

# CODA LORNE

## Smaller

## Bigger

Appellation rock oyster with radish, ca loc & finger lime \$5.5e

Crispy tapioca & prawn betel leaf with kaffir lime & green chilli \$11e

Tempura bug tails, garlic salt, pickled cucumber & wasabi mayo \$16e

Abrolhos scallop with charred corn custard & spring onion \$10e

Crying Tiger lamb shoulder with Vietnamese mint & iceberg lettuce \$12e

Salt & pepper quail with black vinegar \$11e

Filipino pork skewer with sawsawan \$11e

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

Grilled Hapuka, smoked soy, ginger & daikon \$45

Roasted yellow duck curry \$45

Striploin steak, black garlic, acar, sweet potato & brown butter \$52

## On The Side

Grilled fioretto with sweet soy, Almond & Leek \$16

Radicchio & iceberg with nashi pear, ginger & umeboshi gastrique \$14

Eggplant with chilli bean & lotus root \$16

Charred Chinese doughnut \$7

Jasmine rice \$7

## In Between

Spencer Gulf kingfish sashimi with olive, tamari & chrysanthemum \$29

Calamari 'som-tum' with cucumber, kohlrabi, toasted rice & pork scratching \$29

Steak tartare, roasted chilli, whipped tofu & rice crackers \$26

Roasted savoy cabbage, cashew butter, Lao Gan Ma & Jerusalem artichoke \$24

Goolwah pipis with lemongrass, mint & coconut curry \$29

Golden fried rice with chives & cured egg yolk Sm\$15 lg\$24

## The Sweet Stuff

Chocolate tart with burnt orange caramel & chantilly \$16

Palm sugar pavlova, cendol, mascarpone & coconut sorbet \$16

Seasonal fruit platter \$10