

BOSTON BAY WINES

- KING PRAWN & AVOCADO SALSA CONES 6
- BUG'S (SOON TO BE FAMOUS)
ABALONE DONUT DUMPLING16
with golden broth and asian mushroom
- BBQ DUCK, FETA AND BRAISED LEEK PIZZA15
with baby spinach and balsamic
- FISH & CHIPS.15
- BOSTON BAY GOURMET TASTER. 20
antipasto & cheese with herb & mustard toast,
Fordies quince & star anise paste, featuring
Boston Bay Smallgoods



Lincoln Highway,
Port Lincoln South Australia
(08) 8684 3600

PORT LINCOLN YACHT CLUB

- COCONUT PRAWNS14
with chilli plum sauce
- LEMON PEPPERED CALAMARI.10
with sweet chilli aioli
- PULLED BOSTON BAY SMALLGOODS
PORK SLIDERS.2 FOR 12
with slaw
- MINI FILLET MIGNONS14
with a balsamic glaze
- CHOCOLATE COATED MERINGUE 8
with strawberries and cream
- WARM APPLE PIE & ICE CREAM 8



PORT LINCOLN YACHT CLUB INC.

Foreshore Tasman Tce,
Port Lincoln South Australia
(08) 8682 3442

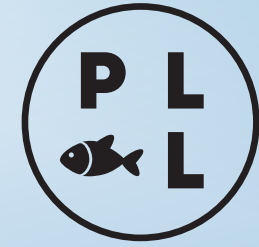
ROGUE & RASCAL

- STEAMED BAO BUNS (2)16
crispy roasted Boston Bay Smallgoods pork
belly stuffed with Asian slaw & sriracha
mayo; lemongrass chicken with chilli, mint &
beansprout salad
- CRISPY SALT & PEPPER TOFU15
with nuoc cham dipping sauce
- NANNYGAI FISH CAKES15
line caught nannygai fish cakes with rebel
citrus aioli & fresh lemon
- VEGAN ETON MESS10
vegan vanilla meringue, seasonal fresh fruits &
coconut berry creme



62 Tasman Terrace
Port Lincoln South Australia
(08) 8683 5003

PROUDLY SUPPORTED BY



The Fresh Fish Place

Long Lunch

Sunday May 27th, 12pm - 5pm

Port Lincoln's Annual Food, Wine & Music event
showcasing the best local produce,
live entertainment and chefs of the Eyre Peninsula's
at seven local gourmet food venues.



Supporting Variety SA, The Children's Charity
via MLC The Runaway Brides



www.portlincolnlonglunch.com.au



WHAT IS IT?

The Fresh Fish Place Long Lunch is Port Lincoln's Annual Food, Wine and Music Event. Taking place Sunday the 27th of May from 12noon – 5pm, seven of the town's favourite venues will showcase the best local produce, live entertainment and award winning Chefs. The event proudly supports local children through the charity Variety SA, The Children's Charity via Car MLC The Runaway Brides.

HOW IT WORKS

Each venue have prepared a delectable but limited, local produce filled menu available only at the Long Lunch. Each menu item is served in a petite portion and offered at an affordable price so you can sample and try them all! Choose your starting point from one of the seven participating venues and plan your day from there, opting to either walk between each venue or catch the Long Lunch City Loop Bus.

CITY LOOP BUS

Available from 11.45am and running through until 4.45pm and stopping at each venue. Bus passes are \$10pp for the day, available for purchase on the day from the Variety SA stalls located at each venue.

OTHER INFORMATION

Raffles and prizes available throughout the day, with proceeds going to Variety SA, The Children's Charity.

 /portlincolnlonglunch

 #portlincolnlonglunch

GRAND TASMAN HOTEL

DEVILLED SCALLOPS15
wrapped in ham with a creamy devilled sauce,
sided with jasmine rice

HERB CRUMBED LAMB CUTLETS 15
sided with polenta cake, served on a creamy
sauce infused with roasted tomato and basil

PORK BELLY SALAD15
twice cooked pork belly strips served with
asian slaw, crunchy noodle salad with
a sesame soy dressing

TRIPLE CHOC GLUTTONY PUDDING 9
chocolate pudding with an assortment
of chocolate surprises



94 Tasman Terrace,
Port Lincoln South Australia
(08) 8682 2133

PORT LINCOLN HOTEL

SINGAPORE SEAFOOD LAKSA CURRY16
with hokkien noodles

KINKAWOOKA VONGOLE LINGUINI17
chardonnay, garlic and basil pesto

CHAR SIU PORK BAO - "BOSTON BAY BUNS"15
3 steamed Chinese buns with sticky hoisin glaze

8 HOUR SLOW ROASTED BEEF BRISKET.18
with whipped garlic mash and brocollini

CHEF CHRISTIE'S DESSERT PLATE 8
sugared lucky dip cinnamon donuts and
gourmet petit, cream filled eclairs



1 Lincoln Highway,
Port Lincoln South Australia
(08) 8621 2000

DEL GIORNO'S

SOTO UDANG15
local king prawn soup with glass noodles
Spicy house made master broth with potato,
boiled eggs, bean shoots and tofu

BALINESE LAMB RENDANG14
caramelised lamb stew with coconut milk,
sweet soy sauce and Balinese spice, served
on aromatic yellow rice and coconut green
bean salad

TUNA SAMBAL16
jospur grilled dinko tuna steak served on
coconut rice, pickled cucumber and Balinese
sambal matah (fresh relish)

DADAR UNTI - BALINESE COCONUT CREPE 8
filled with palm sugar and shredded
coconut served with fresh pineapple
and vanilla ice cream



80 Tasman Terrace,
Port Lincoln South Australia
(08) 8683 0577

BEER GARDEN BREWING

SA CHEESE & ALE PLATE10
a selection of South Australian cheeses
expertly paired with our finest ales,
served with accompaniments



28 London Street,
Port Lincoln South Australia
(08) 8683 5303