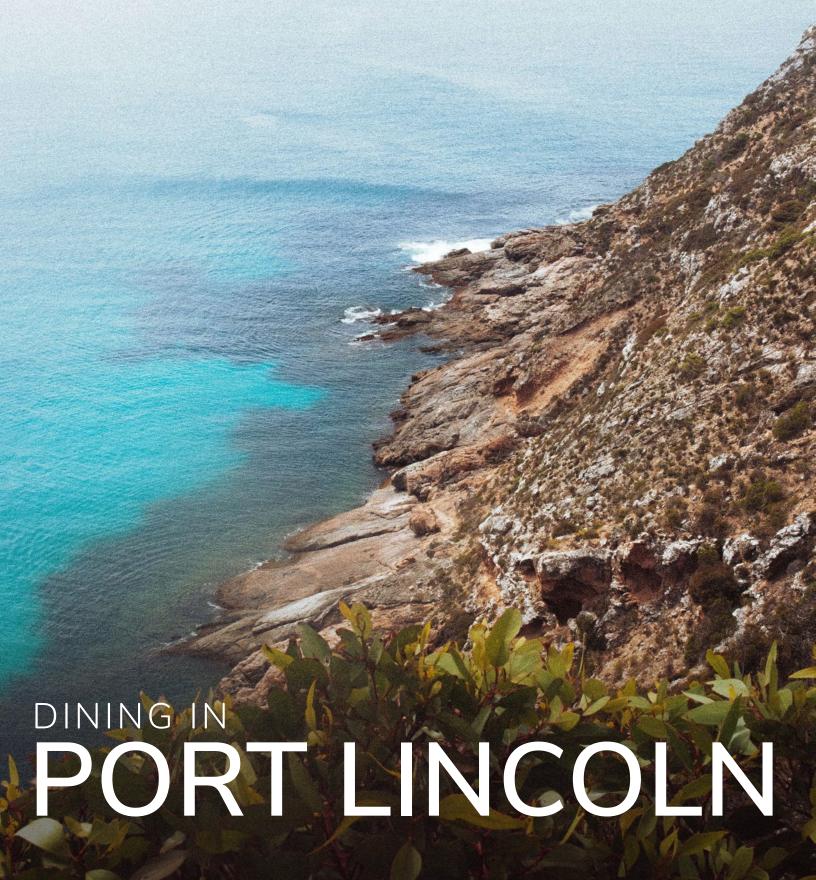
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• S A F A R I S •

AUSTRALIA'S 'SECRET SEAFOOD MECCA'

Lauded this title by the New York Post, Port Lincoln's reputation for exquisite, fresh and diverse seafood excels.

Often forgotten on Australian tours, South Australia is rising to join its more favored sister states, and recent rankings in the Top 10 Destinations by both Vogue and Lonely Planet, its popularity is more than justified, and not only for its fine cuisine.

These are some of the best restaurants in Port Lincoln:

THE LINE & LABEL - Seafood

The Line & Label is set amongst the vineyard of Peter Teakle Wines and was recently included in The Traveller 'Best dishes of the World 2018'. The Line & Label offers contemporary Australian food matched with their own Estate wines. The Line & Label prides itself on using the freshest Eyre Peninsula produce from the land and the sea, as well as from its own kitchen gardens and orchard.

- Thursday, Friday & Saturday Dinner from 6pm
- Saturday & Sunday Lunch from 12noon to 2.30pm
- Wine Tasting Saturday & Sunday 10:45am to 5:00pm
- Last booking at 3:45pm
- Bookings are essential and require a platter booking
- Taxi from Port Lincoln Hotel or South Point Beach House

DEL GIORNOS - Modern Australian

An award-winning café restaurant overlooking the foreshore of Boston Bay Del Giornos has an informal but delicious café style. The menu consists of a large range of dishes with a strong 'Modern Australian' flair and is heavily focused on local produce from around the Eyre Peninsula, specializing in local, seasonal seafood.

Casual yet superb, Del Giornos offers an EP Tasting Menu. You will experience shared platters for a gourmet delight, ranging from kingfish and bluefin tuna sashimi to Coffin Bay oysters, deviled scallops, salt & pepper calamari and Kinkawooka mussels. Main courses include King George whiting, Samm lamb steaks, and Spencer Gulf prawns.

8-min walk from the Port Lincoln Hotel – 600m



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SEAFOOD MASTERCLASS - Experiential Seafood

An experience for the tastebuds, enjoy a seafood masterclass cooking demonstration and dinner with renowned Chef, Kris Bunder, one of Port Lincoln's best known Chefs. Kris welcomes you into his home on the Lincoln Marina, the setting is divine overlooking the waterways of the Port Lincoln Marina and Kris will provide you with the freshest and most sumptuous seafood that Australia can offer. This includes wild-caught abalone, squid and prawns, locally farmed kingfish, mussels and Coffin Bay oysters to name just a few local species, all paired perfectly with local wines. This will be a dinner to remember.

• Optional transport to dinner with the Tesla, a unique electric cruiser. Min of 4 pax, taxi or transfer options

HOTEL BOSTON - Fine Pub Food

Overlooking the picturesque Boston Bay, the Hotel Boston delivers a unique take on local pub meals. They offer a quality restaurant dining experience and also a unique "Shack" alfresco experience. A great place to sit back right on the beach and enjoy local delicacies and daily specials.

15-min walk from the Port Lincoln Hotel – 1.2km

MARINA HOTEL - Fine Pub & Seafood

Situated right on the Lincoln Cove Marina offering waterfront indoor and outdoor dining, bar and gaming facilities. Diverse menu offers a variety of local seafood, house made pizzas and contemporary high-quality pub fare.

- Open 5.30pm 8.30pm no specified seatings
- Easy walk from South Point Beach House
- 10 mins taxi from the Port Lincoln Hotel

FUMO28 - Oyster Bar & Seafood

Fumo28 is a small, funky and intimate boutique restaurant located on the stunning Port Lincoln foreshore. Sourcing the finest local seafood and fresh produce, they strive to showcase the best of the Eyre and beyond through their seasonal menus.

• 2-min walk from the Port Lincoln Hotel – 150m



PORT LINCOLN HOTEL SURROUNDS - Various

On the main foreshore and in town, there are many dingin options including the Tasman Hotel, Pier Hotel, foreshore cafés and takeaway venues – Zambreros, King Neptune's Fish & Chips, Peacock Gardens Chinese and Thai Restaurant, and more.

- Sarins Restaurant 6-8pm
- Sarins Bar & Foreshore All day, first in first serve
- Sharky's Bar Open from 12 noon

L'ANSE FRENCH CAFÉ & CROISSANTERIE

L'Anse French Café & Croissanterie is an authentic French café restaurant that has been proudly serving the Eyre Peninsula region and beyond since 2018. Their mission is to provide high-quality food for anyone who wishes to combine fun and enjoyable ambiance with skillful cooking into a authentic French experience.

ETHICAL KITCHEN - Healthy / Plant-Based

Eco organic health food, from veggie patties, health bowls and smoothies.

PIZZA TRIESTE - Italian

Chef Marco Radovini established Pizzeria Trieste in 2013 after moving from Trieste, Italy, with a vision to bring delicious, authentic Italian cuisine to Port Lincoln. Its specialty is delicious hand-stretched, wood-fired oven pizzas using only quality ingredients, to bring you the most authentic, mouth-watering Italian dining experience. It also offers a range of pasta, panini, breakfast options, Italian Segafredo Zanetti coffee, and desserts. Excellent food with a casual café style.

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- Limited seating
- Takeaway also but pick up

THE ROGUE & RASCAL CAFÉ - Casual / Indulgent

The Rogue & Rascal is a breakfast café on the foreshore of Port Lincoln serving up good food, coffee and a tipple with a side of quirk seven days a week.

Dine-in or takeaway, open every day to 3.00pm



ONLY LUNCH BOSTON BAY WINERY - Fine Dining

This winery is the world's closest vineyard to the ocean and often jokes that pruning needs to be done at low tide so the crayfish don't bite you! The Ford family relocated from Sydney to Port Lincoln and purchased a license to catch wild abalone from the local waters. They were so taken with the region that in 1984 this picturesque vineyard and cellar door was established. It was inspired by the French explorer, Captain Nicholas Baudin, the captain and his cartographer Citizen Freycinet were also impressed by this spectacular peninsula, believing its slopes would be a good place to establish a winery.

Grapes: they named Boston Bay "Port du Champagny" and Boston Island "Isle de la Grange". The tip of the Eyre Peninsula has a good range of soils, even patches of terra rossa over limestone and the climate is cool and temperate.

The winery is now well established with a number of different award-winning wines including the beautifully refreshing Boston Bay Sauvignon Blanc; fittingly named

"The Great White."

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Family member Tony Ford is the internationally acclaimed, popular and comical in-house master-chef. Boston Bay Winery is a perfect location for Tony who loves seafood and the Eyre Peninsula. Tony is passionate about the Eyre Peninsula's self-proclaimed position as Australia's seafood frontier and delights in sharing his extensive knowledge of local produce with his guests.

- 'Feed Me Fordie' Thu Sun, 12.00-12.30pm
- Wine tasting & grazing platter Daily 12.00-3.00pm