

PORT LINCOLN HOTEL



- TRIO OF COFFIN BAY OYSTERS (GF)(DF) 15**
natural with salsa verde, ponzu & finger lime pearls, smoked Kilpatrick with house-made bacon jam
- EYE FILLET SLIDERS (DF) 15**
local eye fillet on ciabatta with heirloom tomato, rocket, and BBQ relish served with rosemary salted sweet potato crisps
- HOUSE-MADE LAMB KOFTA (GF) 15**
roasted cherry tomato and chickpea tabouli with honey mint yoghurt
- VEGAN CEVICHE (VE)(GF) 15**
pickled beetroot and radish with cucumber, cherry tomato, jalapeño, avocado, coriander served with corn chips and crisps
- LOUKOUMADES (V) 15**
white spice honey chocolate, cinnamon sugar and diced raspberries

PORT LINCOLN YACHT CLUB



- MINI FILLET MIGNONS SERVED WITH A BALSAMIC GLAZE (GF) 15**
served with a balsamic glaze
- MARINATED FRENCH LAMB CUTLETS 15**
served with tzatziki
- COCONUT JUMBO KING PRAWNS 15**
served with chilli plum glaze
- LEMON-PEPPERED CALAMARI 13**
served with sweet chilli sauce
- CRUNCHY CHOCOLATE PEANUT BITES 6**

JUMP SHIP BREWING



- STICKY PORK BITES (GF) 25**
plum-infused pork bites, crispy apple slaw, chargrilled pineapple, and corn salsa
- EP TASTING JOURNEY (VO) (GFO) (DFO) 25**
picnic box with garlic prawns, marinated olives, chilli relish, house-made dip, sourdough bread, dukkah, olive oil, balsamic glaze, chargrilled capsicum, and mixed nuts
- PIES & BEER, SOUNDS GOOD TO ME (3) (VO) 25**
a house-made selection of mini pies paired with Jump Ship Brewing beers
options: vegetable / seafood / beef
- GOOD OL' CHOCCY CAKE (GFO) 16**
indulgent chocolate cake, served with your choice of chocolate stout or espresso coffee sauce, with vanilla bean ice cream

BEER GARDEN BREWING



- LAMB CUTLET (1) 12**
crumbed lamb cutlet, mint couscous salad, lemon
- SURF & TURF SKEWERS (2) (GF) 14**
Boston Bay Smallgoods chorizo, local Spencer Gulf prawns and cherry tomato skewers, rocket
- OYSTERS GIN & TONIC (3) (GF) 15**
trio of oysters with London Street Distillers Dry Gin, Fever-Tree Tonic
- ARANCINI (3) (V) 12**
pumpkin, mushroom, mozzarella, sage, white BBQ sauce
- MINI CHEESECAKE PIZZA (V) (GFO) 12**
raspberry cream cheese crumble cheesecake pizza

WEST COAST DISTILLERY CO.



- OCEANFRESH OYSTERS 1/2 DOZ DOZ**
natural 12 22
kilpatrick 12.5 23
mignonette 14 26
butter & herb baked 13.5 25
- SPENCER GULF PRAWN & PORK DUMPLINGS 15**
- FAT CRUST PIZZA 20**
Boston Bay Smallgoods salami, San Marzano tomato, mozzarella, chilli infused honey
- SPICY MUSSEL PIZZETTA 19**
smoked mussels, spicy Nduja, spinach, San Marzano tomato, mozzarella
- GARLIC PRAWN PIZZETTA 22**
Spencer Gulf Prawns, confit garlic, pickled fennel, preserved lemon, peas
- GARLIC PIZZETTA 17**
locally-grown giant garlic, olive oil, rosemary, "Section 28" cheese

PROUDLY SUPPORTED BY



SUNDAY 26.05.2024
12PM - 5PM

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 26th of May from 12pm – 5pm, eleven 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 eleven 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.

portlincolnlonglunch.com.au

[f](#) [@](#) /portlincolnlonglunch

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

ROUGE & RASCAL & THE REBEL



COFFIN BAY OYSTERS (3)	12
Coffin Bay Spirits High Tides Gin and Tonic Verde, compressed cucumber salsa	
5-SPICED CRISPY PORK BELLY BITES	16
Pope's honey and soy glaze, pickled chilli, roasted peanuts	
LOCAL KATAIFI FRIED PRAWNS	18
squid ink coconut emulsion, seared mangos cheeks, pico de gallo	
SESAME-SEARED BLUEFIN TUNA	16
spiced apple and bean sprout salad, toasted nori, nam jim dressing	
HOUSE-MADE DOUGHNUT HOLES.	12
Teakle Wines Sangria jam, rosemary sugar	

DEL GIORNO'S



80'S KING PRAWN	21
Spencer Gulf King Prawns, iceberg lettuce, house cocktail sauce, avocado cream	
PEPPERED SAMM LAMB.	19
SAMM lamb backstrap, sweet potato, pumpkin purée, blackberry jus	
HIRAMASA KINGFISH MISO CEVICHE	21
thin-sliced fresh kingfish, miso dressing, fresh chilli, crisp potato	
TIRAMISU POP CAKES	12
fresh pancakes, mascarpone cream, chocolate, coffee caramel sauce	

GRAND TASMAN HOTEL



LIME CHILLI PRAWNS WITH SWEET JASMINE RICE.	21
signature lime chilli soy mirin sauce, sweet jasmine rice	
DEVILED SCALLOPS	21
prosciutto, pickled ginger, deviled sauce, steamed rice	
STICKY BBQ GLAZED PORK RIBS.	21
served with house coleslaw	
CHILLED STRAWBERRY PANNA COTTA.	16
topped with whipped cream and pistachio praline	

SANTI'S



PRAWN HEAD POPCORN (GF)	15
lightly floured, deep-fried prawn heads, truffle and sea urchin mayo	
SASHIMI THREESOME.	18
cold-smoked kingfish and pickled beetroot, tuna tartare, gochujang hollandaise, king prawn carpaccio, mint, avocado	
CRABMEAT ROLL.	22
poached sand crab, lobster roe-butter, toasted brioche bun	
FILIPINO PORK SKEWERS (GF)	15
sweet and savoury chargrilled pork skewer, spicy cucumber, chilli peanuts	
SANS RIVAL (GF)	12
toasted meringue, cashews, jackfruit buttercream, toasted coconut ice cream	

HOTEL BOSTON



SMOKY CHORIPAN (GFO).	19
Boston Bay Smallgoods smoked chorizo, freshly baked baguette, aji verde, charred pineapple pico, confit garlic aioli, fries	
BAHARAT LAMB FLATBREAD	20
Bundilla Prime Lamb, pickled onion, heirloom tomatoes, charred zucchini, gorgonzola tzatziki	
TAKOYAKI	17
fried local baby octopus cakes, Coffin Bay urchin mousse, bonito furikake	
HIRAMASA KINGFISH COLLAR (GF)	19
peri peri fried kingfish, house-made XO sauce, chermoula, crispy prosciutto	
BISCOFF MILLE-FEUILLE.	14
biscoff crème, dark chocolate hazelnut ganache, candied strawberry	

BOSTON BAY WINES



LOCAL EP SPICED LAMB OPEN KEBAB.	22
served with grilled pita, marinated tomatoes, fresh herb salad and roast garlic sauce.	
GULF CAUGHT SALT AND PEPPER SQUID	22
chips, house sauce	
PANKO CRUMBED OCEAN JACKET	22
chips, house sauce	
GLUTEN FREE PIZZA.	27
tomato, onion, olives, fresh garden herbs	
CHURROS	15