



Lunch

at

CODA

Freshly shucked Tasmanian Pacific oyster from Barilla Bay, mirin and finger lime dressing

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Citrus cured Hiramasa kingfish, fresh wasabi and pickled radish

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Tataki of Sher Wagyu Black Label Striploin (marble score 8, grain fed 350 – 400 days)
daikon, baby shiso and ponzu

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Hanoi style crispy rice paper roll with a nuoc mam dipping sauce

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Hopkins River steak béarnaise charcoal grilled with pomme frites

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Yellow curry of lamb neck, lotus root and fresh krachai,
Heart of palm, honeydew melon and mint salad

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Valrhona chocolate custard pot, hazelnut brittle and pumpkin foam
Baked lemon tart, Yuzu marshmallow

BEVERAGES

Leila Sparkling Sauvignon Blanc
RMT Show Chardonnay 06
Pepperjack Cabernet 07
Fat Yak by Matilda Bay
Cascade Light

**This menu has been created by Adam D'Sylva and Rebecca Creighton
in conjunction with Shared Tables**

