

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

Roots, Marlborough Dry & East Imperial Grapefruit Tonic **16**

Wine of the Week

Deux Chevaux Rosè, Canet D'Aude, France **12 / 50**

Bluff Oyster Special

Half Dozen Bluff Oysters Glass of Champagne **40**
*12pm-6pm

C O D & LOBSTER BRASSERIE

Small plates

Bruschetta | smoked salmon pâté & popped capers 6 each
Bruschetta | tomato & mozzarella 6 each
Smoked Kingfish Arancini (3) 12
Te Kouma Bay Oyster | natural or battered 5.5 each
Half Dozen Te Kouma Bay 30
Bluff Oysters | natural 6 each
Half Dozen Bluff Oysters 36

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



NZ Lobster \$20 per 100G
Tarakihi \$7 per 100G
250g Lemon Sole & fries \$26

All whole fish baked with lemon | chilli | garlic butter

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

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

Locals' Menu

Entrée

Duo of Bruschetta

Tiradito

Cured Ōra King Salmon

Halloumi

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

2 course \$40 3 course \$50

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**

300 Trafalgar Street, Nelson City, New Zealand 7010

Private room available, out catering & private function | takeaway