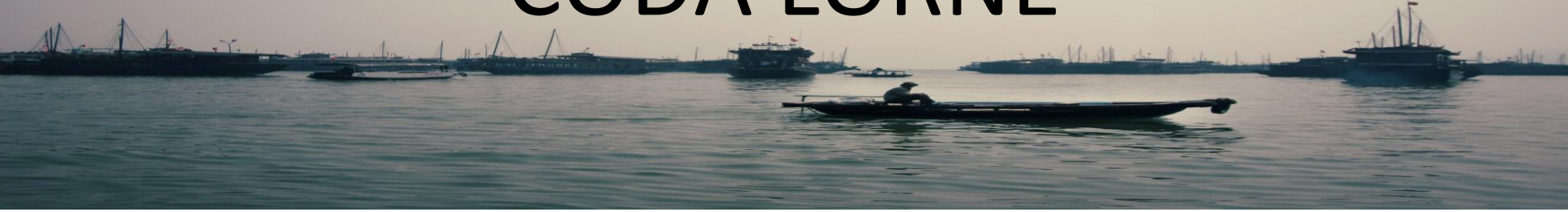


# CODA LORNE



## 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
Hervey Bay scallop with soy bean custard & XO sauce	\$12ea
Vietnamese spring roll with taro, black pudding & mortadella	\$12ea

## In Between

Spencer Gulf Kingfish sashimi, olive, tamari and chrysanthemum	\$29
Barongarook pork belly, potato and spring onion salad with pinenuts & Mala dressing	\$24
Salt and pepper calamari	\$29
Goolwa pippies with lemongrass, mint and coconut curry	\$28
Fried rice with crispy roaring forties lamb, fermented chili bean, amchur & pickled krachai	\$28

## Bigger

Barramundi with jungle aromats	\$42
Javanese curry, native greens, tempeh and plantain chips	\$36
Striploin Steak with black pepper butter	\$48

## On The Side

Wok tossed fioretto, roasted garlic, yellow bean & prawn floss	\$15
Cos lettuce, shisho, radish with goma dressing	\$13
Charred Chinese doughnut	\$7
Jasmine rice	\$7

## The Sweet Stuff

Lemon Verbena & Brulee Tart	\$15
Chocolate, pear & chestnut parfait	\$15