

ENTRÉES

HERB AND SESAME FOCACCIA (VEA) / 13

whipped confit garlic brown butter, almond dukkah, balsamic glaze

CROSTINI (VE) / 17

roast pumpkin, cherry tomatoes, grilled asparagus, za'atar, grilled sourdough

BAKED BRIE (V)(GFA) / 18

house made fig jam, pistachio, coffee grounds, chilli honey, lavosh

LAMB KOFTA (GFA) / 18

roasted cherry tomatoes, chickpeas, za'atar bread, mint yoghurt

CHICKEN, GOAT CHEESE AND SPINACH ROULADE (GF) / 19

grilled asparagus

CHIMICHURRI PRAWNS (GF)(DF) / 22

Spencer Gulf king prawns, grilled chorizo, smashed potato, lemon and herb dipping sauce

BLUE FIN TUNA CEVICHE (GF)(DF) / 25

local caught Bluefin tuna, avocado, cherry tomatoes, jalapeño, cured lime juice, sweet potato crisps, corn tortilla

LINCOLN DUO TATAKI / 26

seared sesame crusted Spencer Gulf kingfish, Bluefin tuna, wakame, radish, sweet soy ginger glaze, wasabi

FRESH EYRE SAMPLE (GF)(DF) / 40

Coffin Bay oysters, Coffin Bay baby octopus, Bluefin tuna and Spencer Gulf Bay kingfish sashimi, Spencer Gulf King Prawns, crab claws, grilled lemon, wasabi

COFFIN BAY OYSTERS

NATURAL (GF)(DF)

salsa verde

HALF 22 / FULL 40

KILPATRICK (GF)(DF)

crispy bacon, Kilpatrick sauce

HALF 24 / FULL 42

PONZU (GF)(DF)

finger lime caviar

HALF 24 / FULL 42

MAINS

📍 PISTACHIO CRUMBED KING GEORGE WHITING (GF) / 44
cumin and cucumber salad, potato rosti, lemon and dill
yoghurt tartare

📍 SEARED BLUEFIN TUNA STEAK (GF)(DF) / 38
blistered heirloom tomatoes, asparagus, polenta fries,
confit garlic, grilled lemon

📍 BEURRE NOISETTE SEARED SPENCER GULF KINGFISH (GF) / 45
smashed kipfler potatoes, toasted hazelnuts,
sautéed green beans, capers, shallots, butter sauce

CHICKEN CAPRESE (GF) / 34
chicken breast pan-fried, prosciutto, fior di latte cheese,
pear, rocket and parmesan salad, smashed potato

PAPPARDELLE CHICKEN AND CREAMY PEA PESTO / 30
pappardelle pasta, grilled chicken, creamy pea pesto sauce,
provolone cheese, basil

FRIED POLENTA (VE)(GFA) / 28
braised portobello mushroom, blackened brussels sprouts,
roast heirloom tomato salsa verde

📍 CIOPPINO (GF)(DF) / 36
hearty Italian tomato seafood stew, local caught fish,
Kinkawooka mussels, Spencer Gulf King prawns, vongole, sand crab,
fennel, chilli, shallots, grilled sourdough

THE GRILL

CHIMICHURRI PORK CUTLET (GF)(DF) / 36
charred corn salsa, smashed potato

CHARGRILLED DUKKAH LAMB RUMP (GF) / 36
grilled vegetable salad, feta, salsa verde

200G EYE FILLET (GF) / 49
grilled oxheart tomato, charred green beans, roast potato,
crispy prosciutto, crème fraîche, red wine jus

300G SCOTCH FILLET (GF) / 50
grilled oxheart tomato, charred green beans, roast potato,
crispy prosciutto, crème fraîche, red wine jus

SAUCES & TOPPINGS
gravy, diane, pepper, mushroom (GF) / 3

SEAFOOD (GF) / 14
Spencer Gulf prawns, calamari, sand crab, garlic cream



PORT LINCOLN HOTEL SIGNATURE SEAFOOD PLATTER

FOR 1 / 80

Spencer Gulf King prawns, Coffin Bay oysters, Coffin Bay baby octopus, Bluefin tuna and Spencer Gulf kingfish takaki, crab claws, Eyre cioppino, King George whiting (crumbed, battered or grilled), smashed potato, garden salad, grilled lemon, dipping sauces

SIDES

CARAMELISED FIG AND GOATS CHEESE SALAD (V)(GF) / 12

baby spinach, rocket, radicchio, cherry tomatoes, red onion, radish, pine nuts

ALMOND BUTTERED GREENS (V)(GF) / 12

sautéed seasonal greens, toasted almonds, butter

ROSEMARY SMASHED POTATOES (VE)(GF) / 12

smashed and fried kipfler and kestrel potatoes, rosemary sea salt flakes

DESSERTS

WARM CHOCOLATE BROWNIE (V)(GF) / 17

honeycomb, salted caramel

HONEY CRÈME BRÛLÉE (V)(GFA) / 16

mixed berries, vanilla bean tuile, dried manuka honey

LOUKOUMADES (V) / 16

Greek donuts, white chocolate, spiced honey,
cinnamon sugar dried raspberry

TIRAMISU (V) / 17

tia maria, vanilla sponge, espresso mascarpone,
dark chocolate belga crème

CHEESEBOARD (V)(GFA) / 26

King Island cheddar, South Cape brie, dried fruits,
berries, mixed nuts, lavosh

TEA & COFFEE

COFFEE / 4.5

cappuccino, flat white, latte, long black, short black,
macchiato, piccolo

HOT CHOCOLATE / 4.5

SPICED CHAI LATTE / 4.5

MOCHA / 5

MUG / 1

DECAF / 0.5

EXTRA SHOT / 0.5

MILK ALTERNATIVES / 0.8

lactose free, soy, almond, coconut, macadamia, oat

SYRUPS / 0.5

vanilla, hazelnut, caramel

ASSORTED TEAS / 4

English breakfast, earl grey, peppermint, chamomile,
green tea, lemon