

Lunch Special

11am - 4pm

Lobster Roll

Served with Classic kiwi dip & Proper Crisps **25**

Blue Cod & Chips

Beer battered chips salad garnish tartare sauce **24**

Gin of the Week

Red Door Gin
Speyside, Scotland
East Imperial Burma **16**

Wine of the Week

Seresin Chiaroscuro
Marlborough, New Zealand
12 / 50

COD & LOBSTER BRASSERIE

Small plates

Bruschetta smoked salmon pâté & popped capers	6 each
Bruschetta tomato & mozzarella	6 each
Smoked Kingfish Arancini (3)	12
Bluff Oysters natural or battered	6 each
half dozen	32
Tiradito tigers milk chilli crispy kumara	20
Cured Ōra King Salmon	
beetroot smoked mustard crème fraiche	22
Grilled Prawns pickled melon cucumber mung bean	24
Duck Liver Parfait apple gel onion croûtes	22
Westcoast Whitebait sourdough cress	24
Pork Belly pickled apple fennel pumpkin purée	22
Halloumi carrots courgette capsicum vinaigrette	22
NZ Lobster Bisque poached blue cod sourdough	29

Main plates

Pan Baked Salmon Fillet	37
tomato olive spinach vermouth brown butter	
Roasted Market Fish Fillet	37
edamame pesto radish pomegranate sunflower seeds	
Lamb Loin 160g	39
feta panna cotta peas black garlic jus	
Fillet of Beef 150g	39
bisque butter kumara croquette cress jus	
Ricotta Gnocchi	34
mushrooms thyme roasted walnuts blue cheese foam	

Whole Fish

NZ Lobster	\$20 per 100G
Tarakihi	\$7 per 100G
250g Lemon Sole & fries	\$26
All whole fish baked with lemon chilli garlic butter	

Fruits de Mer Royale 160

(perfect for two)
prawns (4) | Ōra King salmon
tiradito | natural oysters (3)
battered oysters (3)
roasted fish fillets | arancini (4)
battered Blue Cod bites | 1/2 NZ lobster
Marie Rose dipping sauce | truffle fries

LIMITED QUANTITIES AVAILABLE

Sides / Share

Watermelon Salad 12
red onion feta mint
Truffle Fries 10
grated Parmesan
Roasted Carrots 12
cumin yoghurt vincotto
Mesclun Salad 8
house vinaigrette
Sautéed Green Beans 14
garlic butter preserved lemon mayo almonds

Dessert

yoghurt panna cotta
Aperol jelly gingernut 16
lemon crème brûlée almond biscotti 16
espresso parfait chocolate hazelnut sponge caramel crystalized coffee 16
caramel gingerbread poached stone fruit white chocolate gelato 16
Artisan Cheese 40g
Cranky Goat Old Tomme chutney crackers 12
Thorvald Blue quince crackers 12
Thorvald Devotion Camembert fresh strawberries crackers 12

Locals' Menu

Entrée

Duo of Bruschetta

Tiradito

Cured Ōra King Salmon

Main Course

250g Whole Lemon Sole

lemon | chilli | garlic butter

Fish Du Jour

edamame pesto | radish | pomegranate | sunflower seeds

120g Fillet of Beef

bisque butter | kumara croquette | cress | jus

Ricotta Gnocchi

mushrooms | thyme roasted walnuts | blue cheese foam

Dessert

Crème Brûlée

Espresso Parfait

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

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

2 course \$40 3 course \$50

300 Trafalgar Street, Nelson City, New Zealand 7010

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

Private room available, out catering & private function | takeaway