

CODA LORNE

Smaller

Appellation rock oyster with radish, ca loc & finger lime	\$7ea
Crispy tapioca and prawn betel leaf with kaffir lime and green chilli	11ea
Bass strait scallop with burnt corn custard & spring onion	\$12ea
Pork skewer with sweet soy & cumin glaze	\$12ea
Spanner crab betel leaf with coconut, roasted chili & krachai	\$11ea

In Between

Spencer Gulf kingfish sashimi with olive, tamari & chrysanthemum	\$29
Kipfler Potato, cucumber, cabbage & tofu with gado gado sauce	\$24
Salt & pepper calamari	\$27
Portarlinton mussels with lemongrass, mint & coconut curry	\$28
Crystal bay prawn fried rice with lap yuk & edamame	\$29

Bigger

Steamed Snapper with woku aromats	\$42
Javanese curry, native greens, tempeh & plantain chips	\$36
Striploin steak, kampot pepper butter crispy leek and potato	\$48
Cantonese roast duck	\$49

On The Side

Steamed gai lan with sweet & sour soy & spring onion	\$15
Cos lettuce, shisho, radish & goma dressing	\$13
Charred Chinese doughnut	\$7
Jasmine rice	\$7

The Sweet Stuff

Yuzu brule tart	\$15
White chocolate & coffee parfait	\$15
Mango sorbet, apple compote, caramelised puffed rice	\$15