

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
Beef tartare, roasted chilli jam, Thai basil betel leaf	\$9ea
Madura style chicken skewer	\$7ea
Cumin spiced lamb cutlet with sweet soy glaze	\$12ea

Bigger

Barramundi with jungle aromats	\$42
Roasted yellow duck curry	\$45
Javanese curry, native greens, tempeh and plantain chips	\$36
Crying Tiger eye fillet steak with heirloom tomato and watercress	\$49
Cantonese style roast duck	half \$45 whole \$85

In Between

Spencer Gulf Kingfish sashimi, olive, tamari and chrysanthemum	\$28
Eggplant, cucumber, bean shoots, peanuts and coriander with dan dan dressing	\$24
Salt and pepper calamari	\$29
Goolwa pippies with lemongrass, mint and coconut curry	\$28
Prawn fried rice, lap yuk, edamame and chives	\$25

On The Side

Steam gai lan with yellow bean sauce	\$14
Coda slaw	\$14
Cos lettuce, shisho, radish with goma dressing	\$13
Charred Chinese doughnut	\$7
Jasmine rice	\$7

The Sweet Stuff

Fried coconut ice cream with pineapple jam	\$15
Chocolate macadamia parfait	\$15
Mango pudding with tapioca pearls and milk sorbet	\$14
Yuzu marshmallow	\$4

CODA LORNE

Group bookings

Group bookings can be made for groups of up to 10 guests. For all groups of 8 or more, we require that you partake in our set menu.

\$75pp set menu

Crispy tapioca and prawn betel leaf with kaffir lime
and green chilli

Duck lettuce delight, shiitake mushroom, coriander
and water chestnuts

Spencer Gulf kingfish sashimi, olive, tamari
and chrysanthemum

Eggplant, cucumber, bean shoots, peanuts, coriander
with Dan Dan dressing

Barramundi with jungle aromats sauce

Coda Slaw

Jasmine rice

Fried coconut ice cream with pineapple jam