

ENTRÉES

HOUSE-MADE GARLIC FLAT BREAD (DF) / 16
confit garlic, herbs, almond dukkah, hommus (contains nuts)


 SPENCER GULF KINGFISH SASHIMI (DF) / 23
caramelised pomegranate, coconut yoghurt, lime, chilli oil

RHUBARB CURED DUCK BREAST (GF) / 20
roast beetroot, cranberries, feta, mint, balsamic jus

BAKED BRIE (V)(GFA) / 20
spiced strawberry honey jam, toasted flat bread, ground coffee

 CHILLI & LIME SPENCER GULF KING PRAWNS (GF)(DF) / 23
mango and cucumber salsa

THAI GRILLED BEEF SKEWERS (GF)(DF) / 24
garlic toum, chilli oil, lime





 FRESH EYRE SAMPLE (GF)(DF) / 45
Spencer Gulf king prawns, bluefin tuna sashimi,
Spencer Gulf kingfish sashimi, Coffin Bay oysters,
Kinkawooka pickled mussels, marinated grilled baby octopus

COFFIN BAY OYSTERS

NATURAL (GF)(DF) HALF 24 / FULL 44
lemon wedges

KILPATRICK (GF)(DF) HALF 26 / FULL 46
crispy bacon, kilpatrick sauce, lemon wedges

MAINS

-  SOY AND GARLIC GLAZED BLUEFIN TUNA (GF)(DF) / 42
roasted kipfler potato, edamame, crispy shallots, spring onion, lime
-  SEARED SPENCER GULF KINGFISH (GF) / 46
charred cabbage, grilled asparagus, beurre blanc sauce, lemon
-  GRILLED KING GEORGE WHITING (GF)(DFA) / 44
seafood bisque risotto, coconut cream, cherry tomato, asparagus, lemon
-  LOCAL SEAFOOD MARINARA LINGUINE / 36
Spencer Gulf king prawns, Kinkawooka mussels, vongole, calamari,
Spencer Gulf kingfish, baby octopus, napoletana sauce, capers, olives
- LEMON AND THYME ROAST CHICKEN BREAST (GF) / 36
roast potato, carrot, broccolini, buttered white wine sauce
- HOT HONEY ROASTED PUMPKIN (V)(GF) / 30
rocket, baby spinach, toasted chickpeas, cherry tomato,
grilled zucchini, asparagus, feta, tahini dressing (contains sesame)


THE GRILL

- ZA'ATAR GRILLED LAMB RUMP (GF) / 40
garlic yoghurt, balsamic roast beets, blistered cherry tomato,
grilled zucchini, wilted spinach
- GRILLED PORK CUTLET (GF)(DF) / 38
char siu sauce, sautéed green beans, carrots, capsicum, baby corn
- 200G EYE FILLET (GF) / 52
roasted kipfler potato, green beans, asparagus, confit cherry tomato,
confit shallot compound butter
- 300G SCOTCH FILLET (GF) / 52
roasted kipfler potato, green beans, asparagus, confit cherry tomato,
confit shallot compound butter

SAUCES

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

TOPPINGS

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



PORT LINCOLN HOTEL SIGNATURE SEAFOOD PLATTER

FOR 1 / 90

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

SIDES

PANZANELLA SALAD (V)(GFA) / 14

tomato, basil, baby spinach, red onion, bocconcini, croutons

ROASTED KIPFLER POTATOES (GF)(DF) / 14

rosemary sea salt

SEASONAL GREENS (V)(GF) / 14

tahini dressing, crumbled feta, chilli crisps (contains sesame seeds)

DESSERTS

WARM CHOC-PECAN BROWNIE (V)(GF) / 18

vanilla bean gelato, rosemary chocolate ganache

BLOOD ORANGE SORBET (VE)(GF) / 17

coconut mango ganache, dehydrated fruits, fresh berries

BAKED WHITE CHOCOLATE AND HAZELNUT CHEESECAKE (V) / 18

espresso caramel (contains nuts)

RICOTTA CHURROS (V) / 16

caramel sauce, chocolate ganache, fresh berries

CHEESEBOARD (V)(GFA) / 32

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