

## BEER GARDEN BREWING



**HOT SMOKED PORK RIBS** .....15  
in a sticky eyre honey & weezale glaze with slaw

**SECTION 49 BUTTERMILK CHICKEN SLIDERS** ..... 2 FOR 15  
with cos lettuce and jalapeño mayo

**EYRE HONEY AND TURMERIC PANNA COTTA** ..... 10

## ROGUE & RASCAL



**TUNA TOWER** ..... 14  
sticky mirin rice, fresh avocado, sashimi bluefin tuna crown, ahi marinade dressing, stacked with pickled ginger and shallots

**TAKE ME TO MAINE (STYLE LOBSTER ROLL)** .....15  
warm semi brioche, premium prawn and crayfish combo, creamy seafood sauce, fresh herbs, butter, lettuce

**THEY'LL-LET-YOU-KNOW-THEY'RE-VEGAN MUSHROOM CROQUETTES** .....13  
portobello mushroom, wild seasonal mushrooms, panko crumb, house made veganaise dipping sauce

**THE BARTENDERS DESSERT** ..... 8  
sea salt, caramel, coconut ice cream, sticky date caramel chunks, crispy toasted coconut  
add espresso ..... 3  
add almond or coffee liqueur ..... 8

## DEL GIORNO'S



**BLUE SWIMMER CRAB AND CORN CROQUETTES** .....16  
with house made sweet chilli sauce

**SPENCER GULF KING PRAWN LOADED FRIES** .....16  
with skinny potato fries, garlic, lemon mayo, parsley and chives with Cajun seasoning

**SAMM LAMB TACOS** .....15  
12 hour "Josper" cooked lamb in mini soft taco with pickled onion, coriander, verde and sour cream

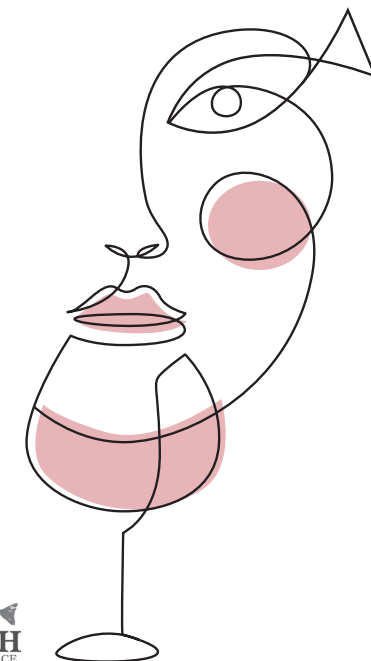
**MINI DINKO TUNA POKE BOWL** .....19  
fresh sashimi blue fin tuna, avocado, pickled vegetables, brown rice & wakame with poke dressing

**MILK CHOCOLATE PIZZA** ..... 9  
with caramelised banana, wafer & vanilla gelato

THE FRESH FISH PLACE

# PORT LINCOLN LONG LUNCH

SUNDAY 26.05.2019  
12PM - 5PM



PROUDLY SUPPORTED BY



SUPPORTING VARIETY SA,  
THE CHILDREN'S CHARITY  
VIA MLC THE RUNAWAY BRIDES

THE FRESH FISH PLACE

# PORT LINCOLN LONG LUNCH

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

[f](https://www.facebook.com/portlincolnlonglunch) [i](https://www.instagram.com/portlincolnlonglunch) /portlincolnlonglunch

## PORT LINCOLN YACHT CLUB



<b>COCONUT KING PRAWNS</b> .....	14
served with chili plum sauce	
<b>LEMON PEPPERED CALAMARI</b> .....	12
served with a sweet chili	
<b>MINI FILLET MIGNONS</b> .....	14
served with a balsamic glaze	
<b>HERBED COATED CHICKEN TENDERLOINS</b> ..	12
served spring salad and chili aioli	
<b>CHOCOLATE SAUCE, STRAWBERRIES AND BISCUITS</b> .....	8

## BOSTON BAY WINES



<b>CRAB, OCEAN JACKET AND CORN SALSA CONES</b> .....	6
<b>PULLED DUCK AND CHESSNUT SPRING ROLLS</b> .....	14
on fried rice salad	
<b>SEAFOOD MARINARA</b> .....	16
with roasted garlic rolls	
<b>OX TAIL AND MUSHROOM PIE</b> .....	16
with sour dough pastry and sticky sauce on smashed sweet potato	
<b>BOSTON BAY GOURMET TASTER</b> .....	22
antipasto & cheeses with kinkawooka mussel, octopus and squid pickle jar, filly wrap and fordies quince paste featuring boston bay smallgoods	

## GRAND TASMAN HOTEL



<b>MOORINGS SIGNATURE DEVILLED SCALLOPS</b> .....	16
wrapped in ham with a creamy devilled sauce, sided with steamed rice.	
<b>LAMB CUTLETS</b> .....	16
seared lamb cutlets, roasted sweet potato, feta and rocket salad, finished with a piquant mint salad	
<b>KING PRAWN AND SOBA NOODLE SALAD</b> ..	16
spencer gulf king prawns nestled on soba noodles, with an asian salad, drizzle of sesame ginger dressing	
<b>ESPRESSO MARTINI PANNACOTTA</b> .....	14
rich espresso set pannacotta, kahlua glaze, topped with whipped cream and chocolate shavings.	

## PORT LINCOLN HOTEL



<b>CHILI AND GARLIC MARINATED BLUE FIN TUNA</b> .....	13
caponata, roast tomato dressing	
<b>EYRE PENINSULA TANDOORI FISH SKEWERS</b> .....	13
turmeric pilaf, mint chutney	
<b>SOY BRAISED PORK BELLY</b> .....	14
okononiyaki, tonkatsu sauce	
<b>BUTTER CHICKEN</b> .....	14
cumin scented basmati rice, tomato and cucumber raita	
<b>PEAR AND FRANGIPANE CAKE</b> .....	12
cinnamon yoghurt	