

## JUMP SHIP BREWING

|  |    |
|--|----|
| SALTBUSH SHALLOT PANCAKE (V) (GF) . . . . .                  | 15 |
| DRUNKEN LAMB NOODLES . . . . .                               | 20 |
| Asian-style noodles with drunken lamb, secret herbs & spices |    |
| PRAWN & CHORIZO SKEWERS (GF) . . . . .                       | 19 |
| char-grilled skewers with chimichurri                        |    |
| GINGER BEER & CITRUS CAKE (V)(GF) . . . . .                  | 16 |
| citrus cake soaked with ginger beer glaze                    |    |

## BOSTON BAY WINES

|   |    |
|---|----|
| FURIKAKE PRAWNS SKEWER & CHOPS . . . . .  | 19 |
| MOROCCAN LAMB SKEWER . . . . .            | 19 |
| with pepita seed, dukka and feta          |    |
| CRUMBED KINGFISH BITES . . . . .          | 20 |
| with chips and house made tartare         |    |
| SPANISH CHURROS . . . . .                 | 15 |
| house made butterscotch sauce and berries |    |

## GRAND TASMAN HOTEL

|   |    |
|---|----|
| SPENCER GULF GARLIC CHILI BUTTER PRAWNS       | 22 |
| toasted sourdough                             |    |
| CREAMY TOMATO MUSSELS . . . . .               | 21 |
| in a cob loaf                                 |    |
| CHAR SUI CRISPY PORK BITES . . . . .          | 21 |
| crispy noodles & Asian slaw                   |    |
| SALT N PEPPER HALLOUMI BITES . . . . .        | 21 |
| sweet chilli and green scallions              |    |
| GRAND MARNIER DARK CHOCOLATE MOUSSE . . . . . | 14 |
| crushed meringue and berries                  |    |

## WEST COAST DISTILLING CO

|   |    |
|---|----|
| HOT LOUISIANA PRAWN DIP . . . . .   | 17 |
| The Prawn Store absolute kings, cajun cream cheese & parmesan dip, bungalow bread & the olive patch sourdough crumb, served with corn chips |    |
| OYSTERS (4) & GILDA PINTXOS (3) . . . . .   | 17 |
| Oceanfresh Oysters served rockefeller & drago, the Olive Patch olives, guandilla peppers + cornichon  |    |
| FRIED CALAMARI PO BOY . . . . .   | 17 |
| cajun cornmeal coated calamari, lettuce, tomato, remoulade, pickle mama pickles, soft roll  |    |
| NEW ORLEANS X EYRE ROASTED BEIGNETS (French Style Donuts)(2) . . . . .  | 16 |
| fluffy sweet fried beignets with Eyre Roasted west is best espresso cream   |    |

## PORT LINCOLN HOTEL

|   |    |
|---|----|
| SPICY MISO BLUEFIN TUNA (GF) (DF) . . . . .   | 19 |
| yaki onigiri (pan fried Japanese rice balls) avocado, pickled radish  |    |
| PORK BIRRA TACO . . . . .   | 18 |
| Boston Bay smallgoods slow cooked pork shoulder, birria sauce, cotija cheese, salsa criolla, lime           |    |
| PRAWN AND SPINACH CANNELLONI . . . . .  | 22 |
| parsley and fennel puree, confit cherry tomato, charred lemon   |    |
| MOJITO PANNA COTTA . . . . .  | 16 |
| mint and lime panna cotta, dark chocolate shavings, lime caviar, West Cost Distillery Co limoncello topping |    |

## THE MARINA HOTEL

|  |    |
|--|----|
| 10 INCH HAND STRETCHED PIZZAS . . . . .    | 20 |
| ~ boston baby small goods meatlovers       |    |
| ~ margarita (vego)                         |    |
| ~ Dinko Spencer Gulf prawn, squid, mussels |    |
| YUMBAH KINGFISH (GF) (DF) . . . . .        | 20 |
| citrus dressing                            |    |
| MORETON BAY BUG CROQUETTES . . . . .       | 15 |
| CRÈME BRULEE(GF) . . . . .                 | 15 |
| Pope's honey                               |    |

# PORT LINCOLN BENDIGO BANK



SUNDAY 31<sup>ST</sup> MAY  
12PM - 5PM

SUPPORTING  
DRAGONS AFLOAT OF  
PORT LINCOLN

Community Bank  
Port Lincoln  
**Bendigo Bank**



## WHAT IS IT?

Port Lincoln Bendigo Bank Long Lunch is Port Lincoln's Annual Food, Wine and Music Event. Taking place Sunday 31st 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 Dragons Afloat 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 Dragons Afloat. Stalls located at Port Lincoln Hotel, Jump Ship Brewing, Boston Bay Wines, Port Lincoln Yacht Club, Port Lincoln Brewing Co and The Marina Hotel.

## MORE INFORMATION

Raffles and prizes available through out the day, with proceeds going to Dragons Afloat Port Lincoln.

## SANTIS

|  |    |
|--|----|
| TUNA SASHIMI (GF)  | 23 |
| puffed rice, edamame, bonito cream, "Pinakurat", nori                        |    |
| KING PRAWNS  | 20 |
| ginger, deep fried bao buns, thai red curry, chilli, lemongrass              |    |
| GRILLED BABY OCTOPUS (GF) (DF)   | 25 |
| king oyster mushroom, mirin, kombu, honey, chimichurri mayo, pickled parsley |    |
| CHARGRILLED LAMB FILLET (GF)(DF)   | 25 |
| shredded green papaya, Vietnamese mint, tomato, Thai basil, nam jim jaew     |    |

## HOTEL BOSTON

|   |    |
|---|----|
| KINGFISH ZHOUG  | 15 |
| Yumbah premium kingfish ceviche tartlets, coconut and kafir foam with crispy chorizo  |    |
| WAGYU & GUANCIALE SKEWERS (GF)  | 20 |
| Mayura Stations wagyu and Boston Bay smallgoods guanciale cooked over sugar gum coal, Berenberg mustard mayo, chimichurri and fetta fries |    |
| PRAWN BANG BANG BAO BURGER  | 20 |
| Spencer Gulf tempura prawns, thai green mango slaw, nam-jim, kimchi aioli, furikake fries   |    |
| EYRE ROASTED DOME (GFO)   | 18 |
| Eyre Roasted espresso mousse, biscoff shortbread, salted caramel, honeycomb   |    |

## PORT LINCOLN YACHT CLUB

|   |    |
|---|----|
| COCONUT KING PRAWNS                                     | 20 |
| plum sauce  |    |
| MINI FILLET MIGNONS                                     | 20 |
| served with a balsamic glaze                            |    |
| MARINATED LAMB CUTLETS                                  | 20 |
| served with chimichurri                                 |    |
| MINI PAVS   | 12 |
| with whipped cream, strawberries and drizzled chocolate |    |

## DEL GIORNO'S CAFÉ RESTAURANT

|  |    |
|--|----|
| SPENCER GULF KING PRAWN  | 21 |
| Dels flour dusted king prawns, house made rice cake, crispy chilli oil, citrus mayo, soy                   |    |
| EYRE PENINSULA SEAFOOD CHOWDER   | 21 |
| selection of local seafood, potato velouté, scallion, olive oil, toasted pane di casa                      |    |
| BIRRA SAMM LAMB TORTILLA'S   | 19 |
| braised EP Lamb on crisp cheese tortillas with salsa fresca, fresh lime & coriander & consommé for dipping |    |
| TIRAMISU WITH A TWIST  | 14 |
| amanti espresso sponge, black berry mascarpone, dark chocolate crackles, Brenda's garden violas            |    |

## PORT LINCOLN BREWING CO

|  |    |
|--|----|
| HARDCORE PRAWN SKEWERS (2) (GF)  | 15 |
| Spencer Gulf garlic butter prawns paired with Boston Bay Smallgoods chorizo  |    |
| BEEF CHEESEBURGA SLIDERS (2)   | 15 |
| beef sliders with cheddar cheese, pickles, mustard & Salty Eyre chutney  |    |
| GOLDEN BALLS OF JOY - ARANCINI (3) (V)   | 15 |
| pumpkin, mushroom, mozzarella, sage, with Salty Eyre chutney   |    |
| SUPREME BEING MINI PIZZA   | 15 |
| napoli sauce, mozzarella, Boston Bay smallgoods chorizo, onion, capsicum, mushroom, shredded ham, olives & oregano |    |

Community Bank  
Port Lincoln

 Bendigo Bank

[portlincolnlonglunch.com.au](http://portlincolnlonglunch.com.au)

[@portlincolnlonglunch](https://www.instagram.com/portlincolnlonglunch)

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free