ROGUE & RASCAL

EP TASTING PLATTER FOR TWO (gf)(dfo) 30
Spencer Gulf Prawn cups, salmon pate with nori sesame crisps, bluefin tuna, fresh Coffin Bay Oysters

AHI BLUEFIN TUNA ON AVOCADO ROSE WITH FURIKAKE (gf)(df) 16

BANG BANG SPENCER GULF PRAWNS AND FRIES 18

SPICY CAULIFLOWER BITES (ve)....14

VEGAN CARAMEL & MACADAMIA ICECREAM SANDWICH (ve)(gf) 12

JUMP SHIP BREWING

BOSTON BAY BOMBA (gf) 18
a local take on traditional Spanish tapas - potato and chorizo balls in corn crumb

CHEEKY BEEF STOUT PIE 18
slow cooked beef cheeks, Longnose Stout, mustard and thyme in flaky pastry

THE SEA DOG 20
beer battered fish, leafy greens, red onion, dill & caper aioli in a long bun

THE OLIVE PATCH (v)(gfo)....15
crispy pita triangles, olive tapenade, dukkah and balsamic glaze

SELTZER SORBETS 12

GIANT PRETZELS....8

PROUDLY SUPPORTED BY

Community Bank Port Lincoln Bendigo Bank · EYRE PENINSULA 765-5CC · magic 89.9

GRAND TASMAN HOTEL

grand tasman hotel

DEVILLED SCALLOPS (6 pce)(gf) 16
scallops wrapped in ham, golden fried, steamed rice, signature devil sauce

LOBSTER SLIDERS 18
lobster, sriracha lime aioli, pickled spanish onion & jalapeño peppers

STICKY PORK BELLY BITES (gf) 16
crispy pork belly pieces, coated in sweet & salty sauce on fresh coriander, chilli thai salad

FROZEN ESPRESSO PARFAIT 16
rich creamy coffee parfait, with a chocolate meringue base, coffee parline & caramel sauce

PORT LINCOLN YACHT CLUB

Port Lincoln Yacht Club Inc.

JUMBO COCONUT KING PRAWNS 16
chilli plum sauce

BOSTON BAY SMALL GOODS PULLED PORK SLIDERS....12

QUINOA SUPER SALAD 12
roasted sweet potato, greens

MARINATED ARNO BAY LAMB CUTLETS IN SALTY EYRE HERBS 16
cous cous and tzatziki dressing

CHOCOLATE COATED MERINGUE....12
EP honey cream, strawberries

portlincolnlonglunch.com.au

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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 28.05.2023
12PM - 5PM

Community Bank Port Lincoln Bendigo Bank

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 28th of May from 12noon – 5pm, ten 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 has prepared a delectable but limited, local produce filled menu available only at the Long Lunch. Choose your starting point from one of the ten 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 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.

PORT LINCOLN HOTEL

PORT LINCOLN HOTEL

KINKAWOOKA MUSSEL RISONI (dfa) 15
confit tomatoes, parmesan, basil

SPENCER GULF TEMPURA PRAWNS (df) 18
wakame kewpie, bonito flakes

HIRAMASA KINGFISH SKEWERS (gf)(df) 16
Jamaican jerk marinade, pineapple pilaf

POPES HONEY MOUSSE TART 13
almond praline, lemon sorbet

EYRE ROASTED COFFEE JELLY (gf) 13
vanilla mascarpone cream, chocolate bark

HOTEL BOSTON

IN HOUSE SMOKED BEEF CHEEK BAGUETTE 23
slaw, jalapenos, onion rings

SMOKED HIRAMASA KINGFISH BRUSCHETTA (gf) 22
beetroot relish, pickled fennel, lemon chilli oil

KOREAN FRIED CHICKEN (gf) 15
gochujang sauce, sticky rice

CHOCOLATE & CHERRY TART 13
chantilly cream

BOSTON BAY WINES

Boston Bay

LOCAL SOURCED FRESH FISH & CHIPS IN A CONE 20

SALT & PEPPER SQUID & CHIPS IN A CONE 20

EP LAMB & ROSEMARY PIE 20

CHEESE TASTING BOXES 20

HOT CHOC DIPPED CHURROS AND CREAM 12

BEER GARDEN BREWING

BEER GARDEN BREWING

SLOW SMOKED BRISKET (gf) 16
pickled veg

SMOKEY BBQ WINGS (gf) 16
white BBQ sauce

OYSTERS GIN & TONIC (gf) 15
trio of oysters with London Street Distillers Dry Gin & Bickfords Tonic

ARANCINI (v) 9
pumpkin, mushroom & sage

DEL GIORNO'S

DEL GIORNO'S CAFE • RESTAURANT

BOSTON BAY PIZZA 21
Spencer Gulf king prawns, Southern calamari, fresh tomato & onion on mozzarella & sugo finished with fresh basil, shaved parmesan & Olsson's Spencer Gulf sea salt

SAMM LAMB SLIDER 17
slow braised pressed SAMM lamb, tzatziki, Spanish onion, tomato on glazed brioche bun with sweet potato fries

NANNYGAI PIADINA 21
fresh nannygai fillet lightly crumbed with mango emulsion, pico de gallo resting on Italian flat bread

HIRAMASA KINGFISH (gf) 21
beetroot cured kingfish sashimi, tapioca crisp, citrus crème fraiche, lime pearls

AMANTI JET FUEL PANNA COTTA 12
Del Giorno's favourite coffee espresso panna cotta, wattle seed chocolate crumb, mascarpone

SANTI'S

SANTI'S

EVERYONE'S FAVOURITE CORN 16

LITTLE ASIAN SAUSAGE 16
nem nuong skewers, Boston Bay Smallgoods pork, lemongrass, ginger, smoked cheddar and charred spring onion salsa verde

JAPANESE PRAWN STAR 18
Okonomiyaki-style prawn toast, Spencer Gulf king prawns, pickled ginger, sriracha mayo, tonkatsu sauce, shaved katsuobushi

NIPPON PLA MEUK 18
crunchy karaage style local calamari, mirin, spiced soy, ginger, Sant's signature tom yum aioli

GANGNAM STYLE LOBSTER & PRAWN SLIDERS 22
toasted brioche buns, Southern Rock Lobster, Spencer Gulf King prawns, gojuchang hollandaise & kimchi slaw

BAKLAVA DONUTS 12
cardamom syrup, pistachios