

Locals' Menu

Entrée

Duo of Bruschetta

Tiradito

Cured Ōra King Salmon

Main Course

250g Flounder

lemon | chilli | garlic butter

Fish Du Jour

romesco | grilled courgette

120g Fillet of Beef

Bourguignon sauce | duck fat potatoes

Ricotta Gnocchi

mushrooms | thyme roasted walnuts | blue cheese foam

Dessert

Crème Brûlée

Chocolate Pot

Locals menu available Tuesday to Sunday, 11am - 5.30pm

Tables dining on this menu to be returned before
reservations at 7.30pm

2 course \$35 3 course \$45

Gin of the week

Rutte Sloe Gin 16

Quina Fina Tonic Water

Wine of the week

Forrest Albariño | Marlborough, NZ

10 / 40

Bubbles & Oysters

glass of Perrier-Jouët Champagne

& three oysters 30

300 Trafalgar Street, Nelson City, New Zealand 7010

COD & LOBSTER BRASSERIE

Bruschetta octopus	6 each
Bruschetta artichoke & pecorino	6 each
Squid Arancini (3)	12
Pacific Oysters natural or battered	5 each
half dozen	25

Raw Bar

Tiradito	18
Cured Ōra King Salmon	22

Grilled Scampi (4) garlic butter sourdough	22
Coromandel Scallops black pudding pear	24
Duck Liver Pâté croûtes house chutney	22
Braised Beef Cheek parsnip raisin & caper jus	22
Baked Mozzarella eggplant caponata sourdough	20

Cod & Lobster

NZ Lobster Bisque	28
poached blue cod sourdough	

Ōra King Salmon Fillet	36
white bean purée braised fennel orange	
Roasted Market Fish Fillet	37
romesco grilled courgette	
Lamb Loin 160g	36
eggplant Greek yoghurt hazelnut dukkah	
Fillet of Beef 150g	38
Bourguignon sauce duck fat potatoes	
Ricotta Gnocchi	32
mushrooms thyme roasted walnuts blue cheese foam	

Whole Fish

NZ Lobster	\$19/100G
chargrilled lemon chilli garlic butter	
250g Flounder	
lemon chilli garlic butter fries	\$26

Sides / Share

Broccoli 12
almonds | blue cheese

Roast Parsnip 12
smoked yoghurt | honey | pistachio

Truffle Fries 10
grated Parmesan

Iceberg Lettuce Wedge 10
feta dressing | bacon crumb

Fruits de Mer Royale 160
(perfect for two)

scampi (4) | Ōra King salmon
tiradito | natural oysters (3)
battered oysters (3)

roasted fish fillets | arancini (4)
scallops (4) | 1/2 grilled NZ lobster
Marie Rose dipping sauce | truffle fries

LIMITED QUANTITIES AVAILABLE

Dessert

caramel gingerbread | rhubarb
cereal milk ice cream 16

chocolate pot | peanut butter caramel
banana & peanut parfait | Oreo cookie crumb 16

lemon crème brûlée | thyme shortbread 16

mulled wine poached pear 16
amaretti crumb | almond praline ice cream

Artisan Cheese 40g

Thorvald sheep's milk white vein
kiwifruit chutney | crackers 12

Little River Port Mout
quince paste | crackers 12

Tuesday - Sunday 11.00 am - late | www.codandlobster.com

Private room available, out catering & private function | takeaway