

LET’S GET STARTED

GARLIC BREAD (V) / 12

stone baked focaccia, confit garlic and herb butter

FRIED CHICKEN (GFA) / 17

house-made mango hot sauce, aioli

GRILLED CHORIZO (GF)(DF) / 16

salsa criolla, chimichurri

POPCORN CAULIFLOWER (VE)(GFA) / 15

harissa dipping sauce

BEEF TACO (3) / 19

chilli con carne, shredded lettuce, onion, tomato, capsicum, parmesan

TRIO OF PIES (3) / 18

lamb and rosemary, chicken and leek, pork and bourbon, tomato relish

ARANCINI (4)(V)(GFA) / 17

mushroom, parmesan

LINCOLN DUO TATAKI (DF) / 26

seared sesame crusted local kingfish, bluefin tuna, wakame, radish, sweet soy ginger glaze, wasabi

CHEESEBOARD (V)(GFA) / 25

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

EAT LOCAL

BAYSIDE PROUDLY SUPPORTS
OUR LOCAL PRODUCE

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

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

15% surcharge applies on public holidays

COFFIN BAY OYSTERS

NATURAL (GF)(DF)

HALF 22 / FULL 42

KILPATRICK (GF)(DF)

HALF 24 / FULL 44

crispy bacon, Kilpatrick sauce

POMEGRANATE

MIGNONETTE (GF)(DF)

HALF 24 / FULL 44

shallots, red wine vinegar

LOCAL FAVOURITES

FRESH EYRE SAMPLE (GF)(DF) / 40

Coffin Bay oysters, Coffin Bay baby octopus, bluefin tuna and Spencer Gulf kingfish sashimi, Spencer Gulf king prawns, crab claw, grilled lemon, wasabi

PORT LINCOLN HOTEL SIGNATURE
SEAFOOD PLATTER (GFA)(DF)

FOR 1 / 80

King George whiting (crumbed, battered or grilled), Spencer Gulf king prawns, Coffin Bay oysters, Coffin Bay baby octopus, bluefin tuna and Spencer Gulf kingfish tataki, sand crab, salt and pepper squid, smashed potato, garden salad, grilled lemon, dipping sauces

BAYSIDE SHARE PLATTER / 95

mini Philly cheese steak sandwich, trio of pies (3), grilled chorizo, fried chicken, popcorn cauliflower, parmesan roasted potato, dipping sauces

BURGERS & SANDWICHES

ADD GLUTEN FREE BUN / 3

BAYSIDE BURGER / 26

house-made wagyu beef patty, mesclun mix, tomato, Gouda cheese, onion relish, bacon, house-made burger sauce, brioche roll, chips

FRIED CHICKEN BURGER / 26

crispy fried chicken, pineapple relish, chipotle slaw, brioche roll, chips

BBQ PULLED PORK BURGER / 25

BBQ pulled pork, pickled red cabbage, red onion, radish, coriander, brioche roll, chips

BAYSIDE CHICKEN BLAT WRAP / 23

grilled chicken, lettuce, avocado, tomato, bacon, aioli, chips

PHILLY CHEESESTEAK SANDWICH / 27

marinated fillet steak, grilled cheese, caramelised onion, grilled capsicum, toscana roll, chips

GRILLED PUMPKIN AND FETA BAGEL (VEA) / 22

grilled pumpkin, feta, spinach, avocado, roast capsicum, red onion, chipotle aioli, chips

BOWLS

CAESAR SALAD (GFA) / 25

cos lettuce, crispy bacon, parmesan, sourdough croutons, poached egg, anchovies, Caesar dressing

PUMPKIN NOURISH BOWL (V)(GF) / 25

spinach, pumpkin, pear, roasted beetroot, red onion, pomegranate, walnuts, feta

CRISPY THAI SALAD (V) / 25

fried hokkien noodles, red cabbage, carrot, cucumber, red onion, coriander, mint, chilli, cashews, nuoc cham dressing

ADD grilled chicken (GF)(DF) / 8

crispy chicken (GFA)(DF) / 8

salt and pepper squid (DF) / 10

halloumi (GF) / 8

tofu (VE)(GF) / 6

MAINS

SEARED CHILLI AND LIME CURED

BLUEFIN TUNA MEDALLIONS (GF)(DF) / 38

avocado, edamame, radish, picked cabbage, cucumber, carrot, sesame soy dressing

BBQ PORK CUTLET / 36

house-made BBQ dry rub, pineapple salsa, bean and eggplant caponata

SMOKED TANDOORI CHICKEN (GF) / 34

chicken breast, achari baby potatoes, cucumber and papaya salad, mint raita

MOROCCAN LAMB SKEWERS / 36

spiced tomato purée, couscous, apricot, toasted almonds, fried pita bread, yoghurt

SALT AND PEPPER SQUID (GFA)(DF) / 31

lemon and confit garlic aioli, chips, garden salad

FISH AND CHIPS (GFA)(DFA) / 30

crumbed, battered or grilled, locally caught flake, lemon, tartare, chips, garden salad

300G SCOTCH FILLET (GFA) / 46

onion rings, chips, garden salad

300G SIRLOIN (GFA) / 40

onion rings, chips, garden salad

CHICKEN SCHNITZEL (GFA) / 27

panko crumbed, chips, garden salad

BEEF SCHNITZEL / 28

sage and onion crumbed schnitzel, chips, garden salad

VEGAN SCHNITZEL (VE) / 26

chips, garden salad

SLEEP, EAT,
COCKTAIL, REPEAT.

Pair your meal with one of our signature cocktails. See our friendly staff for a drinks list.

SAUCES & TOPPINGS

GRAVY, MUSHROOM, DIANE, PEPPER (GF) / 3

PARMIGIANA (VEA)(GF) / 4

napolitana sauce, grilled cheese

KILPATRICK (GF) / 4.5

Kilpatrick sauce, crispy bacon, grilled cheese

SEAFOOD / 14

Spencer Gulf prawns, calamari, sand crab, garlic cream

EXTRAS

CHIPS (VEA)(GFA) / 12

aioli

SEASONED WEDGES (VEA) / 15

sour cream, sweet chilli

SWEET POTATO FRIES (VEA)(GFA) / 14

aioli

DESSERTS

BAYSIDE BLONDIE (V)(GF) / 16

cinnamon maple, toasted pistachio, kiwi fruit, fresh berries

BANANA CARAMEL PARFAIT (V)(GF) / 16

brandy snap crisps

CHOCOLATE SEMIFREDDO (V)(GF) / 15

salted caramel sauce, fresh berries, chocolate tuille