

## ENTRÉES

SESAME AND HERB FOCACCIA (V) / 14

confit garlic brown butter, almond dukkah, balsamic glaze  
(contains nuts)



CURRIED KINKAWOOKA MUSSEL SOUP (GFA)(DF) / 14

coconut cream, crispy chickpeas, charred pita bread

BEETROOT CUMIN CURED DUCK BREAST (GF)(DF) / 20

pickled radish, celery, roast apple, candied walnuts

CRUMBED BRIE (V) / 19

sweet red wine reduction, pickled radish, lavosh



MANGO CHILLI SPENCER GULF KING PRAWNS (GF)(DF) / 22

edamame, shallot and mint salad

THAI GRILLED BEEF SKEWERS (GF)(DF) / 24

garlic toum, chilli oil, lime



FRESH EYRE SAMPLE (GF)(DF) / 45

Spencer Gulf king prawns, blue fin tuna sashimi,  
Spencer Gulf kingfish, Coffin Bay oysters, pickled mussels,  
marinated grilled baby octopus



## COFFIN BAY OYSTERS

NATURAL (GF)(DF)

lemon

HALF 22 / FULL 42

KILPATRICK (GF)(DF)

crispy bacon, kilpatrick sauce





HALF 24 / FULL 44

BLOODY MARY (GF)(DF)

spiced tomato purée, pickled celery

HALF 24 / FULL 44

## MAINS

-  SEARED BLUEFIN TUNA STEAK (GF)(DF) / 42  
eggplant & potato caponata, celery, shallots and spring onion salad
-  SEARED SPENCER GULF KINGFISH (GF) / 46  
charred cabbage, grilled asparagus, beurre blanc sauce, lemon
-  KING GEORGE WHITING ROULADE / 42  
sautéed potato, almond pangrattato, romesco sauce, grilled lemon
-  SEAFOOD AND CHORIZO RISOTTO (GF) / 36  
Spencer Gulf king prawns, Kinkawooka mussels, vongole, calamari,  
Spencer Gulf kingfish
- GRILLED PORK CUTLET (GF)(DF) / 38  
char siu sauce, green beans, capsicum, baby corn
- HARISSA GLAZED CHICKEN BREAST (GF)(DF) / 36  
hommus, sauteed kipfler potato, roast leek
- PANCETTA AND CONFIT TOMATO RIGATONI / 30  
fresh mozzarella, basil
- PRESSED LAMB SHOULDER (GF)(DF) / 37  
ragu sauce, confit garlic purée, lentil dahl
- ZA'ATAR ROASTED ZUCCHINI (VE)(GF) / 28  
curried potatoes, feta and mint salad


## THE GRILL

- 200G EYE FILLET (GF) / 50  
creamy garlic mash potato, green beans, asparagus,  
confit shallot compound butter
- 300G SCOTCH FILLET (GF) / 50  
creamy garlic mash potato, green beans, asparagus,  
confit shallot compound butter

## SAUCES

- gravy, diane, pepper, mushroom (GF) / 3
- red wine jus (GF) / 5

## TOPPINGS

-  garlic prawn (GF) / 14  
Spencer Gulf prawns, garlic cream



## PORT LINCOLN HOTEL SIGNATURE SEAFOOD PLATTER

FOR 1 / 80

King George whiting (crumbed, battered or grilled), Spencer Gulf king prawns, blue fin tuna sashimi, Spencer Gulf kingfish, Coffin Bay oysters, pickled mussels, marinated grilled baby octopus, salt & pepper squid, smashed potato, garden salad, lemon, dipping sauces

### SIDES

ELOTE (V)(GF) / 13

grilled corn, garlic butter, parmesan, hot sauce, coriander

DUCK FAT CONFIT ROASTED KIPFLER POTATO (GF)(DF) / 13

rosemary sea salt

SEASONAL GREENS (V)(GF)(DF) / 13

tarator, chilli crisps (contains nuts and sesame seeds)

## DESSERTS

CHOCOLATE LAVA PUDDING (V)(GFA) / 18

ginger nut coated vanilla ice-cream, berry compote

PISTACHIO AND COCONUT CAKE (VE) / 17

praline, whipped coconut cream, rhubarb coulis (contains nuts)

BAKED WHITE CHOCOLATE AND HAZELNUT CHEESECAKE (V) / 17

espresso caramel (contains nuts)

SPICED BOURBON APPLE TURNOVER (V) / 18

vanilla bean gelato

CHEESEBOARD (V)(GFA) / 30

Stokes Point smoked cheddar, South Cape brie, lavosh, fresh berries, dried fruit, mixed nuts

## TEA & COFFEE

COFFEE / 5

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

HOT CHOCOLATE / 5

SPICED CHAI LATTE / 5

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 TEA / 4.5

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