

ROGUE & RASCAL



- SPENCER GULF KING PRAWN ROLL** 18
King Prawns, creamy cocktail mayo, cos lettuce, milk bun
- BEEF TATAKI (gf)** 19
lightly seared beef tenderloin, orange pearls, furikake, prawn cracker
- MISO EGGPLANT (ve)(gf)** 16
miso glazed eggplant, chive and sesame seed crunch, crunchy cucumber salad
- OKONOMIYAKI** 18
Japanese savoury pancake, kewpie, teriyaki, bonito flakes
- COCONUT PANNA COTTA (ve)(gf)** 16
coconut and vanilla bean, sticky fig glaze, pistachio, freeze dried raspberry crumb

HOTEL BOSTON



- LOCAL BLUE FIN TUNA POKE BOWL (gf)** 18
Japanese Style Tuna Poke Bowl with pickled seaweed, daikon edamame beans, vermicelli noodles, sesame soy dressing
- TRIO HALF DOZEN COFFIN BAY OYSTERS** 24
pistachio crumbed with lemon and coconut kewpie, apple and pomegranate vinaigrette, baked with Spencer Gulf Prawn butte
- BOSTON BAY SMALL GOODS PORK RIBS** 22
sticky BBQ, plum ribs, American slaw, onion rings
- CHAR GRILLED LOCAL OCTOPUS SKEWERS (gf)** 18
salsa verde, finger lime
- LINCOLN SOUTH BUTCHERS RUBBED LAMB CUTLETS** 24
parsnip puree, river mint jus
- DECONSTRUCTED CHEESECAKE** 14
chocolate coconut crumb, red wine poached strawberries, vanilla piped cheesecake

GRAND TASMAN HOTEL



- DEVILLED SCALLOPS (5 pce)** 15
scallops wrapped in ham, golden fried, steamed rice, signature devil sauce
- KARAAGE KINGFISH** 16
marinated kingfish, golden fried, pickled vegetable salad, soba noodles, black sesame, wasabi kewpie
- CHEEKY SLIDERS** 16
beef cheek and pork belly sliders, cheese melt, pickled onion, lettuce, chipotle aioli, jalapeno peppers
- CHOCOLATE & SALTED CARAMEL TART** 10.5
shortcrust pastry, salted caramel, sweetened cream, raspberry sauce, cream

PORT LINCOLN YACHT CLUB



- SUPER SIZED COCONUT KING PRAWNS** 16
spicy plum sauce
- GREENLY ISLAND KAWAHAGI FISH & CHIPS** 15
lime aioli
- MARINATED LAMB CUTLETS** 17
quinoa salsa, tzaziki
- MINI FILET MIGNONS** 17
balsamic glaze
- LEMON MERINGUE TARTLETS** 12

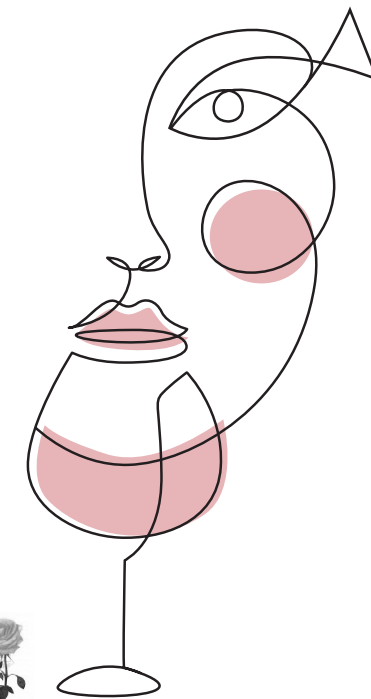
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(v) vegetarian (va) vegetarian available
 (ve) vegan (vea) vegan available
 (gf) gluten free (gfa) gluten free available (df) dairy free

PORT LINCOLN
BENDIGO BANK

LONG LUNCH

SUNDAY 29.05.2022
12 PM - 5 PM



Community Bank
Port Lincoln



ZONTA
CLUB OF
PORT LINCOLN INC.
MEMBER OF ZONTA INTERNATIONAL
EMPOWERING WOMEN
THROUGH SERVICE & ADVOCACY



SUPPORTING ZONTA CLUB
OF PORT LINCOLN

WHAT IS IT?

Port Lincoln Bendigo Bank Long Lunch is Port Lincoln's Annual Food, Wine and Music Event. Taking place Sunday the 29th of May from 12noon – 5pm, nine of the town's favourite venues will showcase the best local produce, live entertainment and award winning Chefs. The event proudly supports Zonta Club of Port Lincoln.

HOW IT WORKS

Each venue have prepared a delectable but limited, local produce filled menu available only at the Long Lunch. Choose your starting point from one of the nine 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 Zonta stalls located at each venue.

OTHER INFORMATION

Raffles and prizes available throughout the day, with proceeds going to Zonta Club of Port Lincoln.

PROUDLY SUPPORTED BY



BEER GARDEN BREWING



PULLED PORK TACOS (gf)	18
guacamole, pico de gallo, fresh herbs	
JUMBO PRAWNS (gf)	20
smoked lemon butter, radish salad	
CRISPY KINGFISH WINGS	20
satay sauce, pickled cucumber relish, rice	
LOADED CHURROS	12
marshmallows, hazelnuts, salted caramel, Nutella sauce, vanilla ice cream	

PORT LINCOLN HOTEL



BEER GARDEN BATTERED SPENCER GULF KING PRAWN (df)	18
crispy fries, housemade tartare	
GREENLY ISLAND KAWAHAGI PAKORA'S (gf)(dfa)	16
cardamom scented basmati rice, coriander and mint chutney	
BOSTON BAY ARGENTINIAN CHORIPAN (ARGENTINIAN HOT DOG) (df)	15
Boston Smallgoods chorizo sausage, pico de gallo	
SRI LANKAN HIRAMASA KINGFISH PATTIES (df)	16
Hiramasa Kingfish, thuna paha, chilli tomato relish	
COFFIN BAY GIN & TONIC CHEESECAKE (gf)	15
Coffin Bay Gin, lime jellies, tonic and lime syrup	
EYRE ROASTED STICKY DATE PUDDING	14
Eyre Roasted coffee butterscotch sauce, rum and raisin ice cream	

PORT LINCOLN RSL FT DOLORES DIVINE



PRAWN AND SCALLOP PIES	20
Spencer Gulf prawns, creamy garlic and parsley sauce, seasonal green salad	
THAI STYLE SPICY LOCAL SQUID SALAD (gf)	20
Asian herbs, fried shallots, Nuoc Cham dressing	
CRISPY BATTERED BUFFALO CAULIFLOWER (v)	16
ranch sauce	
ORANGE & ALMOND FLOURLESS CAKE (gf)	10
citrus compote, chantilly cream	
CHOCOLATE BROWNIE	10
berry coulis, double cream	

DEL GIORNO'S



80'S PRAWN STAR	19
Spencer Gulf king prawns mousse, house made toasted brioche, local yellow heirloom cherry tomato, chive and secret dressing	
SHE'S GONE WALKABOUT	17
Slow braised pressed SAMM lamb sando, caramelised onion, crunchy pickle, lettuce, bush spiced flavoured fries	
CAN'T GO PAST HER	21
Southern rock lobster tossed with house made gnocchi, Coffin Bay Gin infused mustard cream sauce, native herb oil finished, pecorino cheese, crispy Whalers Way saltbush	
CHOKER THE CHICKEN (GF)(VEA)	16
Light and crispy ginger and Tamari soy Drakes free range chicken, burnt lemon, garlic and cream chilli mayo, spring onion, (Vegan Option – Cauliflower)	
THE SNOB-BEE ONE	12
Eyre Honey Cremeux, passionfruit chiffon cake, caramelised white chocolate, biscotti, "pollen" crumble	

BOSTON BAY WINES



STEAMED CRAYFISH DUMPLINGS	20
Asian spices, Ocean Jacket, shot of seafood bisque	
PORK BELLY SPRING ROLLS (va)	16
palm sugar, pickled watermelon peel sauce, Asian noodle salad	
LAMB AND QUINCE PIE (vea)	18
pot roasted lamb fore-quarter, smoked quince sour dough pie, parsnip mash	
SALT & PEPPER SQUID & KING FISH CONE (GFA)	18
shoe string fries, aioli, lime	
MINI APPLE CRISP CHEESECAKE	12
sticky toffee sauce	
ESPRESSO & MASCARPONE PANNA COTTA	12
Pistachio Toffee	