

# CODA LORNE

## Smaller

Appellation rock oyster with spanner crab and nam jim dressing	\$7ea
Crispy tapioca and prawn betel leaf with kaffir lime and green chilli	\$11ea
Beef tartare, roasted chilli jam, Thai basil betel leaf	\$9ea
Madura style chicken skewer	\$7ea
Cumin spiced lamb cutlet with sweet soy glaze	\$12ea

## Bigger

Barramundi with jungle aromats	\$42
Otway range pork chop, tomato and lemongrass sambal	\$42
Javanese curry, native greens, tempeh and plantain chips	\$36
Chargrilled beef short rib, apple kimchi and fresh wasabi	\$48
Cantonese style roast duck	half \$45

## In Between

Spencer Gulf Kingfish sashimi, olive, tamari and chrysanthemum	\$28
Eggplant, cucumber, bean shoots, peanuts and coriander with dan dan dressing	\$24
Salt and pepper calamari	\$29
Goolwa pippies with lemongrass, mint and coconut curry	\$28
Prawn fried rice, lap yuk, edamame and chives	\$25

## On The Side

Steam gai lan with yellow bean sauce	\$14
Coda slaw	\$14
Cos lettuce, shisho, radish with goma dressing	\$13
Charred Chinese doughnut	\$7
Jasmine rice	\$7

## The Sweet Stuff

Fried coconut ice cream with pineapple jam	\$15
Chocolate macadamia parfait	\$15
Mango pudding with tapioca pearls and milk sorbet	\$14
Hazelnut and ginger macaron	\$4

# CODA LORNE

## Group bookings

Group bookings can be made for groups of up to 10 guests. For all groups of 8 or more, we require that you partake in our set menu.

### \$75pp set menu

Crispy tapioca and prawn betel leaf with kaffir lime  
and green chilli

Duck lettuce delight, shiitake mushroom, coriander  
and water chestnuts

Spencer Gulf kingfish sashimi, olive, tamari  
and chrysanthemum

Eggplant, cucumber, bean shoots, peanuts, coriander  
with Dan Dan dressing

Yellow Roasted Duck Curry

Coda Slaw

Jasmine rice

Fried coconut ice cream with pineapple jam