

TAP BEER

Sapporo - lager	Japan	390ml 500ml 11 14
Tiger - lager	Singapore	11 14
Precinct - pacific ale	Queensland	11 14
Guest Tap		11 14

BOTTLED

Singha - lager	Thailand	11
Asahi Soukai 3.5 - mid	Japan	9
Nort - Zero Beer	NSW	8
Monteiths - Apple Cider	NZ	12

SPARKLING WINE CHAMPAGNE

wine by the glass 150ml

Maschio Prosecco	Treviso Italy	12 56
Chandon Brut NV	Yarra Valley Vic	14 65
Veuve Clicquot Brut NV	Reims France	150
Moet Rose Imperial NV	Reims France	160
Louis Roederer 'Vintage' Brut	Reims France	210
Ruinart Blanc de Blanc	Reims France	260

WHITE WINE

RIESLING

Alkoomi 'Late Harvest' (Sweet)	Franklin River WA	11 52
West Cape Howe	Mt Barker WA	12 56

WHITE BLENDS

Hayshed Hill (Sauvignon Blanc Semillon)	Margaret River WA	12 56
Chaffey Bros 'Duft Punk' (Riesling Gewurztraminer Kerner)	Eden Valley SA	13 58

PINOT GRIS/PINOT GRIGIO

Rabbit Ranch (Pinot Gris)	Central Otago NZ	13 58
Tiefenbrunner (Pinot Grigio)	Alto Adige Italy	15 69

WHITE VARIETAL

Abellio (Albarino)	Rias Babas Spain	13 58
Marc Bredif 'Vouvray' (Chenin Blanc)	Loire Valley France	15 69

SAUVIGNON BLANC

Ha Ha	Marlborough NZ	12 56
Dandelion 'Wishing Clock'	Adelaide Hills SA	13 58
Cloudy Bay	Marlborough NZ	19 89

CHARDONNAY

Pitchfork	Margaret River WA	11 52
Heggies Estate	Eden Valley SA	15 69
Ten Minutes by Tractor 'Estate'	Mornington Peninsula VIC	19 89

RED WINE

RED VARIETALS

Alamos (Malbec)	Mendoza Argentina	12 56
Vina Ventisquero 'Reserva' (Merlot)	Mapo Valley Chile	56
Triennes IGP Mediterranee (Rose)	Provence France	13 58

RED BLENDS

O'Leary Walker 'Blue Cutting Road' (Cabernet Merlot)	Clare Valley, SA	12 56
Famille Perrin 'Cotes du Rhone' (Grenache Mourvedre Syrah)	Rhone Valley France	65

PINOT NOIR

Tarrawarra 'Estate'	Yarra Valley VIC	14 65
Two Paddocks 'Picnic'	Central Otago NZ	17 79
Craggy Range 'Te Muna Rd'	Martinborough NZ	98

SHIRAZ

West Cape Howe 'Regional'	Franklin River WA	12 56
Mollydooner 'The Boxer'	McLaren Vale SA	15 69
John Duval 'Entity'	Barossa SA	89

CABERNET SAUVIGNON

Jim Barry 'The Atherley'	Coonawarra SA	12 56
Langmeil 'The Blacksmith'	Barossa SA	14 65
Silver Palms	Napa Valley USA	89
Yalumba 'The Menzies'	Coonawarra SA	110

TEA FROM THE ORIENT

CHAMPAGNE SENCHA

an opulent blend of green Sencha, chamomile + strawberry

CHINA GUNPOWDER SUPERIOR

it won't start a fire, but the densely rolled green leaves will leave a strong + tangy aroma in the pot

GINGER + LEMONGRASS

sweetness + zing, a spicy tango of two flavours

LYCHEE OOLONG

vivacious lychee brings sweetness to the cleansing oolong

BLACK JASMINE

light + fresh, with real jasmine flowers

JAPANESE CHERRY BLOSSOM

a gentle green tea, w a cheeky hint of cherry blossoms

APPLE OOLONG

combining crisp delicious apples with earthy oolong

ORGANIC PEPPERMINT

a refreshing peppermint brew that's soothing to the soul

PEACH SENCHA

crystal clarity flavoured w real rosy-cheeked peaches

\$7 POT

ICED TEA

\$8

PEACH ICED TEA

w lemon

RASPBERRY ICED TEA

w lychee

LEMON ICED TEA


w orange

MANGO ICED TEA

w lime





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WHILE YOU DECIDE

- WOK TOSSED SEASONED EDAMAME (vg)(gf) 8
 - SEA SALT
 - TRUFFLE CHILLI
 - SEVEN SPICE

GRILLED SKEWERS (4)

- INDONESIAN CHICKEN SATAY, PICKLED CUCUMBER (gf)(n) 20
- CHARRED BEEF WITH TERIYAKI GLAZE, BEAN SPROUTS 22
- MARINATED TOFU SKEWERS, SOY BLACK VINEGAR (gf)(vg) 18

STEAMED BAO BUNS (2)

- TEMPURA BUG, SRIRACHA MAYO, BABY GEM LETTUCE 22
- BEEF RENDANG, PICKLED VEG, CORIANDER, MAYO (gfo) 20
- CRISPY EGGPLANT, VEGAN LIME AIOLI, SWEET CHILLI, CORIANDER (vg)(gfo) 18
- CHICKEN KARAAGE, TERIYAKI MAYO, PICKLED VEG (gfo) 20

HOUSEMADE SPRING ROLLS (2)

- BRAISED DUCK, SRIRACHA, CORIANDER + CARROT, CHILLI CARMEL 16
- RICE NOODLES, CABBAGE, CARROT, SWEET SAMBAL (v) 14

BY THE SEASIDE (gf)

- CURED SALMON W YUZU SOY, ASIAN HERBS, CHILLI, CRISPY ONIONS 24
- HIRAMASA KINGFISH, GREEN NAHM JIM, BABY SHISO 26
- TUNA CEVICHE, CUCUMBER, FRESH LIME, TOMATO, COCONUT GINGER DRESSING 24
- SEAFOOD TARTAR, KINGFISH, TUNA, SALMON, TOM KHA DRESSING 26
- SINGAPORE CHILLI KING PRAWNS, CHILLI, TOMATOES + GARLIC (4) 28
- KAFFIR LIME DUSTED BABY SQUID, YUZU MAYO 20
- GRILLED HOKKAIDO SCALLOPS, MISO BUTTER, MIXED PICKLES 28

FROM THE PADDOCK (gf)

- CHICKEN KARAAGE, HONEY SOY GLAZE, KOREAN CHILLI MAYO 22
- SESAME BEEF TATAKI, YUZU SOY, FRIED ONIONS, TOBIKKO 28
- TWICE COOKED PORK BELLY, MISO CARMEL, GREEN APPLE SALAD (6) 26
- LEMONGRASS LAMB RIBS, GOCHUJANG CARMEL 24
- CRYING TIGER GRILLED BEEF, TAMARIND CHILLI, CRISPY NOODLES 28

FRESH HARVEST (v)

- CHILLI CARMEL EGGPLANT, ROASTED PEANUTS, FRESH CHILLI (vg)(gf)(n) 19
- WOK TOSSED ASIAN GREENS, MUSHROOM SOY, GARLIC CHIPS (vg)(gfo) 17
- FRIED MOMEN TOFU, PEANUT CHILLI JAM, AROMATS (vg)(gf)(n) 19
- BABY BUTTON MUSHROOM KARAAGE, VEGAN LIME AIOLI (vg) 18
- POTATO + EDAMAME SAMOSA, SPRING ONION, PICKLED CUCUMBER 16

COMES IN A BOWL (gf)

- GRILLED KING PRAWNS SOM TAM, PICKLED GREEN PAPAYA, CHERRY TOMATOES, GREEN BEANS 27
- BANG BANG CHICKEN, FRESH HERBS, PICKLED VEGETABLES, TOASTED PEANUTS, SESAME DRESSING (n) 25
- LEMONGRASS TOFU AND MUSHROOM, VIETNAMESE SALAD, PICKLED VEGETABLES, CHILLI DRESSING (vg) 23
- THAI GRILLED BEEF, CHERRY TOMATOES, CUCUMBER, ROAST PEANUTS, TAMARIND DRESSING, CRISPY NOODLES (n) 26

HOT FROM THE WOK (gf)

- NASI GORENG, INDONESIAN EGG FRIED RICE, ONION, CARROT (v) 28
- SOUTHERN TRADITIONAL PAD THAI, TOFU, GARLIC CHIVES, EGG NET 28
- RED DUCK CURRY, TOMATOES, PINEAPPLE + CHILLI 34
- LAMB SHANK + POTATO MASSAMAN, PICKLED CUCUMBERS 32
- SLOW BRAISED BEEF RENDANG, MALAYSIAN TURMERIC PICKLE 34

ON THE SIDE

- JASMINE RICE FOR TWO 6
- TURMERIC COCONUT RICE FOR TWO 8
- ROTI W GADO GADO 8

ALWAYS MAKE ROOM FOR DESSERT 16

- PINA COLADA CHEESECAKE, COOKIE CRUMBLE, COCONUT GELATO, PINE-LIME GEL, TOASTED COCONUT (gfo)
- PEANUT BUTTER ICECREAM, SALTED MISO CARMEL, BANANA CREAM, PEANUT BRITTLE (gf)(n)
- CHOCOLATE SALTED BLACK BEAN PARFAIT, FRESH BERRIES, WHITE CHOCOLATE CRUMBLE (gf)

COCKTAILS

- ISLAND TIME 20
passionfruit liqueur, grapefruit syrup, prosecco, passionfruit pulp + mint, over ice
- LYCHEE BLOSSOM 20
parfait amour, vodka, lychee liqueur, lychee juice, shaken w ice, served w lychees
- HELLO SAILOR 21
Sailor Jerry spiced rum, coconut liqueur, pineapple + lime juice, coconut cream, shaken w ice
- TOM YUM YUM 22
ginger liqueur, vodka, coconut liqueur, lime juice, red chillies, sweet basil, coriander, hot sauce, over ice and topped w soda
- SUNDOWNER 21
silver tequila, triple sec, grapefruit nectar, lime juice, yuzu, agave, muddled green chilli, shaken over ice, Himalayan pink salt rim
- SHANGRI-LA 22
elderflower liqueur, pear nectar, vodka, citrus, fresh cucumber + mint, shaken w ice and topped w soda
- COASTAL NECTAR 20
Peach Schnapps, Guava Nectar, prosecco + lime, served on ice
- LONGTIDE ICED TEA 20
mango tea syrup, white rum, triple sec, lime, yuzu juice, shaken over ice, splash of dry ginger

CAN'T DECIDE?

OUR BANQUET MENU IS AVAILABLE FOR GROUPS OF 4 OR MORE

PLEASE ASK OUR FRIENDLY TEAM FOR THIS WEEKS AVAILABILITY

LONGTIDE DISHES ARE MADE FOR SHARING, SERVED PROGRESSIVELY SO YOUR PLATES COME STRAIGHT FROM OUR KITCHEN TO YOUR TABLE, ENJOY!

v - VEGETARIAN vg - VEGAN vgo - VEGAN OPTIONAL n - CONTAINS NUTS, REMOVAL OPTIONAL
gf - GLUTEN FREE (IF COELIAC PLEASE DISCUSS OPTIONS WITH STAFF) gfo - GLUTEN FREE OPTIONAL

PLEASE LET US KNOW IF YOU HAVE ALLERGIES OR DIETARY REQUIREMENTS, WE WILL DO OUR BEST TO ACCOMMODATE

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS