

# COD & LOBSTER BRASSERIE

## LUNCH MENU

### Appetiser

house baked sourdough & Neudorf olive oil	8
smoked eel arancini with confit garlic & mustard aioli	5 ea
prawn & chorizo skewer	5 ea

### Main

#### Caesar Salad 20

Cos wedges, crispy anchovies, soft egg, hazelnut crumb & Caesar dressing

#### Caprese Salad 18

tomato medley, Viavio bocconcini, basil, balsamic & local olive oil

#### Beef Carpaccio 24

pepper crusted rare beef, horseradish panna cotta, pickled mustard, rocket, Parmesan & truffle oil

#### Ōra King Salmon 24

miso cured salmon, wasabi foam, pickled radish, puffed rice & ponzu dressing

#### Steamed Mussels & Clams 24

green lipped mussels, Cloudy Bay clams, chorizo, tomato & basil broth, served with house baked sourdough

#### Seared Tuna 24

avocado, tomato & charred corn salad with chimichurri dressing

#### Ricotta Gnocchi 26

roasted courgette, red onion & artichoke, pine nuts, sage & ricotta salata

#### Pan Baked Blue Cod 36

raw vegetable salad, pea hummus & toasted pumpkin seeds

#### Seafood Risotto 34

saffron risotto, prawns, squid & housemade scallop & squid ink sausage

#### Chargrilled 250g Ribeye Steak 39

braised beef cheek hash, spicy prawn & tomato hollandaise, rocket & jus

#### Seafood Board for two 60

smoked fish paté, cured Ōra King Salmon, grilled prawns, smoked mussels & chargrilled octopus, chimichurri steamed clams, battered blue cod bites, seared tuna & house baked sourdough

### Side

turmeric roasted cauliflower, tahini crème fraiche & toasted sesame seeds	8
sautéed seasonal greens, mustard crumb & shaved Pecorino	8
truffle fries with grated Parmesan	8
green salad with house vinaigrette	8
3 x grilled prawns	12