

## Main

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### Seared Venison Salad

Roasted beetroot, plum & pecan praline

### Ōra King Salmon

Whisky cured salmon gravlax, red cabbage, horseradish & puffed barley

### Seafood Chowder

green lipped mussels, Cloudy Bay clams, white fish, prawns served with house baked sourdough

### Seared Rare Tuna

tamarind & kaffir lime mayo, carrot & fresh coconut salad

### Twice Cooked Pork Belly

ranch dressed Perlas potato & green bean salad, smoked onion jam & cornbread croutons

### Barley Risotto

mushroom, Whitestone blue cheese & chestnut crème fraiche

### Louisiana-style Prawns

spicy sausage, corn, potato, corn cracker & a dash of Asahi lager

## Sides

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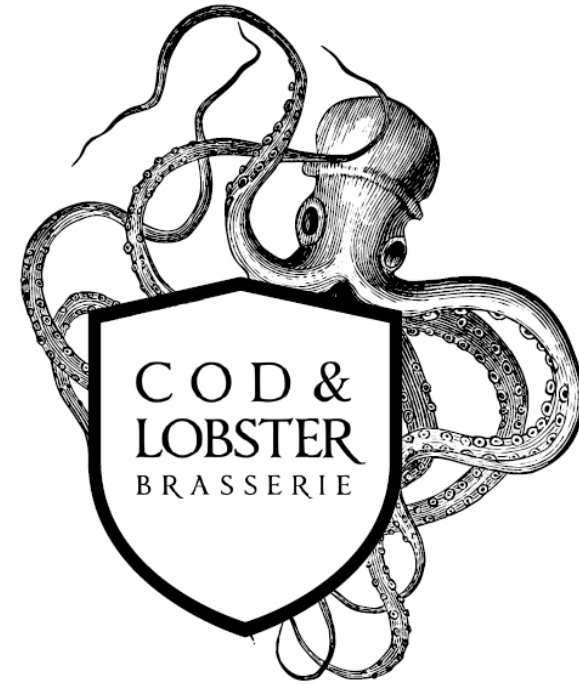
turmeric roasted cauliflower, tahini crème fraiche & toasted sesame seeds

sautéed broccoli, sundried tomato & pine nut pesto, crispy prosciutto

truffle fries with grated parmesan

## Lunch Menu

### Two Course \$30



## Dessert

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Steamed lemon & ginger pudding, lemon gelato, macadamia nut brittle

Chocolate pot, peanut butter caramel, banana & praline parfait, Oreo cookie crumb

Armangac crème brûlée, orange infused prunes, toasted hazelnut

White chocolate mousse, cinnamon crumb, white chocolate gelato & apple

Monday - Sunday 11 am - 4 pm      Full Menu Available

Private room available, out catering & private function | takeaway

Monday - Sunday 11.00 am - late | [www.codandlobster.com](http://www.codandlobster.com)

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