

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 and XO sauce \$12ea

Quail with roasted coconut,
spring onion and green chilli
relish \$11ea

In Between

Spencer Gulf Kingfish
sashimi, olive, tamari
and chrysanthemum \$28

Crispy Barongarook pork
belly, potato and spring
onion salad with pine nuts
and Mala dressing \$27

Salt and pepper calamari \$29

Goolwa pippies with
lemongrass, mint and coconut
curry \$28

Prawn fried rice, lap yuk,
edamame and chives \$25

Bigger

Barramundi with jungle
aromats \$42

Javanese curry, native
greens, tempeh and plantain
chips \$36

Striploin steak with black
pepper butter, crispy fried
leak and potato \$48

On The Side

Wok tossed morning glory,
roasted garlic, yellow bean
and prawn floss \$15

Cos lettuce, shisho, radish
with goma dressing \$13

Charred Chinese doughnut \$7

Jasmine rice \$7

The Sweet Stuff

Lemon and Verbena brulee
tart \$15

Guava pudding, pomelo
and pei pa koa sorbet \$14

Chocolate and macadamia
parfait \$15