

Long Beach Hotel

BISTRO
MENU

STARTERS.

GARLIC BREAD (V)	\$9
GARLIC BREAD W/ CHEESE (V)	\$14
SOUP OF THE DAY (AGF)	\$9
AVO BRUSCHETTA (V)	\$16
Smashed avocado, feta, sliced tomato, w/ basil & balsamic glaze, on Turkish	
SQUID RINGS	\$16
Panko crumbed, w/ tartare sauce, & lemon	
BANG BANG CAULIFLOWER (VGN, AGF)	\$12
Battered & fried bites, w/ sweet 'n' spicy dipping sauce	
ZUCCHINI WEDGES (VGN, AGF)	\$14
Crumbed & flash fried, w/ tomato relish	

COCONUT PRAWNS	\$16
Crispy fried coating, w/ lime, ginger, & coriander dipping sauce	

ARANCINI (V)	\$14
Beetroot & mozzarella risotto balls, w/ beetroot aioli	
POTATO WEDGES	\$13
w/ sweet chilli & sour cream	
LOADED STEAKHOUSE FRIES	\$16
w/ smokey BBQ sauce, and liquid cheese sauce	
Add on Bolognese sauce	\$6
ROLLED TACOS (VGN, AGF)	\$13
Corn tortillas, vegetable filled, crispy fried, guacamole, salsa fresca	

LIME PEPPER CALAMARI (AGF)	\$16
Flash fried, goddess sauce w/ lemon	



CHAR GRILLED STEAKS & RIBS.

PORTERHOUSE 300g	\$44
150 day grain fed, Yearling Marble score 2+	
SCOTCH FILLET 300g	\$48
Yearling, MSA graded	
AMERICAN BBQ PORK RIBS	\$48
Full rack w/ our own Kansas City style BBQ sauce, smashed crispy fired chats, slaw & pickles	
Add on Garlic prawns (4 pieces)	\$8
Sauces All are gluten friendly Wild Mushroom sauce Creamy pepper sauce Red wine gravy Garlic butter	\$2ea

SIGNATURE DISHES.

CHICKEN SCALOPPINE (AGF)	\$32
Pan fried chicken tenderloins w/ bacon & mushrooms, white wine cream sauce, potato mash, & broccolini	
SRI LANKAN CHICKEN CURRY	\$32
Traditional flavours, slow cooked, w/ roti bread, basmati rice, & condiments	
CHICKEN & PRAWN NASI GORENG	\$32
Indonesian fried rice w/ chicken, prawns, wombok, capsicum, carrot, & fried egg	
BARRAMUNDI FILLET	\$36
Herb crusted, w/ chat potatoes, cherry tomatoes, olives, spinach, & pesto hollandaise	

BURGERS.

ANGUS BEEF	\$27
Cheddar cheese, lettuce, tomato, pickles, tomato relish, aioli, milk bun, steak fries	
Add on Bacon	\$2
CRISPY CHICKEN	\$28
Southern fried, slaw, guacamole, BBQ & cheese sauces, milk bun, steak fries	
Add on Bacon	\$2
TOFU BURGER (VGN)	\$26
Vegan schnitzel, fried tofu, slaw, rocket, tomato kasundi, vegan bun, sweet potato fries	
Add on Onions rings (any burger)	\$7

PUB CLASSICS.

CHICKEN PARMA	\$32
Leg ham, Napoli sauce, 3 cheese melt, steak fries, house salad	
CHICKEN SCHNITZEL	\$28
Hand crumbed chicken breast, steak fries, house salad	
BEER BATTERED FISH & CHIPS	\$30
House salad, lemon, tartare sauce	
LIME PEPPER CALAMARI	\$30
Steak fries, house salad, lemon, goddess sauce	
ROAST OF THE DAY (AGF)	\$30
Roasted potato & medley of seasonal vegetables, w/ gravy	
VEGAN SCHNITZEL (AGF, VGN)	\$24
Sweet potato fries, vegan aioli, house salad	

SHARING PLATTERS.

STARTER GRAZING BOARD	\$46
Bang bang cauliflower, arancini, coconut prawns, onion rings, sweet chilli, aioli & cheesy garlic bread	
SEAFOOD GRAZING BOARD	\$69
Grilled barramundi, lime pepper calamari, garlic prawns, chips, house salad, lemon, tartare, goddess sauce	
MEAT FEAST GRAZING BOARD	\$79
Steak sandwich, BBQ chorizo sausage, sticky sweet & sour fried chicken, slow cooked lamb & fetta, zucchini wedges, onion rings, Hellenic slaw, chips, honey mustard, tomato relish	

SIDES.

GARDEN SALAD (VGN, AGF)	\$6
LEMON POTATOES (V)	\$8
STEAK FRIES (V)	\$11
w/ aioli	
SEASONAL VEGETABLES (VGN, AGF)	\$8

PIZZA.

MARGHERITA (V)	\$19
Tomato base, mozzarella, bocconcini, fresh basil	
PEPPERONI	\$26
Tomato base, spicy salami, mozzarella	
VERDURE (V)	\$24
Eggplant, capsicum, zucchini, tomato, rocket leaves, mozzarella	
POLLO E PATATE	\$25
Garlic base, chicken, roasted potatoes, rosemary, bocconcini	
AGNELLO	\$26
Pulled lamb, goats cheese, capsicum, onion, mozzarella, rocket leaves	

PASTA.

RISOTTO ZUCCA E FUNGHI (V, AGF)	\$27
Pumpkin, mushrooms, baby spinach, w/ Arborio rice	
Add on Chicken prawns	\$7ea
PAPPADELLE CON GAMBERI	\$33
Hand-made flat pasta & prawns, garlic, chilli, creamy sauce	
GNOCCHI POLLO PESTO (N)	\$32
Hand-made potato dumplings, creamy chicken & pesto sauce, parmesan	
BUCATINI SALTATI	\$26
Tube style spaghetti, spicy salami, bacon, Mediterranean vegetables, w/ Napoli sauce, & parmesan	
RIGATONI CON AGNELLO	\$32
Tube style pasta, slow cooked lamb ragu, w/ zucchini, capsicum, eggplant, in Napoli sauce, & parmesan	

SALAD BOWLS.

CAESAR (AGF) Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing	\$22
CHEF'S SIGNATURE SALAD (V, AGF, N) Tomato, creamy fresh mozzarella, candied walnuts, rocket leaves, parmesan, roasted beetroots, basil vinaigrette	\$24
Add on Fried chicken grilled chicken lime pepper calamari (to your salad)	\$7ea

SENIORS MENU.

Available lunch & dinner (on presentation of your Senior's Card)
 Also available, 20% off any plated main meal, lunch & dinner.

ENTRÉE.

GARLIC BREAD (V)	\$6
GARLIC BREAD (V) w/ cheese	\$8
CAULIFLOWER FRITTERS (VGN, AGF)	\$6
SOUP OF THE DAY (AGF)	\$6
AVO BRUSCHETTA	\$8

DESSERT. \$7ea

WARM CHOCOLATE PUDDING w/ chocolate sauce & ice cream	
PAVLOVA w/ cream & berry compote	

MAINS.

BEER BATTERED FISH & CHIPS	\$18
w/ house salad, tartare, lemon	
LIME PEPPER CALAMARI	\$18
Lightly dusted, flash fried, house salad, chips, aioli, lemon	
CHICKEN SCHNITZEL (AGF)	\$19
House salad, chips, lemon	
ROAST OF THE DAY (AGF)	\$19
w/ medley of seasonal roasted vegetables & gravy	
PENNE BOLOGNESE	\$17
Australian Angus beef, Napoli sauce, w/ parmesan	
VEGAN PASTA OF THE DAY (VGN)	\$16
Please check the specials sheet	

PREMIUM MAINS. \$23

MINUTE PORTERHOUSE STEAK (AGF) Cooked medium, w/ salad, chips, & your choice of sauce
CHICKEN PARMA Leg ham, Napoli sauce, 3 cheese melt, salad & chips
BARRAMUNDI FILLET (AGF) Herb crusted, w/ chat potatoes, cherry tomatoes, olives, spinach, & pesto hollandaise

