

# CODA BAR + RESTAURANT

## Smaller

|                                                                                      |         |
|--------------------------------------------------------------------------------------|---------|
| Freshly shucked Pacific oyster with a mirin and pomelo dressing                      | \$3.8ea |
| Drunken chicken wingets                                                              | \$3ea   |
| Sweet potato and Clarence River prawn fritter, roasted chilli dip                    | \$5ea   |
| Crispy prawn and tapioca betel leaf                                                  | \$5ea   |
| Spanner crab, galangal, roasted chilli and lime betel leaf                           | \$5.8ea |
| Sugar cane prawn with sweet chilli sauce                                             | \$5ea   |
| Quail lettuce delight, lup cheong, shitake mushroom, coriander and water chestnuts   | \$6.8ea |
| Prawn lettuce delight, ginger, chilli, black fungus mushroom, and crispy noodles     | \$6.8ea |
| Eggplant and tofu lettuce delight, enoki mushroom, crispy garlic and black vinegar   | \$5ea   |
| Hà Nội style crispy rice paper roll with nuoc mam dipping sauce                      | \$6ea   |
| Soft rice paper rolled with pork, prawn, perilla and chive bud                       | \$6ea   |
| Roasted Spring Bay scallop, pearl tapioca and Yarra Valley salmon caviar             | \$6ea   |
| Blackened quail, daikon and shiso salad                                              | \$7ea   |
| Coda roll, crisp parcel of bone marrow, ginger, shitake mushroom and rice paddy herb | \$8.8ea |
| Coda nicoise salad                                                                   | \$18    |
| San Daniele prosciutto, compressed rock melon and bread sticks                       | \$22    |
| Duck liver parfait, brioche and apple and fennel salad                               | \$18    |
| Citrus cured Hiramasa kingfish, fresh wasabi, pickled radish                         | \$15    |
| Western Plains suckling pig terrine                                                  | \$18    |
| Seven spiced cuttlefish and ponzu soy                                                | \$15    |
| Steak tartare, quail egg, mustard cress and caper melba toasts                       | \$18    |

## Bigger

|                                                                                          |      |
|------------------------------------------------------------------------------------------|------|
| Sizzling plate of prawns, roasted chilli, kingbrown mushrooms, wing beans and thai basil | \$34 |
| Wok fried black pepper crab                                                              | \$27 |
| Roasted yellow duck curry                                                                | \$35 |
| Fish cooked in the bag                                                                   | \$35 |
| Roast lamb, broad beans, mint and watercress                                             | \$35 |
| Hopkins River steak charcoal grilled, tomato, buffalo mozzarella and spearmint salad     | \$35 |

## On The Side

|                                                                     |     |
|---------------------------------------------------------------------|-----|
| Steamed broccolini, yellow soya bean sauce and caramelised shallots | \$8 |
| Coda slaw, wombok, carrot, hot mint and red cabbage                 | \$8 |
| Heart of palm, honeydew melon and mint salad                        | \$8 |
| Pomme frites                                                        | \$8 |
| Jasmin rice                                                         | \$5 |

## The Sweet Stuff

|                                                                                          |        |
|------------------------------------------------------------------------------------------|--------|
| Ice cream sandwich                                                                       | \$10   |
| Coconut and pandan tapioca pudding, seasonal fruit and ruby grapefruit and ginger sorbet | \$14.8 |
| Souffle                                                                                  | \$17   |
| Spiced apple and goats cheese fritters, leatherwood honey ice-cream and zatar            | \$14.8 |
| <u>Taste plate:</u>                                                                      |        |
| Baked lemon tart with Yuzu marshmallow                                                   |        |
| Valrhona chocolate custard pot hazelnut brittle & pumpkin foam                           | \$16   |
| Coda cheese selection                                                                    | \$24   |