

ENTRÉES

HERB AND SESAME FOCACCIA (VEA) / 13

whipped confit garlic brown butter, almond dukkah, balsamic glaze

BAKED BRIE (V) / 18

assorted smoked nuts, onion jam, strawberry, grilled focaccia

SOUS VIDE DUCK BREAST (GF)(DF) / 20

raspberry jus, pomegranate, roast beet and herb salad

SPENCER GULF KING PRAWNS (GF) / 23

cajun butter, pineapple rice

GRILLED STEAK AND JALAPEÑO CHEESE FLATBREAD / 24

roast tomato, rocket



LINCOLN DUO TATAKI (DF) / 27

seared sesame crusted local 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 kingfish tataki, Spencer Gulf king prawns, crab claw, grilled lemon, wasabi



COFFIN BAY OYSTERS

NATURAL (GF)(DF)

HALF 22 / FULL 42

KILPATRICK (GF)(DF)

crispy bacon, Kilpatrick sauce

HALF 24 / FULL 44

POMEGRANATE MIGNONETTE (GF)(DF)

shallots, red wine vinegar

HALF 24 / FULL 44

SEAFOOD MAINS

- 📍 PISTACHIO CRUMBED KING GEORGE WHITING (GF) / 45
cumin and cucumber salad, potato rosti, lemon and dill yoghurt tartare
- 📍 SEARED CHILLI AND LIME CURED BLUEFIN TUNA MEDALIONS (GF)(DF) / 39
avocado, edamame, radish, pickled cabbage, cucumber, carrot, sesame soy dressing
- 📍 BEURRE NOISETTE SEARED SPENCER GULF KINGFISH (GF) / 46
smashed kipfler potatoes, toasted hazelnuts, sautéed green beans, capers, shallots, butter sauce
- 📍 SEAFOOD PAELLA (GF)(DF) / 35
saffron rice, rich tomato sauce, mussels, vongole, prawn, kingfish, calamari, lime, orange
- 📍 CRAB AND VONGOLE LINGUINE / 29
lemon, garlic, olive oil, white wine, cracked pepper, shaved parmesan

MAINS & GRILL

- BBQ PORK CUTLET / 37
house-made BBQ dry rub, pineapple salsa, bean and eggplant caponata
- SMOKED TANDOORI CHICKEN (GF) / 35
chicken breast, achari baby potatoes, cucumber and papaya salad, mint raita
- MOROCCAN LAMB SKEWERS / 37
spiced tomato purée, couscous, apricot, toasted almonds, fried pita bread, yoghurt
- HARISSA ROASTED CAULIFLOWER (VE)(GF) / 28
roast beet hommus, toasted chickpea and rocket criolla salad
- 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
- ADD 📍 SEAFOOD TOPPING / 14
Spencer Gulf prawns, calamari, sand crab, garlic cream



PORT LINCOLN HOTEL SIGNATURE SEAFOOD PLATTER

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

SIDES

POMEGRANATE AND PEAR SALAD (V)(GF) / 12
spinach, feta, roasted beetroot, red onion, walnuts

PARMESAN ROAST POTATOES (V)(GF) / 12
rosemary salt

ALMOND BUTTERED GREENS (V)(GF) / 12
sautéed seasonal greens, toasted almonds, butter

DESSERTS

BAYSIDE BLONDIE (V)(GF) / 17
cinnamon maple, toasted pistachio, kiwi fruit, fresh berries

WHITE CHOCOLATE AND BERRY PANNA COTTA (V)(GF) / 17
mango syrup, almond biscuit, mixed berries

BANANA CARAMEL PARFAIT (V)(GF) / 17
brandy snap crisps

CHOCOLATE SEMIFREDDO (V)(GF) / 16
salted caramel sauce, fresh berries, chocolate tuile

CHEESEBOARD (V)(GFA) / 25
King Island cheddar, South Cape brie, dried fruits, berries,
assorted smoked nuts, lavosh

TEA & COFFEE

COFFEE / 4.8
cappuccino, flat white, latte, long black, short black,
macchiato, piccolo

HOT CHOCOLATE / 4.8

SPICED CHAI LATTE / 4.8

MOCHA / 5

MUG / 1

DECAF / 0.5

EXTRA SHOT / 0.5

MILK ALTERNATIVES / 0.8

lactose free, soy, almond, oat

SYRUPS / 0.5

vanilla, hazelnut, caramel

ASSORTED T2 TEAS / 4.2

English breakfast, earl grey, just peppermint, just chamomile,
sencha green tea, lemongrass + ginger

FORTIFIED DESSERT WINE

		60ml	btl
Willow Point Tawny	Murraylands	5	
Willow Point Muscat	Murraylands	5	
Bethany Old Quarry Tawny	Barossa Valley	7	
Bethany Old Quarry Frontignac	Barossa Valley	7	
Galway Pipe 12 Year Grand Tawny	South Australia	8	
Pirramimma Geoffrey 12 Year Old Liqueur	McLaren Vale	8.5	
Seppeltsfield 10 Year Old Para Grand Tawny	South Australia	9	
Sevenhill Classic Topaque	Clare Valley	9.5	
Morris Classic Muscat	Rutherglen, Victoria	10	
Rockford P.S.Marion Tawny	Barossa Valley	13.5	
Mr Riggs Sticky End Viognier	McLaren Vale		42
d'Arenberg The Noble Mud Pie Viognier	McLaren Vale		47