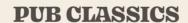
# **LONGBEACH HOTEL**

	STARTERS
	<b>GARLIC BREAD</b> (v)\$9
1	GARLIC BREAD w/ CHEESE \$14
[	SOUP OF THE DAY (AGF)\$9
	BRUSCHETTA (v) \$14 Tomato, parmesan cheese, onion, & garlic, w/ basil & balsamic glaze on Turkish
	BAKED BRIE (V, N) \$16  w/ tawny port fig sauce, pistachio, cranberries and toasted Turkish bread for dipping
	BANG BANG CAULIFLOWER (VGN, AGF) \$12 Battered & fried bites, w/ sweet 'n' spicy dipping sauce
	FRIED CHICKEN BAO \$16 Steamed bao buns w/ sweet chilli, Sriracha mayo, coriander, sesame seeds (x2)
	COCONUT PRAWNS \$16 Crispy fried coating, w/ lime, ginger, & coriander dipping sauce
	ARANCINI (v,N) \$14 Pumpkin & mozzarella risotto balls w/ cashew basil pesto
	POTATO WEDGES \$13 w/ sweet chilli & sour cream
	LOAD SWEET POTATO WAFFLE FRIES \$16 Sour cream, guacamole, salsa fresca Add fried chicken +\$8
	ROLLED TACOS (VGN, AGF) \$13  Corn tortillas, vegetable filled, crispy fried, guacamole, corn salsa
	LIME PEPPER CALAMARI (AGF)\$16 Flash fried, goddess sauce w/ lemon



# **HOUSE SPECIALTIES**

CHICKEN SCALOPPINE (AGF) Pan fried chicken tenderloins w/ bacon & mushrooms, white wine cream sauce, potato mash,	**************************************
RISOTTO (V, AGF)	\$25 <b>\$8</b>
PRAWN, MUSHROOM & TRUFFLE FETTUCCINE  Hand-made pasta, prawn, wild mushrooms, spinach, cherry tomatoes, parsley w/ truffle cre	eam sauce
CURRY OF THE WEEK  Traditional flavours, slow cooked, w/ roti bread, basmati rice, & condiments	\$29
BRAISED BEEF W/ GNOCCHI  Red wine based slow cooked beef, seasonal vegetables, potato gnocchi, sage, pangrattato, fr parmesan	
VEGAN FRIED RICE (VGN, AGF) Fried tofu cubes, wombok, capsicum, carrot, onion, bok choy tossed w/ saffron rice	\$24
NASI GORENG (N) Indonesian fried rice w/ chicken, prawns, wombok, capsicum, carrot, & fried egg	\$30
MALAYSIAN PORK BELLY (AGF) Soy braised pork, Steamed rice, bok choy salad, fried shallots	\$30
BBQ PORK RIBS Full rack of slow cooked ribs in Smokey BBQ sauce. Served w/seasoned steakhouse chips 8	



-\$30



# CHICKEN PARMA

Leg ham, Napoli sauce, 3 cheese melt, steakhouse chips, house salad

## CHICKEN SCHNITZEL ..\$27 Hand crumbed chicken breast, steak fries, house salad

BEER BATTERED FISH & CHIPS -----\$29 House salad, lemon, tartare sauce

# ROAST OF THE DAY (AGF) -----\$28

Roasted potato & medley of seasonal vegetables, w/ gravy

# LIME PEPPER CALAMARI -----\$28

Steak fries, house salad, lemon, goddess sauce

# VEGAN SCHNITZEL (VGN, AGF) -----\$24

Sweet potato waffle fries, vegan aioli, house salad



# LONGBEACH HOTEL

SALAD BOWLS
CAESAR (AGF) \$22  Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing
GREEK SALAD (v, AGF)\$22 Lettuce, tomato, onion, cucumber, black olives & fetta cheese w/ house dressing
Add fried OR grilled chicken, +\$8

# SIDE DISHES GARDEN SALAD (VGN, AGF) \$6 SEASONAL VEGETABLES (VGN, AGF) \$8 LEMON POTATOES (,V) \$8 STEAK FRIES w/aioli \$9

OR lime pepper calamari

-≪	BURGERS AND PIZZA  Add onion rings to your burger +\$7
	ANGUS BEEF & BACON BURGER \$28 Cheddar cheese, lettuce, tomato, pickles, tomato relish, aioli, milk bun, steak fries
	CRISPY CHICKEN BURGER \$28 Southern fried, bacon, slaw, guacamole, BBQ & cheese sauces, milk bun, steak fries
	TOFU BURGER (VGN) \$26 Vegan schnitzel, fried tofu, slaw, rocket, tomato kasundi, vegan bun, sweet potato waffle fries
	MARGHERITA PIZZA (v) \$19 Tomato base, mozzarella, bocconcini, fresh basil
	<b>LAMB FETTA PIZZA</b> \$26 Roasted lamb, fetta, tomato, olives, peppers, mozzarella
	<b>FUNGHI BIANCO PIZZA</b> (v) \$24 Wild mushrooms, cherry tomato, bocconcini, sage, mozzarella
	MILANO PIZZA \$26 Chorizo, fried chicken, peppers, onion, basil, mozzarella



# SENIORS MENU

# Available 7 days, lunch & dinner

Also available, 20% off any plated main meal, lunch & dinner

2 Course - Add \$5 (for entree), add \$6 (for dessert) 3 Course - Add \$11 (for both entree & dessert)

# GARLIC BREAD SOUP OF THE DAY (AGF) TOMATO BRUSCHETTA +\$2 CAULIFLOWER FRITTERS (VGN, AGF) GARLIC BREAD W/ CHEESE +\$2 MAINS BEER BATTERED FISH & CHIPS \$16 w/ house salad, tartare, lemon LIME PEPPER CALAMARI \$16 Lightly dusted, flash fried, house salad, chips, goddess sauce, lemon CHICKEN SCHNITZEL \$17 House salad, chips, lemon

CHICKEN PARMA .....\$20

Leg ham, Napoli sauce, 3 cheese melt,

salad, & chips

<b>ROAST OF THE DAY</b> (AGF) \$18 w/ medley of seasonal roasted vegetables & gravy
BARRAMUNDI FILLET (AGF) \$20 Herb crusted, potatoes, cherry tomatoes, olives, spinach, pesto hollandaise
MINUTE PORTERHOUSE STEAK (AGF) \$20 Cooked medium, w/ salad, chips, & your choice of sauce
PENNE BOLOGNESE \$14 Australian Angus beef, Napoli sauce, w/ parmesan
VEGAN PASTA OF THE DAY (VGN) \$14 Check specials sheet

# DESSERTS

# **PUDDING OF THE DAY**

## **PAVLOVA**

w/ cream & berry compote





(VGN) – vegan (v) – vegetarian (AGF) – available gluten friendly (N) - contains nuts Our kitchen will make every effort to meet your dietary requirements where possible. Please talk to our staff before placing your order. 15% surcharge will apply on all public holidays

