single origin less acidity)</b>	<b>6.00</b>
Soy, Almond, Rice & Coconut Milk	+1.00
Decaf, Chai, Moccachino, Extra Shot	+0.50
Fluffy	2.00

### Tea

Longshot Iced Tea	6.00
<b>tleafT</b>	4.50
English Breakfast, Earl Grey, Sencha (Green), Peppermint, Lemon Sorbet, Jasmine Pearl, Chamomile & Peach, Red Vanilla & Raspberry	

### Bottled Water

Otakiri still water 300ml	4.00
Otakiri sparkling water 300ml	4.00
Coaqua Coconut Water	4.00

## BEVERAGES

### Cold Press Juices 7.50

Gran's Remedy (Apple, beetroot, carrot)
Citrus Tango (Orange, lemon, lime)
Greenfields (Kale, green apple, cucumber, celery, mint)

### Smoothies 8.50

Berry Good (Raspberry, blueberry, strawberry, acai, coconut, apple, almond milk)
Green Machine (Kale, cucumber, dates, almonds, banana, coconut water)
Warrior (Banana, dates, soy milk, coconut nectar, peanut butter)

### Megacrazy Shakes 12.50

Choco Nutty
Strawberry Shortcake
Salted Caramello

Thank you for your patronage, we hope you enjoyed your Longshot experience and look forward to seeing you again very soon. If you have any feedback please let one of the team know – we'd love to hear how we are doing.

