

CODA

Smaller

Shucked oyster with spanner crab and nam jim dressing	\$7ea
Kaffir lime huon salmon gravlax, whipped tobiko with puff nori biscuit	\$7ea
Crispy tapioca and prawn betel leaf with kaffir lime and green chilli	\$11ea
Tempura bugs, Roy Choi's kimchi, chilli salt and garlic soy dipping sauce	\$15ea
Chicken satay skewer	\$7ea
Hervey Bay scallop, pearl tapioca and Yarra Valley salmon caviar	\$11ea
Blackened quail, witlof and celery	\$11ea
Eggplant and tofu lettuce delight, enoki mushroom, crispy garlic and black vinegar	\$11ea
Duck lettuce delight, lap cheong, shiitake mushroom, coriander and water chestnuts	\$13ea

In Between

Yellowfin tuna, daikon, green apple salad with pine nuts, ponzu and tobiko	\$28
That's Amore buffalo mozzarella, zucchini fritters, mint and pea salad	\$25
Steak tartare, quail egg, mustard cress and caper Melba toasts	\$28
Steamed rolled rice noodles with XO cuttlefish and garlic stems	\$29
Crystal bay prawn fried rice with lap yuk, edamame and chives	\$29

Bigger

Roasted Barramundi with jungle aromats	\$42
Javanese curry, native greens, tempeh, plantain chips and macadamia	\$36
Roasted yellow duck curry	\$45
Flat iron steak with Café de Sichuan	\$43

On The Side

Cabbage, chives and dill slaw with miso ginger vinaigrette	\$14
Pickled cucumber, nashi pear, cos salad with sumac dressing	\$14
Wok tossed Gai Lan with fermented bean curd and black beans	\$14
Pomme frites	\$10
Jasmine rice	\$7
Roti	\$7

The Sweet Stuff

Pandan lamington with passionfruit sorbet	\$15
Dark chocolate sphere, Vietnamese coffee sorbet, Bourbon mascarpone, raspberry and cacao nibs savoiardi	\$25
Tasmanian pepper pavlova, strawberry elderflower compote, condensed milk Chantilly and lychee	\$24
Vegan wattle seed financier, chocolate cremeux, mango calamansi sorbet and finger lime	\$18