

ROGUE & RASCAL



SPENCER GULF KING PRAWN AND BOSTON BAY SMALLGOODS PORK SKEWERS (gf)15

with lemon and zingy salsa verde

FLAVOURS OF THE BAY "FRITO MISTO"15

with line caught local fish of the day, calamari and crispy whitebait. Served with pickled cucumber and housemade tartare

CHARCOAL BAO BUNS (ve)15

with pickles and fresh herbs

Boston Bay Smallgoods pulled pork
crispy tofu

REBEL SIGNATURE

MUSHROOM DUMPLINGS (ve) 14

with sticky sweet soy dipping sauce and crunchy sesame

CARNIVAL VIBES FAIRY FLOSS 5

PORT LINCOLN YACHT CLUB



COCONUT KING PRAWNS15

served with chili plum sauce

GREENLY ISLAND KAWAHAGI FISH AND CHIPS12

served with a wasabi mayo

MINI FILLET MIGNONS15

drizzled with balsamic glaze

LEMON PEPPERED CALAMARI12

served with sweet chili sauce

CHOCOLATE AND RASPBERRY TARTLETS . . 10

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

GRAND TASMAN HOTEL



MOORINGS SIGNATURE DEVILLED SCALLOPS 14.9

tender scallops wrapped in bacon, golden fried and served with a sweet chilli cream and steamed jasmine rice

BUTTERMILK SOUTHERN FRIED CHICKEN TENDERS 14.9

crispy fried chicken tenders, pickled slaw, shoe string fries

PULLED PORK SOFT SHELL TACO'S 14.9

super slow cooked pork shoulder, black bean and corn salad, shredded lettuce, lime and avocado aioli, vegetable crisps

OOZY BOOZY BERRY TRIFLE 12.9

drunken sponge fingers, oozy vanilla custard, tipsy berries, whipped cream and finished with a Kahlua glaze

PORT LINCOLN RSL FT DOLORES DIVINE



SEAFOOD LAKSA (df) 20

Spencer Gulf king prawns in a Malaysian style laksa broth with bok choy and noodles

chicken option 17

BAO BUNS (df) 3 FOR 17

Asian marinated slow cooked pork, with Asian slaw and sriracha mayo

SPANISH MUSSELS (df)(gf) 17

Kinkawooka mussels with chorizo, onion, cherry tomato and served with ciabatta

GIN AND TONIC CHEESECAKE 10

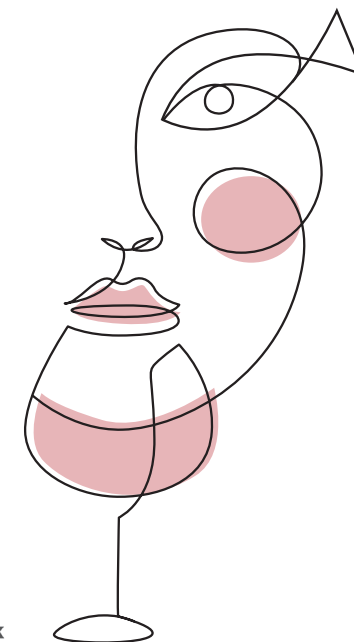
made with EP Spirits Gin and served with lemon infused cream

CHOCOLATE LAVA CAKES 15

with Bailey's ice cream and berry coulis

PORT LINCOLN BENDIGO BANK LONG LUNCH

SUNDAY 30.05.2021
12 PM - 5 PM



Community Bank
Port Lincoln



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

WHAT IS IT?

Port Lincoln Bendigo Bank Long Lunch is Port Lincoln's Annual Food, Wine and Music Event. Taking place Sunday the 30th of May from 12noon – 5pm, eight 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 eight 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.

PROUDLY SUPPORTED BY



portlincolnlonglunch.com.au

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PORT LINCOLN HOTEL



BOSTON BAY SLIDERS (df)19

braised & pulled Boston Bay Smallgoods pork cheek, gochujang Spencer Gulf King prawns, vietnamese herb & papaya slaw

COFFIN BAY GIN CURED HIRAMASA KINGFISH KOKODA (df)(gf)16

lime, coconut, chili, coriander, radish, onion, tapioca

LINCOLN SOUTH BUTCHERS' COLOMBIAN FRALDINHA16

flank steak medium rare, Colombian aji, watercress, pumpernickel, black garlic

APPRENTICE SPECIALSFROM 12

3 special dishes on the day from our apprentices, Brianna, Zak and Amber

BOSTON BAY WINES



SPENCER GULF KING PRAWN BRIOCHE SANDWICH (gfa) 14

SALT AND PEPPER SQUID AND KINGFISH CONE WITH LIME (gfa)18

SWEET AND SOUR PORK BELLY SPRING ROLLS16

with Asian noodle salad

OVEN ROASTED PULLED LAMB FOREQUARTER18

quince and sour dough pie on potato layer cake with a sticky star anise sauce

CHOCOLATE PANNA COTTA (v)(gf)12

toffee mascarpone and fresh berries

DEL GIORNO'S



CHEF'S SNACK19

Dinko Tuna Farmers confit of tuna, lemon mayonnaise, capers, white onion, dried red peppers on green olive pane Toscana & extra virgin olive oil

EXCUSE ME (gf) 24

Coffin Bay marron, scorched almond butter, karkalla and preserved lemon

YOUR LOCAL 10/1018

slow braised Sann Lamb ragout with hand made tagliatelle, cinnamon and rosemary pangratto & shaved pecorino

THE SPICY LADY19

Coffin Bay vongole, charred heirloom tomatoes, bay leaf, popes honey, chilli & black garlic with piadina

SHE'S YOUR MATE (ve)(gf)17

crispy vegan battered cauliflower tossed through warm salsa verde atop fermented chilli coconut yogurt with beetroot & macadamia crumble

THE NEW KID (ve)(gf)12

Coffin Bay Spirits rare coastal gin infused sorbet, fresh native fruit, butterfly pea flower vegan marshmallow

BEER GARDEN BREWING



SURF N TURF TACOS (gfa) 2 FOR 16

Spencer Gulf prawn & chorizo

FISH TACOS 2 FOR 16

Salty Sesh beer battered fish & slaw

TACO COMBO ONE OF EACH 16

EYRE ROASTED COFFEE BAR

Straight Affogato 9 Boozy Affogato 15