

TAXI KITCHEN

3x3x3 MENU **\$85 FOR 3 COURSES** **\$70 FOR 2 COURSES (LUNCH ONLY)**

\$10PP EXTRA TO INCLUDE PREMIUM CAPE GRIM PORTERHOUSE AS A MAIN

ENTRÉES

Poached veal, capers, parsley, smoked miso mayonnaise

Sake washed tuna, soy bean pesto & daikon salad

Cold soba noodle, pickled mushroom, sesame soy dressing



MAINS

Crispy skin salmon, kohlrabi, kimchi, black garlic dressing

Szechuan Duck, hot Vietnamese mint salad

Red braised pork hock, garlic choy sum, chilli caramel

SIDES

Green leaf salad, beans, radish & honey mustard dressing

Pommes frites, chilli salt



DESSERTS

Ricotta cheesecake, tropical fruits, passionfruit & banana sorbet

White chocolate parfait, raspberry honeycomb crumble, cassis sorbet

Taxi's cherry soufflé, sheeps' milk yoghurt ice cream

Menu subject to change according to seasonal availability.



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