

FRIDAY  
WINE  
UP'S

HAPPY HOUR  
4PM - 6PM

\$6.5

Glass of house wine

\$10

Eyrespreso Martini

SEE YOU  
SUNDAY



ALL COCKTAILS  
12PM - 4PM

\$15



Friday Night  
*Live Music*

LIVE ENTERTAINMENT  
EVERY FRIDAY

8:30PM IN  
BAYSIDE BAR



Saturday Night  
*Live Music*

LIVE ENTERTAINMENT  
EVERY SATURDAY

8:30PM IN  
BAYSIDE BAR



PORT LINCOLN  
HOTEL

@PORTLINCOLNHOTEL / PORTLINCOLNHOTEL.COM.AU

A PROUDLY SOUTH AUSTRALIAN, FAMILY OWNED BUSINESS

## LET'S GET STARTED

**VEGAN CAULIFLOWER TACOS (3)(VE) / 15**  
flour tortilla, black bean and corn salsa, guacamole, lettuce, vegan chipotle

**PISTACHIO GARLIC LABNEH DIP (V) / 16**  
stone baked focaccia, mint, toasted seeds

**HIRAMASA KINGFISH CRUDO (GF)(DF) / 25**  
gochujang dressing, crunchy shallots, pickled ginger

**BURRATA (V) / 17**  
caramelised fennel, pear, toasted pistachios, honey, charred ciabatta

**POTATO SKINS (3)(VE)(GF) / 18**  
tomato, mushroom, spinach, vegan cheese, cashew and herb dip

**BLUEFIN TUNA CEVICHE (GF)(DF) / 25**  
leche de tigre dressing, coconut, corn chips

**TONGDAK CHICKEN WINGS (6)(DF) / 16**  
sigeumchi namul, crispy shallots

**SOUP OF THE DAY / 12**  
see daily specials

**GARLIC AND OREGANO BREAD (V) / 12**  
stone baked focaccia, garlic butter

**SHARE PLATE / 45**  
cured meats, brie cheese, lavosh, dried apricots, dill cucumbers, pickled onions, Kalamata olives, toasted nuts, fresh fruit, pistachio and garlic labneh dip

# Bayside

PORT LINCOLN HOTEL • SA 5606

**HAVING A GET TOGETHER?**

CALL US TO RESERVE YOUR SPOT! 08 8621 2000

## COFFIN BAY OYSTERS

**NATURAL (GF)(DF). . . . HALF 22 / FULL 40**  
lemon

**KILPATRICK (GF)(DF) . . . HALF 24 / FULL 42**  
smoky bacon, kilpatrick sauce, lemon

**MORNAY (GF) . . . . . HALF 24 / FULL 42**  
garlic cream, cheese, parsley

**GREMOLATA (GF)(DF). . . . HALF 24 / FULL 42**  
fennel, parsley, lemon

## LOCAL FAVOURITES

**FRESH EYRE SAMPLE PLATE (GF)(DF) / 40**  
Coffin Bay baby octopus, Kinkawooka mussels, Spencer Gulf King prawns, Bluefin tuna tartare, Hiramasa kingfish sashimi, Coffin Bay oysters, lemon, yuzu dipping sauce

**PORT LINCOLN HOTEL SIGNATURE SEAFOOD PLATTER FOR 1 / 80**

Coffin Bay oysters, Kinkawooka mussels, Coffin Bay baby octopus, Spencer Gulf bug, salt and pepper squid, King George whiting (grilled, battered or crumbed), Bluefin tuna ceviche, Spencer Gulf King prawns, crab, potato skins, garden salad, cocktail sauce, lemon wedges, fennel and parsley gremolata

## EAT LOCAL

BAYSIDE PROUDLY SUPPORTS OUR LOCAL PRODUCE

(GF) GLUTEN FREE, (GFA) GLUTEN FREE AVAILABLE, (DF) DAIRY FREE, (V) VEGETARIAN, (VE) VEGAN

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

## BURGERS & SANDWICHES

**ADD GLUTEN FREE BUN / 3**

**BAYSIDE BURGER / 25**  
beef patty, American cheese, bacon, fried egg, pickles, lettuce, ranch sauce, brioche bun, chips

**FRIED CHICKEN BURGER / 26**  
fried chicken, gochujang mayo, Asian slaw, cucumber, brioche bun, chips

**BAYSIDE CHICKEN BLAT WRAP / 22**  
grilled chicken, lettuce, avocado, tomato, bacon, aioli, chips

**TUNA MELT / 27**  
Bluefin tuna, pickled onions, cheddar cheese, tomato, lettuce, thick cut bread, chips

**CAULIFLOWER STEAK SANDWICH (VE) / 23**  
chargrilled cauliflower, baby spinach, caramelised fennel, chilli jam, thick cut bread, chips

## BOWLS

**ASIAN BOWL (VE) / 25**  
rice noodles, bok choy, pickled mushroom, cucumber, carrot, edamame, crunchy shallots, yuzu dressing

**MIDDLE EASTERN BOWL (V)(GF) / 25**  
pistachio and garlic labneh, cauliflower, sweet potato, lentils, chickpeas, eggplant, tomato, baharat

**CAESAR SALAD (GFA) / 24**  
cos lettuce, smoky bacon, parmesan, sourdough croutons, poached egg, anchovies, Caesar dressing

**ADD** chicken (GF)(DF) / 8  
salt & pepper squid (DF) / 9  
halloumi (GF) / 8  
tofu (VE)(GF) / 7

## MAINS

**GLAZED ATLANTIC SALMON (GF) / 37**  
bok choy, pickled mushrooms, edamame, shiro miso sauce, rice noodles

**CHARGRILLED PORK CUTLET (GF)(DF) / 35**  
butternut pumpkin purée, spiced cherry compote, roast cocktail potato

**CHICKEN ROULADE (GF) / 33**  
maryland rolled with sigeumchi namul, yangnyeom sauce, braised potatoes, crunchy shallots

**BRAISED LAMB SHANK (GF)(DF) / 32**  
kaffir lime rice, roasted sweet potato, lemongrass and rau ram sauce

**SRI LANKAN CHICKEN CURRY (DF) / 26**  
(mild) steamed basmati rice, coconut raita, poppadum

**FISH & CHIPS (GFA)(DF) / 30**  
market fish crumbed, battered or grilled, chips, house tartare, lemon, garden salad

**LEMON PEPPER SQUID (DF) / 28**  
chips, lemon, garden salad

**300G RUMP (GFA) / 35**  
onion rings, chips, garden salad

**300G SCOTCH FILLET (GFA) / 46**  
onion rings, chips, garden salad

**CHICKEN SCHNITZEL / 26**  
chips, garden salad

**BEEF SCHNITZEL / 28**  
chips, garden salad

**EGGPLANT SCHNITZEL (VE) / 24**  
chips, garden salad

**SAUCES & TOPPINGS**  
gravy, diane, pepper, mushroom, garlic cream (GF) / 3  
red wine jus (GF)(DF) / 4.5  
whisky cream sauce (GF) / 4.5  
parmigiana / 4  
vegan parmigiana (VE) / 4.5  
kilpatrick / 5

**SEAFOOD (GF) / 14**

Spencer Gulf King prawn, Kinkawooka mussels, squid, garlic cream

## EXTRAS

**CHIPS (V)(DF) / 12**  
tomato sauce

**WEDGES (V) / 14**  
sour cream, sweet chilli

**SWEET POTATO CHIPS (V)(DF) / 14**  
aioli

**ONION RINGS (V) / 12**  
bbq sauce

**GARDEN SALAD (V)(GF) / 9**  
honey mustard dressing

## DESSERTS

**STICKY COCONUT BLACK RICE PUDDING (VE)(GF) / 16**  
mango, coconut chips, latik

**CHOCOLATE AND ORANGE CAKE (V) / 17**  
Cointreau anglaise, orange sorbet, chocolate floss

**STRAWBERRY TRIFLE (V) / 17**  
chantilly cream, jelly, sponge cake, strawberry compote, cookie crumb

**CHEESEBOARD / 25**  
brie, cheddar, lavosh, dried apricots, quince paste, honey, toasted nuts, fresh fruit