

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.

15% surcharge applies on public holidays

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