

# CODA BAR + RESTAURANT

## Smaller

Freshly shucked Pacific oyster with a mirin and fingerlime dressing	\$3.8ea
Crispy prawn and tapioca betel leaf	\$5.8ea
Spanner crab, galangal, roasted chilli and lime betel leaf	\$6.8 ea
Sugar cane prawn with sweet chilli sauce	\$7ea
Quail lettuce delight, lup cheong, shitake mushroom, coriander and water chestnuts	\$9.8ea
Eggplant and tofu lettuce delight, enoki mushroom, crispy garlic and black vinegar	\$6ea
Hà Nôi style crispy rice paper roll with nuoc mam dipping sauce	\$6.8ea
Soft rice paper rolled with fresh tuna and wasabi ginger mayonnaise	\$10ea
Hervey Bay scallop, pearl tapioca and Yarra Valley salmon caviar	\$7.8ea
Blackened quail, daikon and shiso salad	\$7.8ea
Lamb chop with chimi churri and orange cumin salt	\$8.8ea
That's Amore Buffalo mozzarella, zucchini fritters, mint and pea salad	\$22
San Daniele prosciutto and bread sticks	\$22
Duck liver parfait	\$20
Crystal Bay prawn and pork salad, coconut caramel and thai basil	\$24
Tempura bugs, Roy Choi's kimchi, chilli salt and soy dipping sauce	\$16ea
Steak tartare, quail egg, mustard cress and caper melba toasts	\$24
Yellow fin tuna, daikon, green apple salad with pinenuts, ponzu and fresh wasabi	\$24

## Bigger

Sizzling plate of prawn and blackbean, eggplant, chilli and king brown mushroom	\$38
'Uhm-ma' chicken	\$38
Roasted yellow duck curry	\$38
Coda's fish of the day	\$m.p
O'Connor scotch fillet steak, pomme dauphinoise and green peppercorn sauce	\$38

## On The Side

Steamed gai lan with yellow soya bean sauce	\$8
Coda slaw, wombok, carrot, hot mint and red cabbage	\$8
Butter tossed brussel sprouts, smoked speck, reggiano parmigiano	\$8
Heart of palm, honeydew melon, mint and cucumber salad	\$8
Wok fried bok choy and lettuce with garlic and ginger	\$8
Pomme frites	\$8
Jasmin rice	\$5

## The Sweet Stuff

Ice cream sandwich	\$12
Souffle	\$17
Chocolate fondant, vanilla ice cream and caramel crisps	\$16
Monkey banana fritters, crushed pistachio, black sesame and coconut sorbet	\$15
Spiced apple crumble tartlet, poached rhubarb and ginger ice-cream	\$15
Sweet special	\$16
Coda cheese selection	\$24
Sweet bite	\$4

Please note:

With groups of 8 people or more we require that you partake in one of our Chef's Set Menus listed below.

We are more than happy to cater to for most dietary requirements, however we ask for at least 48 hours notice of which set menu you will be having and the exact requirements.

If you have a smaller group and would like to partake in one of our set menus, please speak to someone in our reservation team to make a reservation and discuss the available options.

# CODA BAR + RESTAURANT

## \$60 per person Set Menu

San Daniele prosciutto, fresh figs and  
bread sticks

That's Amore Buffalo mozzarella, zucchini  
fritters, mint and pea salad

Spanner crab, galangal, roasted chilli and lime betel leaf

Quail lettuce delight, lup cheong, shitake  
mushroom, coriander and water chesnuts

Sizzling plate of prawn and blackbean,  
eggplant, chilli and king brown  
mushroom

Roasted yellow duck curry

Coda slaw, wombok, carrot, hot mint and red  
cabbage

Jasmin rice

Ice cream sandwich

## \$80 per person Set Menu

San Daniele prosciutto, fresh figs and bread sticks

That's Amore Buffalo mozzarella, zucchini  
fritters, mint and pea salad

Hervey Bay scallop, pearl tapioca and  
Yarra Valley salmon caviar

Quail lettuce delight, lup cheong, shitake  
mushroom, coriander and water chesnuts

Crispy prawn and tapioca betel leaf

Crystal Bay prawn and pork salad,  
coconut caramel and thai basil

Sizzling plate of prawn and blackbean,  
eggplant, chilli and king brown mushroom

Roasted yellow duck curry

Coda slaw, wombok, carrot, hot mint  
and red cabbage

Jasmin rice

Souffle

Monkey banana fritters, crushed pistachio,  
black sesame and coconut sorbet

# CODA BAR + RESTAURANT

## \$100 per person Set Menu

San Daniele prosciutto, fresh figs and bread sticks

That's Amore Buffalo mozzarella,  
zucchini fritters, mint and pea salad

Hervey Bay scallop, pearl tapioca  
and Yarra Valley salmon caviar

Steak tartare, quail egg, mustard cress  
and caper melba toasts

Quail lettuce delight, lup cheong, shitake mushroom,  
coriander and water chesnuts

Crispy prawn and tapioca betel leaf

Crystal Bay prawn and pork salad,  
coconut caramel and thai basil

Sizzling plate of prawn and blackbean,  
eggplant, chilli and king brown mushroom

Roasted yellow duck curry

Lamb chop with chimi churri  
and orange cumin salt

Coda slaw, wombok, carrot,  
hot mint and red cabbage

Jasmin rice

Souffle

Monkey banana fritters, crushed pistachio,  
black sesame and coconut sorbet