

Starters & Share Plates

Garlic Bread v	6.9
Garlic Bread with Cheese v	7.9
Soup of the Day	6.9
Cob Loaf Cheddar Cheese Fondue v	10
Duo of Dips v	9
house made and served with toasted Turkish bread	
Nachos v	16.9
with melted cheese, black beans, pico de gallo, sour cream and guacamole	
ADD Char Grilled Chicken	7
Lemon Pepper Calamari	13.5
served with aioli and lemon	
Pork & Mushroom San Choy Bau	10
with crispy noodle and dried shallot	
Tempura Scallops	14
with confit garlic and avocado puree	
Panko Crumbed Prawns	14.5
with kewpie mayonnaise	
Vegetable Spring Rolls v	8
with plum sauce	
Japanese Karaage Chicken	12
with dipping sauce	
Spicy Ricotta Dumplings	9
with aioli	
Antipasto	16.9
salami, prosciutto, olives, feta, marinated vegetables and crusty bread	

Sides v

Beer Battered Fries - with aioli	7
Seasoned Wedges - with sour cream and sweet chilli	10
Shoe String Fries - with tomato relish	7
Sweet Potato Fries - with mayonnaise	9
Spiced Roasted Cauliflower - with cheese sauce	8
Buttery Mash Potato	5
Roasted Chat Potatoes & Seasonal Vegetables	7.5
Steamed Greens	8.5

Salads

Caesar Salad	17
with cos lettuce, bacon, croutons, white anchovies, shaved parmesan, aioli and a poached egg	
Greek Salad v	16
with lettuce, tomato, Spanish onion, cucumber, Kalamata olives and feta	
Char Grilled Vegetable & Farfalle Salad v	14
with capsicum, eggplant, zucchini, corn, cherry tomatoes and basil	
Roasted Cauliflower Salad v	16
with yoghurt dressing, puffed quinoa, toasted almond flakes, parsley and dry roasted spice blend	
Balsamic Roasted Beetroot & Quinoa Salad v	15
with baby spinach, shredded red cabbage, fresh parsley and fetta cheese	

ADD Marinated Grilled Chicken	7
Panko Crumbed Prawns	9.5

Burgers & Sandwiches

★ All burgers served with beer battered fries ★

Beef Burger	21
with tasty cheese, bacon, fried egg, lettuce, tomato, mayonnaise and BBQ sauce	
Chicken & Bacon Burger	19
with avocado cream, lettuce, tomato and mayonnaise	
Pulled Pork Burger	20
with lettuce, coleslaw, Jalapenos and chipotle mayonnaise	
Angus Beef Sliders	20
an American style cheese, lettuce, tomato relish and pickles	
Steak Sandwich	22.5
with lettuce, tomato, grilled onions, tasty cheese and chilli jam on a toasted Turkish bun	



Steaks

300g Wagyu Rump Steak	32
300g Grass Fed Porterhouse	37
450g MSA T-Bone	37.5
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★ Steaks served with chips and salad or chat potatoes and vegetables.	
Choice of sauce - pepper, mushroom, gravy, garlic butter or red wine jus	★

Mains

Roast of the Day	21
served with roast chat potatoes, seasoned vegetables and gravy	
Chicken Parmigiana	24.9
with ham, Napoli sauce and melted cheese served with a garden salad and chips	
Beer Battered Fish & Chips	26
served with garden salad, lemon and tartare sauce	
Ricotta Gnocchi v	24
with parmesan cheese and white wine cream reduction, zucchini, green peas, baby bocconcini and semi dried tomato puree	
Chicken & Mushroom Risotto	23.9
with sautéed onion, garlic, baby spinach, spring onion, butter and white wine	
Lemon Pepper Calamari	24
with garden salad, chips and aioli	
Vegan Fried Rice	17.5
wok tossed with garlic, ginger, seasonal vegetables, kecap manis and sesame seeds	
Fettuccini Carbonara	22.5
with sautéed bacon, onions, and garlic finished with an egg, cream and parmesan	
Irish Pork Sausages	18.5
with buttery mash potato, steamed greens, caramelised onion relish and red wine gravy	
Crumbed Whiting Fillets	23
served with chips, garden salad and tartare sauce	



Mains Continued...

Seafood Basket	30
with beer battered barramundi, lemon pepper calamari, tempura scallops, panko crumbed prawns, fries and tartare sauce	
Barramundi Fillet	27
pan fried crispy skin with sautéed chat potatoes, baby spinach, avocado and confit garlic puree	
Herb Crumbed Veal Schnitzel	24.9
with sautéed chat potatoes, confit garlic, baby spinach, semi dried tomatoes and red wine jus	
Cassoulet	24
slow cooked French casserole with duck, pork sausage, bacon, white beans and hearty vegetables	
Baked Moroccan Chicken Supreme	25
with tomato sugo, pearl couscous, seasonal vegetables, dates, pistachios and yoghurt sauce	

Kids Menu



Kids under 12 - \$7.50 includes a FREE drink. (parents pls order from café)

Grilled Barramundi with roast potatoes and salad	
Battered Fish & Chips	
Crumbed Whiting Fillets with chips	
Spaghetti Bolognese with parmesan cheese	
Chicken Nuggets with chips	
Hot Dog with chips	
Cheese Burger with lettuce, tomato and chips	
Ham & Pineapple Pizza with chips	
Sausage & Mash with steamed vegetables and gravy	
Vegetarian Bow Tie Pasta v	
with char grilled vegetables and Napoli sauce	

Kids Desserts - \$2.00 each

Dixie Cup Ice-Cream	chocolate, vanilla or strawberry
Chocolate Mousse	with whipped cream

Seniors

Starters \$3 | Mains \$12.90 | Dessert \$3

Senior's Starters

Duo of Dips v
house made dips served with toasted Turkish bread

Vegetable Spring Rolls v
served with plum sauce

Soup of the Day

Garlic Naan Bread v

Senior's Mains

Spaghetti Bolognese
traditional slow cooked and topped with shaved parmesan

Herb, Mustard & Lemon Crusted Barramundi Fillet
served on sautéed chat potatoes, baby spinach, confit garlic and Hollandaise sauce

Beer Battered Barramundi
with chips, salad and tartare sauce

Crumbed Whiting Fillets
with chips, salad and tartare sauce

Ricotta Gnocchi v
tossed in Napoli sauce with baby spinach and parmesan cheese

Lambs Fry & Bacon
sautéed with onions and gravy served with mash and steamed greens

Bangers & Mash
with buttery mash, steamed greens and red wine gravy

Senior's Mains continued...

Chicken & Mushroom Risotto
with sautéed garlic, thyme, spring onion, baby spinach, butter and white wine

Lemon Pepper Calamari
with coleslaw, fries, aioli and lemon

Roast of the Day
with roast potatoes, seasonal vegetables and gravy

Chicken Stir-fry
with seasonal vegetables, steamed jasmine rice and gluten free soy sauce

Fettuccini Carbonara
with sautéed bacon, onions and garlic finished with an egg, cream and parmesan

Vegetarian Bow Tie Pasta v
with char grilled vegetables in a rich tomato basil sugo

Caesar Salad
with cos lettuce, bacon, croutons, parmesan, white anchovies, aioli and a poached egg

Senior's Desserts

Vanilla Panna Cotta - with berry compote

Chocolate Mousse - with whipped cream

Butterscotch Vanilla Chocolate Trifle
- with whipped cream

Longbeach Hotel

380 Nepean Highway, Chelsea VIC 3196

Phone: 03 9772 1633 | Website: www.longbeachhotel.com.au

Tuesday - Steak Night

Wednesday - Parma Night \$14.90

Longbeach Hotel

Please order from the Café.

If required, please see staff for items that can be ordered Gluten Free.

Disclaimer: Menu items may contain traces of nuts.

V = Vegetarian

Please note a 10% surcharge applies on Public Holidays