

## ENTRÉE

**GARLIC & HERB BREAD** (V) . . . . . 9

local baked flatbread with garlic and herb butter

**PULL APART BREAD, DIPS & LOCAL OLIVES** (V) . . . . .15

baba ganoush, roasted onion and brie dip, sourdough

**SOUP OF THE DAY** . . . . .12

sourdough

**KINKAWOOKA MUSSEL POT** (GFA) . . . . . 20

creamy garlic and white wine sauce, sourdough

**HIRAMASA KINGFISH KOKODA** (GF) (DF) . . . . .19

coconut, lime, red onion, coriander, chilli, radish

**SESAME CRUSTED BLUE FIN TUNA** (GF) (DF) . . . . .18

wasabi, wakame, pickled ginger and daikon radish salad

**PAN-FRIED SPENCER GULF KING PRAWNS** (GFA) (DF) . . . . . 22

garlic, chilli, olive oil, sourdough

**CHILLI GARLIC HALOUMI** (GF) . . . . .18

crumbed haloumi, roasted cauliflower and lentil mujadara, romesco

**ARANCINI** (V) . . . . .15

saffron, fennel, romesco

**PORK BELLY BITES** (GF) (DF) . . . . .17

toasted macadamia nuts, hoisin, pickled vegetables

**STICKY N’ SMOKY BBQ CHICKEN WINGS** (GF) . . . . . 20

crudités, aioli

## BOWLS

**VEGAN RAMEN** (VE) (DF) . . . . . 22

roasted red miso vegetables, mushrooms, bok choy, edamame, broth, vegan noodles

**BUDDHA BOWL** (V) (GF) (DFA) (VEA) . . . . .19

roasted sweet potato, quinoa, haloumi, kale, pickled onion, avocado, beetroot, toasted nuts, beetroot dressing

**CAESAR SALAD** . . . . . 20

cos lettuce, tomato, Barossa bacon, croutons, soft boiled egg, anchovies, Caesar dressing

### ADDITIONS

chicken . . . . .6

salt and pepper squid . . . . .8

haloumi . . . . .6

## MAIN

**FISH & CHIPS** (GFA) . . . . .POA

market fish, grilled, battered or crumbed, asian slaw, chips, tartare

**SALT & LEMON PEPPER SQUID** (GFA) . . . . . 24

asian slaw, chips, tartare

**BEEF BRISKET BURGER** . . . . .23

brisket patty, maple bacon, cheddar cheese, onion rings, lettuce, tomato relish, black garlic aioli, butter dough bun, chips

**BUTTERMILK FRIED CHICKEN BURGER** . . . . . 22

pickles, asian slaw, tomato, lettuce, gochujang mayo, sesame charcoal bun, chips

**PERI PERI CHICKEN WRAP** . . . . .18

lettuce, tomato, red onion, black garlic aioli, chips

**BOSTON BAY SMALLGOODS PORK PIE** (GF) . . . . . 26

pork crackle, peas, heirloom carrots, buttered mash

**300G RUMP** (GFA) . . . . .31

chips, salad, onion rings

### SAUCES

gravy, diane, pepper, mushroom, garlic cream . . . . .2

## SCHNITZELS

**CHICKEN SCHNITZEL** . . . . .23

chips, salad

**BEEF SCHNITZEL** . . . . .23

chips, salad

### SAUCES

gravy, diane, pepper, mushroom, garlic cream . . . . .2

### TOPPINGS

parmigiana . . . . . 3.5

kilpatrick . . . . .4

seafood sauce . . . . .11

## SIDES

**CHIPS** . . . . . 9

tomato sauce

**SWEET POTATO CHIPS** . . . . .10

aioli

**POTATO WEDGES** . . . . .10

sour cream, sweet chilli

**GARDEN SALAD** . . . . . 9

honey mustard dressing

**STEAMED ASIAN GREENS** . . . . . 9

nori butter

## DESSERT

**DARK CHOCOLATE & HAZELNUT TART** (V) . . . . .16

salted caramel, roasted peanut ice cream

**RHUBARB & PEACH STACK** (V) . . . . .16

mascarpone, pistachio crumb

**CHERRY & PLUM PAVLOVA** (V) (GF) . . . . .15

pavlova, vanilla cream, marinated cherries & plums

**CHEESE BOARD** (V) . . . . .21

assortment of cheeses, lavosh, grapes, local olives

## 📍 PORT LINCOLN HOTEL SEAFOOD PLATTER

**FOR 1** . . . . . 65

**FOR 2** . . . . . 115

King George whiting (grilled/battered/panko crumbed), Kinkawooka blue mussels, salt and lemon pepper squid, Spencer Gulf king prawns, Coffin Bay oysters, chips, garden salad, tartare sauce

**TASTING BOARD** . . . . . 46

Boston Bay smallgoods cured meats, arancini, local marinated olives, assortment of cheeses, grapes, lavosh, baguette, olive oil, balsamic, baba ganoush, roasted onion and brie dip

## 📍 COFFIN BAY OYSTERS . . . . . HALF . . . . . 1 DOZ

**NATURAL** (GF) (DF) . . . . .18 . . . . . 36

lemon

**KILPATRICK** (GF) (DF) . . . . .19 . . . . . 38

bacon, kilpatrick sauce

**PINEAPPLE & CHILLI SALSA** (GF) (DF) . . . . .19 . . . . . 38

lemon

**GIN INFUSED CUCUMBER & ONION** (DF) . . . . .19 . . . . . 38

Coffin Bay Spirits

## 📍 EAT LOCAL

Sharkys Bar proudly supports our local produce

(DF) dairy free, (DFA) dairy free available, (GF) gluten free, (GFA) gluten free available,

(V) vegetarian, (VE) vegan, (VEA) vegan available.

Please note, not all ingredients are listed. Please speak with our staff regarding any dietary requirements.