Our Fledge

Life is an experience one needs to enjoy to the full while food is not a mere commodity but a way of life.

It is in this spirit that Linga Longa goes to endless lengths to source only the finest & freshest ingredients and produce, ensuring that each meal that leaves our kitchen exceeds your expectations and brings out the gourmet in you.

So... if you're one that believes that there is more to life than just a pinch of salt and wishes to savour the flavours of truly superior home cuisine then.....

Welcome to the Linga Longa experience.

Your host Elie & Team



The Earth is nothing without life, and everything that lives takes nourishment

Linga Longa International Restaurant
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Kindly identify to us any special dietary requirements you may have

One account per table

All prices include GST

A portion of any tips | gratuities will be donated to a local charity

Breads		Mains		Pasta & Risotto	
Bruschetta Maison		The New Duck Al'Orange	31.50	Lasagne Mamma Mia	19.50
Balsamic Mushrooms, Fresh Tomatoes, Rocket Salad	12.00	Buttered Potatoes, sauteed Spinach & our		Homemade & delicious served with Pomodoro Sauce and Shaved Parmesan	
Chargrilled Garlic Sourdough Bread	7.50			Fettucini Alfredo	23.50
Entrees & Salad		Aussie Rib on the Bone	42.00	Chicken, Bacon, Mushroom, tossed in an Onion Garlic	
Curees a suau		400gm of pure tenderness & flavour. Chargrilled to perfection, served with Beer Battered Fries & your choice		creamy sauce	
Soup of the Day	13.50	of Pepper, Mushroom or Monkey Gland Sauce		Seafood Tortalini Milanaise	26.00
Daily fresh soup, served with Toasted Bread		Fillet Porto Aux Champignon	38.00	Home made and tossed in a fresh Tomato & Basil Sauce	
Calamari	16.50	300gm Eye Fillet, topped with our special Port & Sherry		Chef's Choice Fasta	29.50
Marinated in Ginger, Lime, Chilli, Coriander		Mushroom Sauce		Spaghetti with King Prawns, fresh Garlic & Chilli Oil	
Chargrilled & tossed on Mixed Salad, Red Onion Cucumber & Cherry Tomatoes		Rib Fillet Madagascar	37.50	Pasta Africana	26.00
Moules Mariniere	21.00	300g of Prime Rib Fillet grilled to perfection & topped with our Whiskey Peppercorn Sauce, served with Beer Battered Fries		Strips of Sirloin Beef, Garlic, fresh Herbs, Chilli tossed in Virgin Olive Oil	
Belgian style Mussells with Dijon Mustard, Shallots in a White Wine Creamy Garlic Sauce (can be shared for 2)	Lamb Shank Marrocan	29.90	Seafood Rissotto	29.50	
		400g Shank rubbed with Marrocan Spices	29.90	Delightful Prawns, Mussels & fresh Fish	
Tender Pork Strips Asiana	18.50	slow cooked & served		Vegetarian Rissotto	22.50
Marinated in Soy, Chilli, Sesame Oil, tossed in a Wok		Roast Fork Medallions	29.90	Meditteranean Veg, fried Haloumi, fresh Rocket	
& served on Cabbage, Carrot, Bean Sprouts, Tomato & Spring Onion		Baby Baked Apple, sauteed Savoy Cabbage, Crispy Crackle, Parma Ham, Kipfler Potatoes & Pan Jus		Duck & Tea Rissoto	29.50
Traditional Village Greek Salad	12.00	Chicken Breast Santorini	28.50	Just awesome Duck, Pea, flavoured with Truffle Oil	
Tomato, Onion, Capsicum, Cucumber, Kalamata Olives & Fetta, drizzled with our Greek style dressing		Chicken breast Supreme, filled with Spinach & Fetta oven baked & served on Mixed Rostis & Vine Ripened		Seafood	
Eggplant & Haloumi Stack	16.50	Tomato Salsa		Fish of the Day	Mkt \$
Roasted Eggplant, Roma Tomatoes, Red Onion Fried Haloumi, tossed in an Olive Oil Balsamic Reduction & served on a bed of Mixed Fresh Herbs			The freshest of the fresh	/νικτ φ	
	Something on the Side		20.00		
Quail Parisienne	19.50		<i>(.</i> 50	Chargrilled Moreton Bay Bugs Chargrilled Bugs, Lemon Butter, Peri Peri Sauce	38.00
Poached in master stock, fried until Crispy & served with an Onion & Orange Jam with Mixed Greens & a Chilli Lime Dressing		Chips	6.50	served with steamed Rice & Veg	
		Mash	6.50	South African Style	31.00
Avocado Supreme	18.50	Sauteed Vegetables	7.50	Malay Curried Prawns	
Half Avocado filled with Warm Jumbo Prawn & our				Ilease see your waitres	s
Special Mango Salsa					

for todays Desserts.