

# FOOD

## BARROS LUCO | \$22

Our take on the Traditional Chilean Style Burger w/ Cheese, Salsa Brava, Pineapple Aioli, Chipotle, House Pickles

- Smoked Brisket
- Pulled Pork
- Flame Grilled Chicken
- Lemon + Herb Fried Chicken
- Slow Cooked Jackfruit + Black Bean (V)

## EMPANADAS (x2) | \$14

Colombian Style Crisp Corn Pastry (GF)

- Chorizo w/ Salsa Brava
- Chicken w/ Chipotle Aioli
- Guava + Cheese w Pineapple Aioli (V)
- Vegan w/ Chimichurri (VG)

## BAJA TACOS (x3) | \$24

Chargrilled Tortillas, Lettuce, Cheese, Pico De Gallo, Pineapple Aioli, Chimichurri

- \*G.F available by request
- Flame Grilled Chicken
- Pulled Pork
- Crumbed Halloumi (V)

## BIRRIA TACOS (x2) | \$22

Plate Grilled Tortillas, Cheese, Onion, Coriander

- Pulled Brisket w Beef Broth
- Shredded Mushroom w/ Vegetable Broth (V)

## BIRRIA CHEESEBURGER | \$24

Plate Grilled Milk Bun, Wagyu, Cheese Filled Birria, Cheddar, Pickles, Beef Broth, Onion, Coriander

## AREPA BOWL | \$26

Colombian Style Salad Bowl with Chickpeas + Rice, Chimichurri, Lettuce, Cheese, Pickled Vegetables, Pico De Gallo, Chipotle Aioli, Pineapple Aioli, Grilled Arepa (GF).

Pick your protein:

- Smoked Brisket
- Pulled Pork
- Flame Grilled Chicken
- Lemon + Herb Fried Chicken
- Slow Cooked Jackfruit + Black Bean (V)

## \$2 SAUCES

- Chimichurri
- Salsa Brava
- Chipotle Aioli
- Pineapple Aioli

## \$1 SAUCES

- Smokey BBO
- Tomato Ketchup
- Aioli

# STREET

## CRISPY CHILEAN WINGS | \$20

w/ Chipotle Seasoning, Pineapple Aioli (x8) (GF)

## FRIED CHICKEN STRIPS | \$20

w/ Chipotle Aioli (x4) (GF)

## GRILLED CORN RIBS | \$15

w/ Chipotle Seasoning, Pineapple Aioli (GF) (V)

## CARTEL FRIES | \$24

w/ Pulled Pork, Cheese, Pico De Gallo, Chimichurri, Chipotle Aioli, Pineapple Aioli

## CRUMBED HALLOUMI | \$20

w/ Pico De Gallo, Pineapple Aioli (V)

## FRIES | SML \$4 / LGE \$8

w/ Chipotle Seasoning, Tomato Ketchup (V)

## CURLEY FRIES | SML \$6 / LGE \$10

w/ Tomato Ketchup (V)

## KIDS | \$14

- Chicken Strips + Chips (GF)
- Cheese Quesadilla + Chips
- Empanada + Chips (GF)

## DESSERTS | \$16

- Warm Choc Brownie, Vanilla Bean Ice Cream, Dulce De Leche (GF) (V)
- Fried Apple Pie Bites, Cinnamon Sugar, Caramel Sauce, Vanilla Bean Ice Cream (V)
- Warm Gold Coast Cookie, Dulce De Leche, Vanilla Bean Ice Cream (GF)

# Signature COCKTAILS

## COCOBONGO | \$20

The perfect amount of coconut mixed with fresh fruit flavours, you'll go loco for this jungle favourite. Coconut Fat Washed Rum, Pineapple, Lime & Raspberry Chambard.

## JUNGLE GIANT | \$24

If you "Feel the way I do" about strong cocktails, this is the drink for you. Longbrows 3 Rum Blend\* with freshly pressed Seasonal Fruit.

\*Plantation OG Dark, Appletans Estate, Wray & Nephew 151

## SOUL TRAIN | \$22

A trip so good, you won't want to get off with Moores Vodka, Muddled Lychees & Lime with a Raspberry Rinse.

## QUEEN OF THE SOUTH | \$22

Our take on a Spicy Marg, this drink brings the fire to jungle. El Jimador Reposado, Ancho Reyes Verde Chilli Liqueur, Lime & Agave.

## PRINCESS PEACH | \$20

You don't have to be a Princess to wanna feel peachy and with this blend of Vodka, Peach Schnapps, Lime & Bubblegum, you will.

## FLYING CONCHORD | \$20

A choice favourite and a drink so flavourful it could make a kiwi bird take flight. Moores Gin, Lime & Kiwi Sour.

## SPLICE UP YOUR LIFE | \$20

When you're feelin' sad and low. We will take you where you gotta go with this blend of Pampero Rum, Melon & Horchata Liqueur finished with Coconut and Lime Zest.

## BAHAMARAMA | \$20

You're on a Caribbean island, just drink. Plantation Dark Rum, Peach, Passionfruit, Coconut & Orange.

## MERMAID ROCK | \$25

Too many of these and you will be hearing Sirens. Triple Filtered & Clarified Plantation Pineapple Rum, Lime, Almond, Pineapple & Mango.

# MOCKTAILS

## CONGO QUEEN | \$14

Inspired by the enchanted tiki jungle river cruise, immerse yourself in the flavours of jungle paradise with Mango, Coconut & Pineapple Blended Together with a Tajin Rim.

## LYCH A VIRGIN | \$14

Touched for the very first time, you won't be putting this tropical drink down till the end of time, with Muddled Lychees and Lime, a tropical sweet Mint & Soda Syrup top.

## VIRGIN JUNGLE JUICE | \$14

A Tropical house blend of seasonal fruits ranging from DJ, Pineapple, Guava, Lime and all things Juicy. A longbrows favourite.

## ZIG-A-ZIG-AH! | \$14

We'll tell you what you want, what you really really want! Pineapple, Orange, Passionfruit & Mint Slushie. A drink so refreshing you'll be saying "ah!"

# CLASSICS

## RUM COCKTAILS

### CAIPIRINHA | \$20

Sagatiba Cachaca, Lime & Brown Sugar

### DAIQUIRI | \$20

Pampero Blanco Rum, Lime & Sugar

### DARK & STORMY | \$22

Gosling's Black Seal Rum, Lime & Ginger Beer

### FROZEN DAIQUIRI | \$20

Pampero Blanco Rum, Lime & Your

Choice of Flavor:

- Classic
- Mango
- Passionfruit
- Watermelon
- Coconut

### HURRICANE | \$20

Plantation Dark Rum, Passionfruit, Lime, Orange & Guava

## VODKA COCKTAILS

### CAIPIROSKA | \$20

Vodka, Lime & Brown Sugar

### COSMOPOLITAN | \$20

Vodka, Orange Liqueur, Lime & Cranberry

### ESPRESSO MARTINI | \$20

Vodka, Mr Black, Cold Press Coffee & Brown Sugar

### FRENCH MARTINI | \$20

Vodka, Chambard & Pineapple

### FRUIT TINGLE | \$20

Vodka, Blue Curacao, Lemonade & Raspberry

### LEMON DROP | \$20

Vodka, Orange Liqueur, Lemon & Sugar

## GIN COCKTAILS

### BRAMBLE | \$20

Moores Gin, Lemon & Chambard

### CHARLIE CHAPLIN | \$20

Haymans Sloe Gin, Apricot Brandy & Lime

### NEGRONI | \$20

Moores Gin, Campari & Sweet Vermouth

### SINGAPORE SLING | \$20

Moores Gin, Luxardo, DOM Benedictine, Lime, Grenadine & Pineapple

### JUNGLE BIRD | \$22

Appleton Estate Rum, Campari, Almond, Lime & Pineapple

### PINA COLADA | \$20

Pampero Blanco Rum, Coconut & Pineapple

### PAINKILLER | \$20

Plantation Dark Rum, Coconut, Orange & Pineapple

### MAI TAI | \$20

Appleton Estate Rum, Almond, Lime & Pineapple

### MOJITO | \$20

Pampero Blanco Rum, Lime, Mint & Soda

### ZOMBIE | \$26

LongBrows Rum Blend\*, LongBrows Zombie Juice Blend, 151 Overproof Rum

\*Plantation OG Dark, Appletans Estate, Wray & Nephew 151

### LONG ISLAND ICED TEA | \$22

LongBrows House Long Island Blend, Lemon & Cola

### LYCHEE MARTINI | \$20

Vodka, Lychee Liqueur, Lime & Pineapple

### MOSCOW MULE | \$20

Vodka, Lime & Ginger Beer

### PORNSTAR MARTINI | \$20

Vodka, Licor 43, Passionfruit, Lime & a Shot of Prosecco

### SEX ON THE BEACH | \$20

Vodka, Peach Schnapps, Orange, Pineapple & Cranberry

## TEQUILA COCKTAILS

### EL DIABLO | \$22

El Jimador Reposado, Chambard, Lime & Ginger Beer

### MARGARITA | \$20

El Jimador Reposado, Orange Liqueur & Lime

### PALOMA | \$20

El Jimador Reposado, Grapefruit, Lime & Soda

### TOMMY'S MARGARITA | \$20

El Jimador Reposado, Lime & Agave

# SHOTS

60ml Serves

### STARBURST | \$10

Watermelon & Lime

### CINNAMON TOAST CRUNCH | \$10

Jack Fire & Horchata Liqueur

### APPLE BOTTOM JEANS | \$10

Jack Apple, Granny Smith Liqueur & Apple Juice

### SPLICE | \$10

Vodka, Melon Liqueur & Pineapple

# LB FAVOURITES

### APEROL SPRITZ | \$16

Aperol, Prosecco & Soda

### AMARETTO SOUR | \$20

Disaronno Amaretto, Lemon, Sugar & Whites

### PISCO SOUR | \$22

Barsal Pisco, Lime, Sugar & Whites

# WINES

## WHITE

JOHNNY WALKER SAUVIGNON BLANC | G \$10 B \$40

LUCKY'S PINOT GRIGIO | G \$10 B \$40

SPENCER CHARDONNAY | G \$10 B \$40

FROM SUNDAY ROSE | G \$10 B \$40

## SPARKLING

PALLONCINO PROSECCO | G \$10 B \$40

## REDS

FROM SUNDAY SHIRAZ | G \$10 B \$40

RIOJA VEGA SEMI CRIANZA | G \$10 B \$40

AZURESCENS PINOT NOIR | G \$10 B \$40

# BEER

BINTANG | \$9.50

COORS LAGER | \$9.50

CORONA | \$10

TECATE | \$9.50

RESCHS PILSNER | \$10

YOUNG HENRY'S NEWTOWNER | \$11

TSING TAO LONGNECK | \$16 (serves two)

## SOUTH AMERICAN SODA'S | \$6

INCA KOLA (PERU)

GUARANA (BRAZIL)

# Longbrows

Jungle Bar

10% Surcharge Sundays | 15% Surcharge Public Holiday  
(G.F) Gluten Free | (V) Vegetarian | (VG) Vegan  
Please ask for further dietary options