

LATE EATS

APPETISERS

Tempura mussels, salt & vinegar sesame	6
Candied pork, pickled papaya & red nam jim.....	12
Crispy spring onion & turnip cakes, ginger dipping sauce.....	13
Smoked salmon steamed buns, horseradish & macadamia crumble.....	14
Greenvale Farm capocollo, pickled watermelon & crisp bread.....	15

ENTREES

Cold soba noodle, pickled mushroom, sesame soy dressing	18
Balmain bug dumplings, lemongrass broth & lemon oil.....	19
Son-in-law egg, cucumber, tomato, roasted nahm prik.....	19
Kingfish, pickled daikon, ponzu jelly, shiso & toasted sesame.....	21
Poached veal, capers, parsley, smoked miso mayonnaise.....	22
Orecchiette Pasta, lemon crème fraiche, bottarga, chive & shiso crumb.....	23
Sake washed tuna, soy bean pesto, daikon salad.....	24

SIDES

Pommes frites, chilli salt.....	9
Green leaf salad, beans, radish & honey mustard dressing	9
Wombok coleslaw, nashi pear, mint & 'Tears of Dragon'.....	9
Miso grilled eggplant, Japanese turnip, Taxi furikake	10
Green vegetables, smoked whipped tofu, toasted grains	11

DESSERTS

Taxi's cherry soufflé, sheeps' milk yoghurt ice cream.....	16
Zokoko dark chocolate mousse, caramelized farro, mandarin sorbet	16
White chocolate parfait, raspberry honeycomb crumble, cassis sorbet	15
Ricotta cheesecake, tropical fruits, passionfruit & banana sorbet	14
Lemon curd, blood orange, milk crumb, torched meringue.....	14
Handmade sweet treats - 3 pieces	7

CHEESE

Woombye triple cream brie, waldorf salad, truffle honey	13
Onetik Goats' Bleuette, fruit bread & lavosh	13
Casa Madaio Canestrato, tomato, Pedro Ximenez vinegar	13
Taxi's cheeseboard, fruit bread & lavosh	38

