



to begin/share

- bowl of salted mixed nuts • 6.00
- toasted bread, selection of dips & olives • 14.50
- bowl of mixed shellfish bouillabaisse
w' freshly baked baguette • 19.50
- crudo of swordfish w' green olive & jalapeno tapenade • 15.00
- longroom fishcakes w' tomato relish • 13.00
- chilli salt squid w' adjud chilli sauce • 11.00
- crispy soft shell crab w' thai chilli & ginger dressing • 15.00
- handmade meatballs w' tomato ragu & parmesan • 10.50
- crispy roasted pork belly, sweet miso • 12.50
- leek & chorizo arancini w' pea & mint pesto • 13.50
- char grilled wild prawns w' garlic butter & lemon zest • 15.00

longplates

seafood longplate

longroom fish cakes, chilli salt squid, crudo of swordfish
shellfish bouillabaisse w' fresh baked baguette • 35.00

longroom platter

crispy roasted pork belly, leek & chorizo arancini,
chilli salt squid, shellfish bouillabaisse w'
fresh baked baguette • 35.00

Dietary Requirements

We can cater for most dietary requirements
and will adjust recipes and dishes to suit.

Please advise us in advance.



salads

classic caesar salad • 17.50

w' chicken • 22.50

pulled crab meat, avocado & mango salad w'
pickled cucumber & tahitian lime mayonnaise • 17.50

tea smoked duck breast, pear & rocket salad w'
grapes & verjuice dressing • 23.00

seasonal tomato salad w'
buffalo mozzarella, pine nuts, basil & prosciutto • 19.00

mains

roasted seed crusted market fish w' duo of asparagus,
pangritata, wilted spinach & lemon thyme beurre blanc • 26.00

oven roasted lamb rack w' charred ratatouille,
porcini jus & peppered parmesan crisp • 32.00

beer battered market fish & chips w'
rustic tartare sauce • 24.00

pancetta wrapped poussin w' cherry stuffing,
parsnip puree & traditional citrus jus • 27.00

squash & leek terrine w' quark stuffed
courgette flower & rocket gremolata • 21.50

veal schnitzel w' summer slaw,
mash & parmesan sauce • 23.00

extras

½ crayfish tail char grilled, to accompany any main dish • 18.00

sauces

wasabi butter, café de paris butter,
sauce foyot, traditional citrus jus



from the grill

served w' wilted greens & chunky chips

60 day age rib eye 250gram • 28.50

or 350gram • 31.00

aged angus sirloin 220gram • 23.50

saucés

peppercorn jus, sauce foyot, café de paris butter,
horseradish cream & a selection of mustards
extra saucés available at 2.50 each

sides

creamy mash • 8.00

rocket, grape & parmesan salad • 8.00

bowl of chips w' aioli • 7.00

summer leaf salad w' house dressing • 6.00

steamed asparagus & macadamia • 8.50

fricassee of mushroom w' house smoked bacon • 9.50

dessert

coconut & cherry cheesecake w' mulled wine jelly • 10.50

rhubarb bread & butter pudding w'

passion fruit ice cream & white chocolate • 10.50

anise braised peach, ginger bread crumbs w'

rum & raisin ice cream • 10.50

chocolate mousse w'

gin macerated berries & arlette pastry • 10.50

dessert wine selection

2009 spy valley, noble sauvignon blanc, marlborough 8.00 37.00

2005 johner estate, noble pinot noir, wairarapa 10.00 47.00

2007 deen de bortoli botrytis semillon 7.50 35.00



If you would like to book
a large table on your next visit,
**we have designed Set Menus
for tables of eight or more.**

Please advise us in advance.

chef's menu

ala carte style

42.50 per person

toasted breads

w' hummus, sundried tomato tapenade & olive oil

longroom platter

crispy roasted pork belly, leek & chorizo arancini, chilli salt squid,
shellfish bouillabaisse w' fresh baked baguette

choose from

roasted seed crusted market fish w' duo of asparagus,
pangritata, wilted spinach & lemon thyme beurre blanc

60 day age rib eye 250gram served w'
wilted greens, mash & peppercorn jus

veal schnitzel w' summer slaw,
mash & parmesan sauce

Dietary Requirements

**We can cater for most dietary requirements
and will adjust recipes and dishes to suit.**

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chef's menu

ala carte style

47.50 per person

toasted breads

w' hummus, sundried tomato tapenade & olive oil

longroom platter

crispy roasted pork belly, leek & chorizo arancini, chilli salt squid,
shellfish bouillabaisse w' fresh baked baguette

choose from

roasted seed crusted market fish w' duo of asparagus,
pangritata, wilted spinach & lemon thyme beurre blanc

60 day age rib eye 250gram served w'
wilted greens, mash & peppercorn jus

pancetta wrapped poussin w' cherry stuffing,
parsnip puree & traditional citrus jus

veal schnitzel w' summer slaw,
mash & parmesan sauce

sides

summer leaf salad w, house dressing

steamed asparagus & macadamia

creamy mash

choose from

coconut & cherry cheesecake w' mulled wine jelly

rhubarb bread & butter pudding w'

passion fruit ice cream & white chocolate

anise braised peach, ginger bread crumbs w' rum & raisin ice cream

chocolate mousse w' gin macerated berries & arlette pastry



chef's menu

banquet style

55.00 per person

shared starters

toasted breads

w' hummus, sundried tomato tapenade & olive oil

longroom platter

crispy roasted pork belly, leek & chorizo arancini, chilli salt squid,
shellfish bouillabaisse w' fresh baked baguette

shared mains

seafood paella

(smoked rice w' prawns, cockles & fresh fish)

whole roasted rib eye w' peppercorn jus

sides

summer leaf salad w, house dressing

steamed asparagus & macadamia

creamy mash

dessert

coconut & cherry cheesecake w' mulled wine jelly

rhubarb bread & butter pudding w'

passion fruit ice cream & white chocolate

anise braised peach, ginger bread crumbs w' rum & raisin ice cream

chocolate mousse w' gin macerated berries & arlette pastry